

ISO-22000



ISO 22000

BIRD FLUE

Customer's Platform

Station's Highlights



ISO 22000 FOOD SAFETY
MANAGEMENT SYSTEM

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Inauguration of ICS Stall in
"IND - EXPO -2006"
at Indore (M.P.)

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RASHTRIYA RATTAN AWARD



RASHTRIYA RATTAN AWARD Presented to MR. SUNDER KATARIA For Excellence in Promoting Global Integration & Economic Development by Hon'ble Gen. (Retd.) K. V. Krishna Rao, PVSM Former Chief of Army Staff & Former Governor (Jammu & Kashmir) on 30th January, 2006 - Hyderabad.



Editorial



OPPORTUNITY:

What makes the context of current industrial development is that we have had three years of steady industrial growth with substantial capacity utilization and this is then followed by a capital investment resulted in 15 percentage growth. Essentially a very strong growth story mark the year 2003-2005 since independence.

India is one of the largest producers of Agro and Agro Products in the world. Our productivity of Agriculture has improved drastically because of government thrust and green revolution.

The importance of the quality is well understood by the consumer world over, quality not only plays important role in the export trade but equally important in domestic market.

The world was taken on toll due to "Mad cow" a decade ago & last year has been very much affected by "Bird Flue". The Government of most countries emphasis mainly on development and strengthening of quality both domestic producers as well as imports with a view to protect consumer's interest to safeguard the populations and to prevent inferior quality of the products.

India is signatory to WTO, the international scenario changed rapidly with opportunity being available to all centers to benefit from the greater access, to the world market. Thus the global trade expended rapidly & significantly due to increase in demand of the consumers who are well educated and quality conscious.

Significant issues arising out of the TBT and SPS Agreements are relevant on international standards and need to harmonized with "Codex Alimentarius Commission for the human health, the OIE for animal and IIPC for plant health which shift from process from Farm to Fork to a system approach, increase focus on safety and the risk Based approach with proper management system to ensure products and service quality.

ISO has recently brought new "Food Safety Management System ISO 22000. We, "International Certification Services" is the first Indian Certification Body accredited by the Joint Accreditation System of Australia and New Zealand, towards our commitment to the society and at large Public. We have successfully accomplished number of certification assignments.

We are extending our expertise to the market and industry through our continuous efforts by organizing number of training programmes on Food Safety Management System.

Sundar Kataria

Feature

ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM

By N.Sethuraman Executive Director

International Certification Services Asia (Pvt) Ltd

Introduction to new standard

ISO 22000 for Food Safety Management Systems is intended to provide security by ensuring that there are no weak links in the food supply chain. Failures in food supply can be dangerous and cost plenty. The worldwide food safety has been public and government concern due to high risk & hazard. Every country has their own guidelines, food act & standards. Most commonly guidelines used for food safety has been Codex Alimentarius from USA along with WHO guidelines. International Certification Services (Asia) Pvt. Ltd. took proactive action in bringing "ICS Codex Plus" standard for food safety based on risk, HACCP & management system approach. Recently ISO International Organization for Standardization has launched ISO 22000, Food Safety Management System in the month of September 2005. International Certification Services (Asia) Pvt. Ltd is the FIRST Indian Certification Body accredited for ISO 22000, Food Safety Management system through the Joint Accreditation System of Australia and New Zealand.

Who are intended users?

ISO 22000 may apply to all types of organizations within the food chain ranging from producers through food manufacturers, transport & storage operators and subcontractors to retail and food service outlets-together with inter-related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients. Food safety is related to the presence of & d levels of food borne hazards in food at the point of consumption. As food safety hazards may be introduced at any stage of the food chain, adequate control throughout the food chain is essential. Thus, food safety is a joint responsibility that is principally assured through the combined efforts of all the parties participating in the food chain.

What does the standard cover?

The standard will combine generally recognized key elements to ensure food safety along the food chain, as follows

Interactive communication:

Communication along the food chain is essential to ensure that all relevant food safety hazards are identified and adequately controlled at each step within the food chain. This implies to both organization up and down the food chain.

System management:

Food safety systems are effective if designed, operated & updated within the framework of a structured management system and incorporated into the overall management activities of the organization. This provides maximum benefit for the organization and interested parties. ISO 22000 will take due consideration of the requirements of ISO 9001:2000 in order to enhance compatibility of the two standards & to allow their joint or integrated management.

Prerequisite Programmes:

The Food safety implementation organization shall establish, implement and maintain PRPs with regards to food safety. The organization shall consider on the basis of the prerequisite programmes which includes construction of the building, management of purchased material, measures to prevent cross contamination, cleaning, pest control and personnel hygiene.

