



PRESS RELEASE

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RED24 STRENGTHENS ITS FOOD SAFETY TEAM

Two new consultants, **Melissa Calicchia and Karen Rogers**, have joined red24's food safety and defence team as of May 2011. With The Food Safety Modernization Act 2009 in the US, higher demands have been set for all US food production and food handling companies, and for those international companies dealing with the US market.

Every company on the way from farm to fork must be prepared for a crisis situation, should accidental contamination or malicious tampering occur. Our team of food safety experts can help these companies prepare; for example, we can provide crisis simulation training and reviews of their HACCP plans, and can assist with a response should a crisis situation arise. With the addition of two more consultants, red24 has strengthened its presence in the United States to meet the growing demand for food safety specialists.

"red24 has fully committed to its service of providing food specialists to meet the demands of the food industry by the addition of two further highly experienced consultants in 2011, Melissa Calicchia and Karen Rogers. They both provide microbial and chemical support to food processors, ingredient manufacturers and retailers. This additional expertise will support red24's clients who face challenges with the new legislation (The Food Safety Modernization Act 2009) and need to develop new processes to be competitive in the world of food production."

Eric Smith, Senior Food Safety Expert

A handwritten signature in black ink, appearing to read "Eric Smith".

Melissa Calicchia has over 20 years of experience in the food industry and extensive experience in microbiological contamination investigation and crisis response for recalls, food-borne illness outbreaks and food spoilage problems - in meats, poultry, produce, condiments, baked, confectionary and pet foods. Melissa has provided technical expertise for food service and manufacturing facilities, as well as developed good manufacturing practices (GMP), quality assurance and food safety programs, HACCP plans, and training and sanitation verification programs.

Karen Rogers has over 25 years of experience in the food industry and has worked with food service and manufacturing companies to control food spoilage and safety hazards caused by microbial contamination, and to ensure regulatory food safety compliance. Karen has served in senior positions

within the ambit of food safety and quality assurance for a number of restaurant and food manufacturing companies, including Applebee's International, Catalina Restaurant Group, and S.S.I. Foods.

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red24 is a global security company providing guidance, assistance and response within crisis management, travel tracking, product recall, kidnap and ransom and travel security. red24 was founded in 2000 and is registered on the London AIM Stock Exchange (REDT).

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