

## **Introduction**

Regardless of size, every organization specially a food unit demands profitability, quality, safety, technology, and sustainable development. An efficient management system tailored to your business processes can help you face the challenges of today's fast-paced global market in food & allied sector.

To turn competitive pressures into competitive advantages, you need to maintain and improve your operating performance systematically. A management system can help you focus, organise, and systematize processes for managing and improving your business.

There has been a continuous increase in consumer demand for safe & quality food. This has led to the development of numerous foods safety & quality standards. The growing number of national standards for food safety & quality management has led to confusion. Consequently, there is a need for international harmonization.

Today management systems need to take into account not only basic food regulations and acceptable workplace .practices, but include contingency plans for potential crises. These Management systems intended to define the requirements for companies that desire to exceed the regulatory requirements for food safety.

The main significance of these management systems is when you are moving internationally, expanding stage or a new

entrepreneurship than it will help you demonstrate to consumers that you have zeal & commitments to manage food quality & safety

## **Benefits of adopting Management Systems in an organization**

- Improve process system & finish product.
- Help in producing quality & safe food.
- Increases customer & consumer confidence.
- Better risk management.
- Applies to all organizations in the global food supply chain.
- Provides potential for harmonization with other national & international standards.
- Covers the majority of the requirement of current retailer food safety standards.
- Auditable standards with clear requirements.
- Better planning with time management.
- Less post process verification.
- Systematic management of prerequisite programmes.

- Dynamic communication on food safety issue with suppliers, customers, regulators & govt. policies.
- A systematic & proactive approach to identification of food safety hazards & development & implementation of control measures.

### **List of the Management Systems:**

1. ISO 9001: 2000 – Quality Management System
2. ISO 14001—Environmental Management System
3. ISO 22000:2005 – Food Safety Management System standard
4. HACCP – Hazard Analysis & Critical Control Points
5. SQF – Safe Quality Food
6. GMP – Good Manufacturing Practices
7. OHSAS 18001 – Occupational Health & Safety
8. B.R.C. – British Retail Consortium Certification
9. EUREPGAP Certification – Protocol for Fresh Fruit & vegetables

*We are furnishing the brief of these Management Systems to give you the clear picture & make it specific for your organization*

## **ISO 9001: 2000- Quality Management System**

*(For Food Quality)*

ISO Certification has become a most essential pre-requisite, world over. There is no better guarantee than ISO Certification in earning the buyer's confidence and recognition for a product, internationally. ISO standards ensure vital features such as quality, ecology, safety, economy, reliability, compatibility, inter-operability, efficiency and effectiveness. They facilitate trade, spread knowledge, and share technological advances and good management practices. ISO standards provide practical solutions and achieve benefits for almost every sector of business, industry and technology, and for all three dimensions of sustainable development – economic, environmental and social.

## **ISO 14001—Environmental Management System**

*(For Environmental Pollution)*

ISO 14001 is structured similarly to ISO 9001 but focuses on the ability to the organization to set, achieve and surpass environmental goals and objectives. The standard requires an intense analysis of the impact that an organization may have on the environment and further requires control over those that could have a negative impact. The role of management is critical in both standards as is the focus on self analysis,

corrective action, documentation, records, and process controls

ISO 14001 challenges an organization to go beyond the minimum required compliance to focus on areas where their business can impact the environment.

## **ISO 22000:2005- Food Safety Management System** *(For Food Quality & Safety)*

ISO 22000:2005 specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

Since ISO 22000 is a generic food safety management standard, it can be used by any organization directly or indirectly involved in the food chain. It applies to all organizations in the food chain. It doesn't matter how complex the organization is or what size it is, ISO 22000 can help ensure the safety of its food products.

The food chain consists of the entire sequence of stages and operations involved in the creation and consumption of food products. This includes every step from initial production to final consumption. More precisely, it includes the production, processing, distribution, storage, and handling of all food and food ingredients.

The food chain also includes organizations that do not directly handle food. These include organizations that produce

feed for animals that produce food and for animals that will be used as food. It also includes organizations that produce materials that will eventually come into contact with food or food ingredients.

## **HACCP - Hazard Analysis & Critical Control Points**

*(For Food Safety)*

HACCP is a state of the art system/concept to ensure food safety. It is a preventive quality assurance process designed to provide increased control and monitoring during critical stages of the food processing chain and is accepted worldwide. Buyers in different parts of the world often demand HACCP Certification or compliance.

HACCP is the acronym for Hazard Analysis Critical Control Point. It is a food safety tool developed by the food industry for the food industry. HACCP examines every step in a food operation, identifying specific hazards as well as implementing effective control measures and verification procedures. HACCP is not a zero risk system. It is designed to minimise risk and as such it is a risk management tool.