Hazard Control

Effective systems that are capable of controlling food safety hazards to acceptable levels in end products that are delivered to the next link in the food chain require the balanced integration of Prerequisite programmes & detailed Hazard Analysis and Critical Control Point plan.

Benefits for the users?

The benefits for the organization implementing the standard include among others the following:

- * Organized and targeted communication among trade partners;
- * Resource optimization (internally and along the food chain);
- * Improved documentation;
- * More efficient and dynamic food safety hazard control;
- * Better planning, less post-process verification;
- * All control measures subjected to hazard analysis;
- * Widely applicable because it is focused on end results;
- * Valid basis for taking decisions;
- * Control focused on what is necessary;
- * Saves resources by reducing overlapping system audits.

Other benefits of the standard are following

- * Internationally acceptable across food chain;
- * Provides potential for harmonization of national standards;
- * Provides reference for the whole food chain;
- * Fills a gap between ISO 9001:2000 and HACCP;
- * Auditable standards with clear requirements;
- * System approach than product approach;
- * Contributes to better understanding and further development of Codex HACCP;
- * Provides a framework for third party certification.



BIRD FLUE

INDIAN POULTRY INDUSTRY

India is the 5th largest poultry producer in the world and 4th largest producer of eggs, which produces 842 million poultry. The business generated by the poultry industry is around 30,000 crores. So the loss to the industry was calculated to be huge.

This sector provides employment to over 5 million people & it has been growing at the rate of 10 to 15%. Poultry Federation of India has been striving with the Government of India to bring the situation under control.

What is deadly Bird Flu all about?

The outbreak of bird flu was reported in small town in Navapur and Nandurbar district in Maharashtra. What is the virus H5N1 that you may have recently been hearing about "bird flu," but do you know what it is? Many people don't. Basically, the influenza virus comes in three general varieties; A, B and C. These reflect differences in the M protein on the envelope that contains the virus. The A influenza viruses are the ones that cause both human and bird flu outbreaks. Each virus contains an RNA strand that has eight segments. These segments break apart during replication and can mix and re-assort with other segments. The potential for constant evolution or mutant of these viruses is therefore built into the system. For example, the 1918 Spanish flu pandemic was caused by H1N1.

Bird flu and human flu have a complex and likely inter-related story. The three influenza A viruses associated with the 20th century human pandemics all appear to have genetic components originally housed in viruses in birds. The 1918 H1N1 virus killed 20 to 40 million people worldwide. The 1957 H2N2 and 1968 H3N2 viruses were far less lethal, but still were each responsible for more than 1 million deaths. Now, in 2005, all eyes are focused on H5N1, more commonly known as **bird flu**. The influenza virus appears most in wild bird populations, spreading rapidly through exchange of mucus or feces, and generally without creating sickness or death in these species. However, once it transfers over to domestic birds, including chickens, ducks and turkeys, it spreads explosively and is frequently lethal. In large groups of closely contained birds, the virus mutates rapidly and also has the ability to jump to other species such as pigs. These secondary carriers become mixing pots for even more varieties, greatly increasing the chances that other mammals, including humans, will become vulnerable.

Worldwide concern about bird flu

The H5N1 bird flu has infected humans and continues, as we speak, to evolve. It was first identified in South African wild terns in 1961. It spread naturally throughout global bird populations over the next four decades, appearing dramatically in poultry populations in 2003. That outbreak occurred in eight countries in Asia - Cambodia, China, Indonesia, Japan, Laos, South Korea, Thailand and Vietnam - and resulted in the loss of more than 100 million domestic birds. The outbreak appeared under control until June of 2004 when it reappeared in four of the same countries and Malaysia. In humans, the appearance was less dramatic. H5N1 first infected a human population in Hong Kong in 1997. There were 18 documented cases and six deaths. It reappeared in 2 cases, causing one death in 2003, but shortly thereafter broke out in Vietnam, Thailand & Cambodia. As of June 2005, there were 100 documented human cases with a 54 percent mortality rate. Most transmission has been the result of direct contact with infected poultry. But concerns are high. For one thing, studies demonstrate continued evolution.

In response; the host range of H5N1 is expanding and is now present in pigs, horses, cats, tigers, leopards, whales and seals. This, in part, has been made possible by the tremendous expansion of the domestic bird population in Asia.

