

introducing

shark

SFP+

Safe Food Practices

TO MAKE GOOD FOOD PRODUCT TO BETTER..

GREAT NEWS!

For FOOD industries

Safe Food Practices+

Today's consumers are more educated and aware about the food they're providing to their families and requiring more information about Food Quality and in today's competitive & strict scenario FBO's are also forced to produce good & safe food products. This is where the Safe Food Practices + (SFP+) Program comes in.

It's a complete 12 months program package where in FBO gets assistance in all the needs related to quality, pricing, waste control, cost saving, optimal utilization of resources, positive edge on competitions, development of food safety culture, time to time evaluations, internal Audits, Training's, Quality Control, fssai & ISO requirements, Buyer requirements, documentation r e c o r d control & other related issues.

Key Features



Production & Quality Control

Process Control, Work Culture, Evidence based monitoring, Hygiene & Hazard Analysis & Control.



Good work Practices

Mfg, Handling & Hygiene practices, Controlling by formats & records, Personal Hygiene & work responsibility.



Cost Advantages

By improvement in quality, Reducing production wastage, Inventory Control, Rejection Control, Safety etc.



Product Safety

CCP / PRP / OPRP identification & validations, Work instructions, SOP's, WI's,



Awareness and Training's

Food Safety, Hygiene, Work culture, process & other specific time to time awareness trainings



Monitoring and Controlling

Process implementation, Internal audits, Surprise Audits, External Audits.



Legal & Statutory Obligations

Monitoring of all requirement of various departments, timely renewals, Updatons, Returns & other requirements



FSSAI Requirements

Fssai specific requirement, various forms compliance, HACCP, Sechedule 4 requirements, product Recall plans etc.



Technical and Experts Assistance

SFP Experts, Food Technologist & Industry experienced & experts assistance throughout the program.



Buyer Specific Req. & Assistance

Assistance in all the general & specific requirements of National & Int. buyers, like quality assurance plans, Analysis of products, Certification requirements etc.



FSMS & other Standard Requirements

Addressing all the clauses of Food safety management system, compliance of requirements based on evidences.



12 Months round the year assistance

Program designed to create culture in organizations on fact finding method with a practical approach of implementation.

If you are not yet aligned with today's food safety scenario then its time for change from Head to Toe.



For Any Assistance/ Clarifications please contact **98930 98803** or mail : iso.shark@gmail.com