



SCHÜTZ FOODCERT

**RISK MANAGEMENT
FOR FOOD SAFETY**

FOOD SAFETY STARTS WITH THE PACKAGING.

Traditionally, the focus for FDA-approved plastic packaging is on the type and the characteristics of the materials, in order to assess their suitability for contact with food, pharmaceutical products and cosmetics. Until now, potential risks within the manufacturing process have been largely disregarded in the FDA standard. This can lead to serious contamination.

Minimise the contamination risk for your filling products with SCHÜTZ FOODCERT in accordance with FSSC 22000.

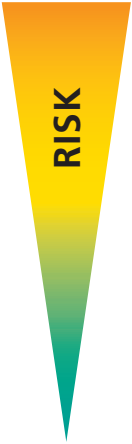
In order to prevent process-related sources of contamination effectively, SCHÜTZ has additionally implemented a dedicated management system in compliance with

DIN EN ISO 22000:2005. Following meticulous HACCP risk analysis, SCHÜTZ has introduced prevention programmes in accordance with ISO/TS 22002-4 that cover the entire chain – from the delivery of raw materials to the dispatch of finished products.

This comprehensive approach means that SCHÜTZ FOODCERT offers the highest possible degree of quality and safety for your filling products. Our FOODCERT standard is based on the Food Safety System Certification (FSSC) 22000, which is recognised by the Global Food Safety Initiative (GFSI), thus documenting the highest standard of food safety for your customers.



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|---|----------|
| MATERIALS USED IN ACCORDANCE WITH THE FDA STANDARD | 1 |
| PRODUCT CERTIFICATION MINIMUM STANDARDS IN ACCORDANCE WITH ISO 9001, GMP & PIM (EU) | 2 |
| SYSTEM CERTIFICATION IN ACCORDANCE WITH FSSC 22000: ISO 22000:2005 & ISO/TS22002-4 & HACCP | 3 |
| CONSIDERING ALL PROCESSES: DELIVERY, MANUFACTURING, PRODUCTION ENVIRONMENT, STORAGE & TRANSPORT | 4 |



SCHÜTZ FOOD STANDARDS – THE KEY FACTS IN COMPARISON:



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| MATERIAL | HDPE, food-safe | ✓ | ✓ |
| | Food-safe gaskets and colourants | ✓ | ✓ |
| | Components that come into contact with the filling good free of silicones | ✓ | ✓ |
| | Conformity statement for materials (including migration) | ✓ | ✓ |
| PRODUCT | Halal & Kosher certifications | ✓ | ✓ |
| | Annual QM audit and certification in accordance with ISO 9001 | ✓ | ✓ |
| | Annual QM audit and certification in accordance with FSSC 22000 | ✗ | ✓ |
| PROCESS | Annual management review by board of management | ✗ | ✓ |
| | Expert for food safety consultancy as a contact person | ✗ | ✓ |
| | Continuous process optimisation by the Food Safety Team | ✗ | ✓ |
| | Risk management in accordance with HACCP | ✗ | ✓ |
| | Regular microbiological surface inspections | ✗ | ✓ |
| | Extended traceability down to material or batch level | ✗ | ✓ |
| | Regularly tested recall management | ✗ | ✓ |
| | Just-in-time production based on individual customer orders | ✗ | ✓ |
| | Components especially packed and stored in small quantities | ✗ | ✓ |
| | IBC immediately closed with the original cap | ✗ | ✓ |
| | Inner bottle transferred directly to final assembly | ✗ | ✓ |
| | Storage of finished products under roof | ✗ | ✓ |
| | Shorter inspection intervals for water baths and blowing air | ✗ | ✓ |
| | Higher hygiene standards for employees and production environment | ✗ | ✓ |
| | Regular inspection of glass and hard plastic parts for integrity | ✗ | ✓ |
| | Regular inspection of blades for completeness and integrity | ✗ | ✓ |
| | Extended pest control | ✗ | ✓ |
| | Extended Food Defence: product safety & bioterrorism | ✗ | ✓ |
| Special staff training at shorter intervals | ✗ | ✓ | |
| Optional: customer-specific process instructions, e.g. cleaning of drawing oil residues | ✗ | ✓ | |

We would be very happy to provide further information about food safety in packaging.
Contact us on +49 (0) 26 26/77-0. We look forward to your call!