Diagnose and fight towards Bird flu virus

Our current capacity to diagnose and manage an H5N1 pandemic is less than adequate. To prevail; we need excellent surveillance that relies on clinical, scientific & technologic capacity. We need knowledge sharing & the will to act, and act quickly, at the first signs of facilitated human-to-human transmission. Specific concerns are that H5N1 is already resistant to two of four common anti-viral drugs. Our supply of the two non-resistant drugs is woefully inadequate for a worldwide epidemic. Initial test of a human vaccine has been conducted but they have cautioned, however, that the existence of a vaccine in itself would not be enough to prevent a worldwide pandemic. They said more testing must be done before the vaccine can be offered to the public, and production could be a stumbling block. Because the vaccine is made in chicken eggs, successful mass production is dependent upon the numbers of eggs available. Other obstacles to consider include an organizational system for distribution of the vaccine once it becomes available. Managing the real risk of bird flu requires global cooperation, expanded surveillance, and expanded capacity. We need to track H5N1 worldwide, agree on a research plan, share knowledge, and be ready to intervene. With poultry, that means proactive surveillance of all subtypes, modifying production and distribution, and strict enforcement. Human transmission of bird flu is predictable & therefore manageable. Failure to take action could be a mistake of great intensity and blow to Human population

Corporate News



RECEIPT OF RASHTRIYA RATTAN AWARD

Once again the efficient and laudable services rendered by ICS during 2005-2006 under the able and excellent leadership of our Managing Director Mr. Sundar Kataria, have been recognized. A gala function was organised on 30th January 2006 at HOTEL VICEROY, HYDERABAD by CITIZENS INTEGRATION PEACE SOCIETY, New Delhi on the occasion of National Conference on "NATIONAL UNITY AND INDUSTRIAL GROWTH" and "PRESENTATION OF AWARDS"

Our Managing Director Mr. Sundar Kataria was the proud recipient of "RASHTRIYA RATTAN AWARD" among others. Col. Tej Allahabadi had the honour of collecting the certificate and the trophy from Hon'able Gen (Retd) K.V.Krishna Rao (former Governor of Jammu & Kashmir) and Hon'able Dr. Bhisim Narain Singh (former Governor of Tamil Nadu) on his behalf.

Feature

How to implement a food safety management system

ISO has followed up its recent publication of ISO 22000, the International Standard for food safety management systems, with implementation guidance.

ISO/TS 22004:2005, Food safety management systems Guidance on the application of ISO 22000:2005, gives advice that will be useful for all types of organization within the food supply chain. These range from feed producers, primary producers, food manufacturers, transport & storage operators and subcontractors to retail & food service outlets together with related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients. In turn, ISO/TS 22004 will act as a "force multiplier" by providing guidance for organizations that recognize the potential benefits of implementing a food safety management system, but are unsure of how to go about it. ISO/TS 22004 gives generic guidance for small & large enterprises on the implementation of ISO 22000, without altering or replacing any of the requirements in the standard. It explains "the process approach" used in ISO 22000 and provides guidance on the main clauses of the standard. To further this objective, ISO/TS 22004 includes a flow chart on the planning of safe foods that combines steps addressed by the Codex HACCP guidelines and steps specific to ISO 22000.

CERTIFICATION PROCESS

The road map to certification includes the following steps:

a) Obtain a standard (ISO 22000:2005)

Obtain and read a copy of the standard to familiarize you with the requirements.

b) Assemble a team and define your strategy

The adoption of a management system needs to be the strategic decision of the whole organization. It is vital that your senior management is involved in the creation process. They decide the business strategy that an efficient management system should support.

c) Determine training needs

Your team members responsible for implementing and maintaining the management system will need to know the full details of the applicable standard.

d) Prepare Preliminary visit or pre-assessment report

You can choose to have a preliminary evaluation of the implementation of your management system by a certification body/registrars. The purpose of this is to identify areas of non-conformance and allow you to correct these areas before you begin the accredited certification process.

e) Review consultant options

Independent consultants will be able to advise you of a workable, realistic, and cost-effective strategy plan for implementation.

f) Develop a Food Safety Management Systems manual

Your management systems manual should describe the policies and operations of your company. Through the manual, you will provide an accurate description of the organization.

g) Develop procedures

Procedures describe the processes of your organization, and the best practice to achieve success in these processes.

h) Implement your Food Safety management system

Communication and training is key to a successful implementation of Food Safety Management system.

i) Select a certification body/registrars

Your business relationship with the certification body/registrars will be in place for many years, as your certification has to be maintained. ICS will help you get maximum value out of the certification process, evaluating strengths and improvement opportunities.