## **SQF - Safe Quality Food**

*(For Food Quality & Safety)*

The SQF food quality management system consists of the SQF 2000cm and SQF 1000cm Quality Codes that include an

HACCP (Hazard Analysis and Critical Control Point) based food safety and quality risk analysis and management system. The SQF 2000 cm (Safe Quality Food) Quality Code is a HACCP based food safety and quality risk management system that covers the identification of food safety and quality risks, and the validation and monitoring of control measures. The SQF 1000cm Quality Code was developed in response to industry needs for a third-party audited supplier program for product entering an SQF 2000cm certified business.

## **GMP - Good Manufacturing Practices**

*(For Good Processing Practices)*

GMP certification verifies that all required practices necessary for an effective food safety program are being followed. It addresses hygiene in all aspects of the manufacturing process, including premises and equipment, primary production, packaging, warehousing, distribution, pest control and waste management, as well as routine personal hygiene of personnel.

## **OHSAS 18001 – Occupational Health & Safety**

*(For occupational/employees Health & Safety)*

The OHSAS specification gives requirements for an occupational health and safety management system, to enable an organization to control its OH&S risks and improve its performance. It was developed to be compatible with both the ISO9001 and ISO14001 management systems standards.

OHSAS helps in a variety of respects... it helps: minimize risk to employees/etc; improve an existing OH&S management system; demonstrate diligence; gain assurance.

### **B.R.C.- British Retail Consortium**

*(For Food Packaging & Consumer satisfaction)*

Retailer branded products represent over 50% of all food sold in the U.K. Under the terms of the Food Safety Act 1990, Retailers have an obligation to take all reasonable precautions and exercise all due diligence to avoid failure, whether in the development, manufacture, distribution, advertising or sale of food products to the consumer.

The obligation in the context of Retailer branded products includes the verification of technical performance at food production sites. Until recently, each Retailer used to undertake this activity separately. They used to verify food production site performance against their individual, internally developed standards. In some instances verification was undertaken by the Retailers' in-house technologists and in other instances by third party inspection bodies.

Technical inspection of supplying companies' production premises forms only part of the Retailer's due diligence system, and the acceptance for a company to supply, rests with the individual Retailer.

### **EUREPGAP - Protocol for Fresh Fruit & Vegetables**

*(For Good Practices in Food & Agriculture)*

The EUREP GAP (Fresh Fruit & Vegetable) Protocol describes essential elements and develops best practice for global production of fresh produce and horticultural products. It demonstrates to customers a company's commitment and ability to produce safe and clean food, under an exhaustive system (HACCP) verified by an internationally recognized independent third party.

EUREP (Euro Retailer Produce Working Group), represents leading European food retailers and uses GAP (Good Agricultural Practice) as a framework for verification. It is presently specifically designed for businesses in the fresh produce supply chain.

## **Key steps involved in implementing management systems**

Identify the standards



Review support literature



Form a team & strategy



Consider training for the  
System



Implement the system  
requirement



Develop the in-house  
documents according to  
Certification



Maintain Monitoring,  
Verification & Validation

Records



Consider a pre assessment



Gain registration  
or  
certification



Continual assessments for  
3 years

**Management systems for specific industry**

**Dairy**

ISO 9001-2000

HACCP

ISO 14000

GMP

## **Snacks**

ISO 9001-2000

HACCP

ISO 14000

SQF

GMP

BRC

## **Beverages**

ISO 9001-2000

HACCP

GMP

SQF

## **Confectionary & Bakery**

ISO 9001-2000

HACCP

GMP

## **Processed food**

ISO 9001-2000

ISO 22000

HACCP

SQF

ISO 14000

GMP

BRC

## **Retail Chains**

ISO 9001-2000  
ISO 22000:2005  
GMP  
Euro Gap  
OHSAS 18001

## **Hotel & Caterers**

ISO 9001-2000  
HACCP  
GMP  
OHSAS 18001

## **Organic products**

Organic - NPOP, NOP  
Euro GAP  
BRC

## **WHY QTE**

Quality Techno Experts is a group of young, dynamic, quality oriented Engineers & Technologists holding expertise in their respective fields. We are playing a significance role in consultancy services for various Quality Management Systems such as ISO 9001-2000, ISO 14000, ISO 22000, HACCP, BRC, SQF, OHSAS, GMP and Euro Gap etc. that includes

documentation, implementation, technical guidance and trainings.

Gaining certification on any management systems in food & allied sectors with the help of our dedicated team will help your organization more reliable globally.

***In next issues we will provide you the details of all the Management Systems one by one; it's Documentation / Implementation part & Its Benefits individually so as to make systems easy & understandable for the implementation.***