COTECNA

India

Food Safety Certification

Why Cotecna

- Swiss group founded in 1974
- Global network of over 4,000 employees in more than 100 offices & certified laboratories across approx. 50 countries
- Use of E-dox™: an innovative solution for issuance of digital certificates
- Efficient and responsive services, customized to clients' needs

Accreditations, Certifications & Memberships

- NABCB Accreditation for FSMS/ FSSC
- NABCB Accreditation for Product Certification
- IFS Approved Certification Body
- FSSC Approved Certification Body
- Tea Board India Approved / Empaneled Certification Body
- Trustea Approved Certification Body
- FSSAI Recognized Auditing Agency
- FoSTaC Approved Training Partner

Value Proposition

Cotecna is a leading provider of testing, inspection and certification services. We offer solutions that facilitate trade and make supply chains safer and more efficient for our clients.

Food Safety Certification

Food-borne illnesses are a serious threat to public safety. It can sully a company's reputation and cause huge financial losses. Increased demand for safe food, as a result of globalisation and international trade, has also made food safety management critical for our clients.

To help you manage these risks and comply with legal requirements, we propose tailor-made solutions to guide you through the following certification processes, including:

- Comprehensive trainings about all the aspects of each certification;
- Gap-analyses that help you determine the best route to certification;
- Leading of the entire certification process to ensure compliance with food safety standards.

SYSTEM CERTIFICATION GMP COTECNA

GMP (Good Manufacturing Practices)

GMP is a pre-requisite of the HACCP certification scheme. It covers different aspects of the food chain, including production, hygiene, facilities maintenance etc. GMP certificate is valid for three years with annual surveillance audits.

SYSTEM CERTIFICATION HACCP COTECNA

HACCP
(Hazard Analysis & Critical Control Points)

This internationally-recognized Codex Guidelines has been designed to ensure food safety by the implementation of pre-requisite programmes & HACCP plans. It serves as a basis for other certifications such as ISO 22000. HACCP certificate is valid for three years with annual surveillance audits.

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Benefits of Certifications

- Prove your commitment to food safety and quality
- Establish consumers' confidence in your brand
- Meet legal requirements
- Improves your processes and save valuable time and resources
- Reduce product wastes and recalls
- Get an efficient tool for food safety performance monitoring and improvement

Our Trainings

Cotecna also provides training services to various industries, and covering various international standards, including:

- FSPCA Based PCQI training (USFDA)
- FSSAI based FoSTaC
- Forestry Related /FSC CoC
- Food Safety Related
  - GMP & HACCP
  - ISO 22000 & FSSC 22000
  - BRC Food & Packaging
  - IFS Food
  - SQF Food
  - GAA BAP, ASC
  - Internal Auditing
  - Customized Training (Allergen, Root cause and CAPA, Traceability, labeling, Food Defense, Food Fraud, Etc.)

International Featured Standards Certification – IFS

IFS is the international standard for auditing retailer and wholesaler branded food products. The most important European retailers require IFS certification from their suppliers! It applies to suppliers at every stages of the food processing chain. The requirements are related to quality management systems including HACCP, and supported by detailed PRPs. IFS meets the criteria of the Global Food Safety Initiative (GFSI). IFS certificate is valid for 1 year with annual renewal audit.

Food Safety Management System Certification – ISO 22000

This scheme enables any company which is directly or indirectly involved in the food chain to identify the relevant risks and manage them efficiently. It incorporates elements of existing standards including ISO 9001, PRPs and HACCP. It's a complete certification program and is accessible to organizations of all sizes. ISO 22000 certificate is valid for three years with annual surveillance audits.

Food Safety System Certification – FSSC 22000

This scheme is internationally accepted. It incorporates existing standards including ISO 22000, Prerequisite Programs (PRPs) and Hazard Analysis Critical Control Point (HACCP). This is the most comprehensive certification programme available, and is therefore accessible to organizations of all sizes. FSSC 22000 is fully approved by the Global Food Safety Initiative (GFSI). FSSC 22000 certificate is valid for three years with annual surveillance audits including one un-announced audit.

Trustea

Trustea is an India-specific sustainability tea code, has been developed from the industry, by the industry and for the industry. Effective Code implementation will provide sustainable tea to a rapidly growing community of discernible Indian tea consumers. Tea plantation companies, the bought leaf factories (BLF), or the independent producer groups together with the factory can be certified under the Trustea Code. The applicable control points under 11 chapters need to be adhered to within a three year certification period, resulting in complete compliance.

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