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# Food Compliance & Safety

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Demonstrate your  
commitment to the  
environment

## Certification from ISOQAR India

- Internationally recognised
- No hidden fees
- Expert support
- Inspirational training



- Many organizations are beginning to realize that despite investment in food safety training, system implementation and auditing, something is still missing.
- This 'something' is the assessment of their food safety culture, which until now has been very difficult to measure.

The global food certification market is expected to reach US\$16.0 bn by the end of 2021.

It is projected to expand at a CAGR of 5.30% within a forecast period from 2015 to 2021 and was recorded at a value of US\$11.20 bn in 2014

Out of more than 21000 ISO International Standards, some 1000 are specifically dedicated to food, and deal with subjects as diverse as agricultural machinery, logistics, transportation, manufacturing, labelling, packaging and storage.

**We can help you in achieving your FOOD Certification in a time defined manner without compromising on Quality.**

## Benefits

- Determines strengths and weaknesses in food safety capability
- Provides real insight into staff opinion, attitude, and behavior  
Provides multi-site businesses with a benchmarking tool to compare sites to each other
- Reveals the 'unseen' culture that goes beyond the day of audit
- Complements the existing audit programme with a behavior-based approach
- Strengthens your reputation through a proactive approach to food safety culture
- Offers significant return for a low cost and hassle-free module added to annual audit
- Measures the impact of training, systems, and other initiatives
- Evaluates return on investment of budget and identifies the most important targets for resource allocation
- Develops supply chain awareness and supports site-specifier partnerships built on increased confidence



# Food Compliance Standards



## HACCP (Hazard Analysis and Critical Control Points)

- HACCP is important because it prioritizes and controls potential hazards in food production. By controlling major food risks, such as microbiological, chemical and physical contaminants, the industry can better assure consumers that its products are as safe as good science and technology allows.

## FSSC (Food safety system certification)

- As a food manufacturer you need to demonstrate integrity of your operations to suppliers, stakeholders and consumers alike. FSSC 22000 is an international standard specifically for food manufacturers. It combines the requirements of ISO 22000 and PAS 220 (prerequisite programmes on food safety for food manufacturing).
- It helps protect your brand reputation and maintains customer confidence in your business
- It improves your supply chain management and enhances your profile as a trusted supplier

## BRC (British Retail Consortium)

- BRC Global Standards are the world's biggest provider of safety and quality standards programmes for food manufacture, packaging, storage and distribution, agents and brokers and consumer products. BRC Global Standards are generated with the help of technical specialists, retailers, manufacturers and certification bodies from around the world, so everything is based on practicality, rigour and clarity

## ISO 22000 Food Safety Management

- ISO 22000 is the international management system standard for food safety management. It addresses in particular the risks associated with food-borne hazards. Independent assessment to the standard ensures that the interdependent methods between food producers, suppliers, and customers are understood and managed. ISO 22000 therefore ensures the integrity of the food supply chain from 'farm to fork'.

## ISO 9001 Quality Management

- ISO 9001 is a best practice management framework used by millions of businesses worldwide as a tool to encourage best practice and improve business performance.
- It Shows commitment to providing a high level of customer satisfaction & demonstrates the existence of an effective quality management system that satisfies the rigours of an independent, external audit can boost your organization's brand reputation and be a useful promotional tool, especially when going up against competitors who aren't certified

# Alcumus ISOQAR Food Certification approach



## Embracing best Practice food standards



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## What our expert says

“There has been a surge of interest in Food Compliance in recent years. Organisations recognise it as a way not only to build upon a policy and take action, but also as a way of being seen to be responsible. It’s all very well saying that you take your responsibilities seriously, but unless you are certified by an independent third party, the claim doesn’t really stand up. They are also finding out that it makes good business sense too!”

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