

Protecting your business, brand and customers



**manufacturing compliance**

# inspiring customer confidence

consultancy

one-off solutions

interim management



FoodSafe Group has first hand experience of the strict legislation binding operators of food manufacturing businesses and we have built our company around our specific expertise. This unique insight enables us to offer highly competent, commercially orientated technical support to a wide variety of businesses helping them protect and enhance their business reputation and ensure product safety.

We also offer guidance, support and delivery of a strategy to ensure BRC accreditation and SALSA accreditation.

We partner many large PLCs and multi-site organisations offering a wide range of services from one-off consultations to interim management projects or on-going pro-active strategic support.

**There are a number of ways our manufacturer clients work with us:**

- Full, comprehensive partnership with continual technical directorship and management. Fixed cost consultancy delivered by professionals taking the strain, responsibility and resource requirement without the need for a full time employee/team.
- One-off independent consultations offering objective external insight into the in-house handling.
- Initial audit, with action by the in-house team, followed by regular objective checks on quality assurance and delivery standards.
- Management of quality assurance, hygiene or health & safety departments.
- One-off consultation in support of a specific business model change ie. new department, new equipment, recruitment of new team.

**Our professional team has extensive experience of food manufacturing at both production and management levels in the following specific areas:**

Recipe dish  
Prepared fruit  
Bakery  
Vegetable and salad preparation  
Poultry and meat

FoodSafe Group has an in-depth understanding of the pressures for legal compliance particularly in food manufacturing and can help you ensure full compliance, continuous improvement to maintain competitive advantage and ultimately, peace of mind.

**Additional specific areas of expertise to enhance businesses also include:**

- Management of NPD function to ensure product safety to agreed timescales.
- Refurbishment, modernisation and building of new production facilities.
- Improvements to processing techniques, both through new equipment or procedures aimed at improving yields or labour utilisation, new product opportunities, improved microbiological status and life extension.
- Auditing of raw material suppliers' hygiene status and standards.
- Implementation of workable HACCP systems.
- Training and team awareness building in HACCP, quality assurance and GMP.
- Advice on product labelling specifications and legal requirements. In addition, we offer checks and sign off for packaging and can check artwork for legal wording.

We have specific expertise in technical customer liaison support between retailer and manufacturer of own label products to build relationships, confidence and trust.

FoodSafe Group offers:

- Manufacturing Compliance
- Catering/Hospitality Compliance
- Integrated Pest Management
- Innovative Training Solutions
- Deep Clean Hygiene Services



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Call now to arrange a free consultation or  
quotation: **01482 347 596**

[www.foodsafegroup.co.uk](http://www.foodsafegroup.co.uk)

**FoodSafe Group** The logo graphic for FoodSafe Group, consisting of a stylized green checkmark and a red flower-like shape.

