

Food Safety & Compliance with High Performance Weighing & Inspection



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Prepare to Improve Safety Ensure High-Quality Food

Consumers deserve high-quality and safe food. However, maintaining an effective food-quality control system that fulfills all food-safety requirements and standards is challenging. This guide offers know-how in 16 different areas, where weighing and foreign-body control helps to ensure your products are compliant while achieving the level of safety and quality your customers demand.

Food producers are under constant pressure to deliver high quality food and to comply with national laws and global food safety and quality standards.

In addition to existing quality standards such as ISO9001, GMP or FDA's Food Modernization Act (FSMA) it is becoming increasingly important for a food manufacturer or retailer to be certified according to a food-specific, GFSI-accepted standard.

The Global Food Safety Initiative (GFSI) benchmarks existing food standards against food safety criteria with a goal of standardizing certifications and eliminating multiple audits.

In 2016 the following GFSI-accepted standards rank as the most-often used worldwide.

- BRC Global Standard
- FSSC 22000
- IFS International Featured Standard
- SQF Code

This expanded and updated second edition of the Food Safety Guide offers guidance to fulfill global food safety and quality standards without harming production efficiency.

There are 16 areas where weighing equipment, foreign body detection, or quality control solutions can be critical for achieving compliance and efficiency.

This guide helps to ensure your products reach your customers exactly as they should – no more, no less, correct, complete, and safe, inside and out.

Consider your area of interest and see to which regulatory standard chapter they correspond.

Topic / Chapter		BRC	FSSC 22000	IFS	SQF	Page	
Standards	Food Safety & Quality Standards	BRC Global Standard (Version 7)	FSSC 22000 (Version 3)	International Food Standard (Version 6)	SQF Code, Edition 7, Module 2	6	
Traceability	Traceability / Product Identification	 3.9 Traceability 3.11 Management of incidents, prod- uct withdrawal and product recall 	 7.9 Traceability system 	 4.18 Traceability 4.2 Specifications and formulas 	 2.6 Product identification, trace, withdrawal 	14	
	Formulation / Recipe Weihing		uct withdrawal and			and recall	20
Quality Control Assured	Quality Data Man- agement / Net Content Control / SQC	6.3 Quantity control			• 5.5 Quantity checking (quality control/	 2.4.1 Food legislation 2.5.6 Product 	34
	In-line Checkweighing			filling quantities)	sampling inspec- tion and analysis	40	
	Vision Inspection	 3.9 Traceability 6.2 Labeling and pack control 	 7.6.4 System for the monitoring of critical control points 7.9 Traceability system 17 Product infor- mation / consumer awareness 	 4.5 Product packaging 4.18 Traceability 5.5 Quantity checking 	 2.3.2 Raw and packaging materials 2.5.6 Product sampling inspection and analysis 2.6.1 Product identification 2.6.2 Product trace 	46	
	Food Labeling	 5.2 Product labeling 	 17 Product infor- mation / consumer awareness 	 4.5 Product packaging 	2.6.1 Product identification	26	
Foreign Body Detection	Metal Detection	 4.10 Foreign body detection and re- moval equipment 	detection and re-	 7.6.4 System for the monitoring of critical control points 	 4.12 Risk of foreign bodies, metal, broken glass and wood 	Detection of foreign objects	52
	X-ray Inspection		 10.4 Physical contamination 	wood		58	
Hygiene	Hygienically Designed Equipment	• 4.6 Equipment	 8.2 Hygienic design 	• 4.17 Equipment	Vehicles, equipment and utensils	64	
	Cleaning	 4.11 Housekeeping and hygiene 	 8. Equipment suit- ability, cleaning and maintenance 	• 4.10 Cleaning and disinfection	 Cleaning and sanitation 	70	
ent ion	Management of Quality in a Regulated Environment	 4.7 Maintenance 6.1 Control of operations 6.4 Calibration and control of measuring and monitoring devices 	ity in a Regulated conment • 6.1 Control of oper- ations	 8.3 Control of monitoring and measuring 	 5.4 Calibration and checking of measuring and 	Calibration of equipment	76
Equipment Calibration	Legal Metrology			monitoring devices		84	
	GP Good Practices					92	
	Moisture Analysis					98	

Safety	Safety in Explosive Atmosphere	ATEX Directive / OSHA Law & Regulations	104
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