



ELIMINATE THE HAZARD
REDUCE THE RISK



HACCP INTERNATIONAL
AUSTRALASIA
AMERICAS
EUROPE
ASIA

Providing effective food safety solutions
to industry and the consumer



JAS-ANZ



WWW.JAS-ANZ.ORG/REGISTER

HACCP INTERNATIONAL



WHO ARE WE?

With offices in key international markets, we are an organisation with global reach in the science of applied food safety and food technology. Unlike other organisations, our specialisation in a single field provides for impressive knowledge of the processes, risks and controls required within a demanding and increasingly technical industry. We are devoted to the development and implementation of HACCP based food safety programme and the provision of technical services and compliance requirements of food companies and the products and services that support them.

WHAT DO WE DO?

We provide design input, programmes, consulting services and conformance certification to thousands of organisations, be they small and local or large multinational businesses. Key industry sectors in which we work include bakery, dairy, retail, food service, beverage and logistics. This is in addition to our world renowned certification scheme for material, equipment and services that supports the food industry.

The HACCP principles and applications are valid in all sectors of the food industry.

- Manufacturing and food handling
- Plant, equipment, materials and other aids to food manufacture
- Packaging and Logistics
- Cleaning and Pest Control

Increasingly, our services are being employed in other related sectors such as the pharmaceutical, cosmetics and water industries as they adopt the HACCP principles and methodology.

A RECOGNISED MARK OF FOOD SAFETY

Now one of the most recognised certification marks in this sector, HACCP International's mark is seen as being synonymous with food safety. The mark gives assurance to industry, industry bodies and consumers as to the food safety excellence of the products that carry it. It is now seen as commonly on materials and equipment as it is on food products but the message is the same.

'This product is food safe'.



PROFESSIONAL STAFF

Our technical staff are amongst the most accomplished food scientists in the business. The team is drawn from all facets of the food industry and it is this background of both technical and 'floor' knowledge that sets us apart.

We have a deep understanding of the commercial and operational issues that surround food handling processes. As such, food safety advice is not only technical but also practical in that it is delivered with the ability to greatly assist in production and handling issues. The outcome for our clients is often seen as not only a minimisation of food safety risks but also process improvement and economic efficiency.

FACT

This product is food safe



HACCP INTERNATIONAL'S RANGE OF KEY SERVICES

1 CERTIFICATION OF FOOD SAFE EQUIPMENT, MATERIALS AND SERVICES

Through HACCP International's product certification scheme, non-food products and services that are used in the industry are assessed in terms of their suitability and compliance to the food industry's expectations. HACCP International's 3rd party certification confirms a non-food product's ability to support the integrity and safety of food as demanded by industry expectations, legislation and Global Food Safety Initiative (GFSI) endorsed standards.



2 CONSULTANCY AND TECHNICAL SERVICES

This business stream is responsible for writing and implementing food safety programmes to meet the food safety requirements of businesses either locally or globally. Technical projects, be they HACCP implementations, risk assessments, training, labelling, packaging, process or crisis management, are conducted by industry experts to meet the needs of quality systems, efficiency improvement plans, certification bodies or supplier expectations.



3 VENDOR QUALITY ASSURANCE

HACCP International operates a third party Vendor Quality Assurance (VQA) bureau service. The VQA team manage and administer supplier compliance and conformance on behalf of a number of food businesses with extensive supply chains. By using a bureau, client companies can enjoy the economic efficiencies of the central administration of this task while benefitting from the technical review, advice and expertise in this complicated function.



4 FOOD SAFETY AUDITING AND CERTIFICATION

HACCP International has auditors stationed in all of its international offices. They are all RABQSA certified or equivalent and the company can arrange audits to a number of international and domestic standards including BRC, Codex HACCP, FSSC 22000, ISO and SQF.

HACCP INTERNATIONAL'S DIVERSE CUSTOMERS

HACCP International has an extensive client list including many well-known international companies. It comprises businesses ranging from major food producers and retailers to industry suppliers and insurers. Some familiar names illustrating that diversity include:

- 3M
- Aldi
- Bayer
- Coles Group
- Compass Group
- Deb Group
- Dyson
- Effem Foods/Mars
- Gloria Jean's Coffees
- GrainCorp
- Heineken SP Breweries
- Hoshizaki
- Kimberly Clark Company
- Liberty International
- New Zealand Natural
- Qantas Catering
- Rentokil
- Subway
- Testo
- Warner Bros



HACCP – WHAT IS IT?

Hazard Analysis Critical Control Point (HACCP) is a systematic approach to food safety that addresses risks presented by physical, chemical and biological hazards through prevention rather than finished product inspection. Hazard Analyses (HAs) are used in the food industry to identify potential food safety risks so that key actions, monitored at Critical Control Points (CCPs), can be taken to reduce or eliminate the risks of those hazards being realised. The system is used at all stages of food production and handling. Today, HACCP is being applied to industries other than food, such as cosmetics and pharmaceuticals. This method which, in effect, seeks to plan out unsafe practices differs from traditional “produce and test” quality assurance methods which are less successful and inappropriate in a modern food industry.

THE HACCP INTERNATIONAL FOOD SAFETY BULLETIN

HACCP International publishes regular Food Safety Bulletins - both globally and locally. For a free subscription, please email FSB@haccp.com.au with your name, title, organisation and delivery address.

ACCREDITATION

HACCP International is accredited by JAS-ANZ as a conformity assessment body. JAS-ANZ is a member of The International Accreditation Forum (IAF). HACCP International operates an accredited product certification scheme, titled Food Safety Assurance.

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