Accredited Certification

Accreditation verifies the certification body competence. To fulfill the accreditation criteria, an accrediting authority assesses the certification body. This is to verify that the certification body complies with existing requirements. Accredited certification of management systems is used to demonstrate compliance to a standard. Third party certification bodies are auditing organizations that provide auditing services to companies that wish to obtain certification to specific standards. We evaluate how you perform in these focus areas and help identify where to concentrate improvement efforts, while also checking compliance with elected standards. Both your management system and certificate have to be maintained. Therefore, accredited certification consists of two stages: the certification process for ISO 22000 is based on 2-stage audit and maintenance of the certificate thereafter.

Initial audit certification

I. Input dialogue

To tailor the audit, we need to know what is important to your organization. We have to get a clear understanding of your business strategy and conditions that affect your ability to reach said strategy. The focus areas should be linked to the management system and reflect the risks or opportunities that are most important to you. Top management should be involved at this stage.

II. Documentation review

Our lead auditor evaluates your management system manual. The documentation review report summarizes any findings from this process. The report indicates if your organization is ready to proceed with the certification audit.

III. Initial visit

Before the actual certification audit, we will make a preliminary visit to your organization. The initial visit can be combined with the documentation review. The purpose of the initial visit is twofold: oTo check your readiness for the certification audit, i.e. to review your manual, check procedures, tour your facilities, and briefly check the implementation of your management system. oTo review focus area input & agrees on 3-5 particular focus areas upon which the audit will focus. Based on this, the scope and audit programme are agreed upon.

IV. Certification audit

The certification audit consists of informal interviews, examinations and observations of the system in operation. During this process, we assess your management system's degree of compliance with the requirements of the elected standard and performance in identified focus areas. When found compliant, we issue the certificate. Findings related to the focus areas will be presented at the end of the audit in a closing meeting and included in the audit report.

V. Maintenance of certificate

At this stage you have completed the initial certification and can move on to maintenance of your certification.

a. Surveillance audits

Each issued certificate has a three-year life period. Upon certification, we will create a periodic audit schedule for regular audits over the three-year period. These audits confirm your company's on-going compliance with specified requirements of the standard while re-evaluating performance in focus areas. In Food Safety Management System total of 5 Surveillance audit takes place i.e. 2 audit per year is planned.

b. Re-Certification audit

After the three years are up, your certification will be extended through a re-certification audit.

The other details are given in our Certification Manual CM 12B.

ISO 22000:2005 New International Standard for Food Safety Management System

International Organization for standardization (ISO) released ISO 22000 Food Safety Management Standard on 1st September 2005, which is intended to ensure safe food supply chains worldwide. The standard was developed within ISO by Food industry experts and representatives of specialized international organization, in cooperation with the Codex Alimentarius Commission, which is the body the United Nations Food, and Agriculture Organization (FAO) and World Health Organization (WHO) established to develop food standards. According to ISO, one of the major benefits of ISO 22000 is that it makes easier for organization worldwide to implement the Codex HACCP system for food hygiene in a harmonized way that does not vary by country or food product. Several countries have developed national standards for the supply of safe food, and individual companies and food sector groups have developed their own standards or programs for auditing suppliers. According to ISO, with more than 20 different sets of standards worldwide, there is greater risk of uneven levels of food safety and confusion over requirements, as well as increased costs for suppliers to conform to the multiple worldwide standards and programs. As per ISO Secretary General Alan Bryden "Public sector participation in the development of the ISO 22000 family is also significant & Thanks to the strong partnership between ISO and Codex, ISO 22000 will facilitate the implementation of HACCP and the Food hygiene principles developed by this pre-eminent body in this field." ISO 22000 also extends the management system approach of the ISO 9001:2000 quality management system standard, which is implemented in all industry sectors, but does not specifically address food safety. ISO 22000 is based on the assumption that the most effective food safety systems are designed, operated and continually improved within the framework of a structured management system and incorporated into an organization's overall management activities. The above standard is intended to harmonize the requirements for managing safety in food supply chains and provide a solution for good practices, globally. Additionally food sector has to gear up for the implementation of global standard, which address interactive communication, system management and Hazard control. Thus ISO 22000 will be international and will define the requirements of a food safety management system covering all organisations in the food chain from farmers to catering, including packaging. In recent times there has been a worldwide proliferation of third party HACCP & Food Safety Standards developed both by national standards organisations & industry groups including the UK's own BRC.

The idea of harmonising the relevant national standards on the international level was initiated by the Danish Standards Association (DS). ISO 22000 aims to harmonise all of these standards.

The standard has the following objectives:

- * Comply with the Codex HACCP principles.
- * Harmonise the voluntary international standards.
- * Provide an auditable standard that can be used either for internal audits, self-certification or third-party certification.
- * The structure is aligned with ISO 9001:2000 and ISO 14001:1996.
- * Provide communication of HACCP concepts internationally.

The ISO 22000 gives definitions on related terms, describes a food management system including:

- * General system requirements.
- * Definition of the management responsibility and commitment.
- * Documentation requirements.

- * Definition of responsibility and authority.
- * Calling for a food safety team, communication, contingency preparedness and response.
- * Gives a review on management, resource management, provision of resources, human resources, realization of safe products, product and process data, hazard analysis, design of the CCP plan, design of the Pre-requisite & operational Pre-requisite programmes, operation of the food safety management system, control of monitoring and measuring devices, measurement, analysis and updating of the Food Safety Management system.
- * System verification, validation and updating.
- * Correspondence between HACCP and ISO 9001:2000.

ICS is the **first certification body in India for the accredited certificate of ISO 22000**, Food Safety Management system. ICS is third in the world to receive accreditation after Japan and Australia. We have more than 4500 certification for the management system customer in India and overseas. APEDA has approved very few CB in India of which we will be among them. Our Food Safety accreditation is for JAS-ANZ Australia. Today we are considered to be top three CBs in India to provide quality and value added certification services.

Please do visit our website www.icsasian.com and JAS-ANZ www.jas-anz.au for further information.

Diary Notes

From	To	Place	Training course	Contact details
7/4/06	8/4/06	Vapi	IQA training Course (2 days) QMS	Mr. Rajesh Pandey 91-260-3291135 / 2433400 ics_vapi@icsasian.com
8/4/06	9/4/06	Mumbai	IQA training Course (2 days) QMS	Mr. Pralhad Pai 91-22-26507777-82 ics_mumbai@icsasian.com
10/4/06	14/4/06	Ahe'bad	Lead Auditor Course (5 days) QMS	Mr. Ketan Mehta 91-79-26858687/55135579 ics_abad@icsasian.com
21/4/06	22/4/06	Jaipur	Non-Destructive Testing.	Mr. Bhushan Mengani 91-141-2610291 ics_jpr@icsasian.com
25/4/06	26/4/06	Ludhiana	IQA training Course (2 days) QMS	Mr. P. K. Sharma 91-161-3256578/3230461 ics_ludhiana@icsasian.com
18/4/06	22/4/06	Nashik	Lead Auditor Course (5 days) QMS	Mr. Prasad Kulkarni 91-253-2422392/5601349 ics_nashik@icsasian.com
7/4/06	8/4/06	Hyd'bad	Non-Destructive Testing.	Mr. Prasad 91-40-23713335 ics_hyd@icsasian.com
7/4/06	8/4/06	B'lore	IQA training Course (2 days) QMS	Mr. Jayshankar 91-8022384620 ics_icsapld@vsnl.net

Feature

HIGH RISK FOOD INDUSTRY

All the foods have the potential to cause food borne illness, and milk & milk products are no exception. Along with it all meat industry also causes have lot of hazards and since this type of Industries are classified into High Risk category.

DAIRY INDUSTRY

Milk and Milk Products are a rich and convenient source of nutrients for people in many countries and international trade of milk-based commodities is significant. Dairy animals may carry human pathogens. Such pathogens present in milk may increase the risk of causing food borne illness. Moreover the milking procedure, subsequent pooling and the storage of milk carry the risks of further contamination from man or the environment or growth of inherent pathogens. The composition of milk is so that it makes good media for the growth and proliferation of microorganism. In addition to the biological hazards, chemical hazards such as residues of veterinary drugs, pesticides and other chemical contaminants. Therefore implementing of proper code of Hygienic practice for these high risk Industry is uttermost important criteria to be applied throughout the food chain to ensure the safety and suitability of it for the intended user. The product are consumed by consumers especially infants, children, pregnant and lactating ladies so it becomes important to control the from the farm till it reaches the final consumers. The ability of milk to meet intended Food Safety Objectives &/or related objectives and criteria is dependent upon the proper application of the control measures, including time and temperature controls. The code of Hygienic practice for Milk & Milk Products CAC/RCP 57 gives complete details for the dairy Industry.

MEAT & POULTRY INDUSTRY

Though India has the highest livestock (420m) in the world, its share in global meat trade is negligible. Infact it has declined due to lack of modern abattoirs integrated meat-processing plants & high cost of feed. Meat is high source of nutrient so lot of pathogenic microorganism thrives on them & luxury proliferates to huge numbers. The first issue of concern to food microbiologists & the food industry is bacterial pathogens because we know that these microorganisms can cause illness & even death. The two most prominent pathogens of concern, & that certainly cause the most problems for the meat and poultry industry, are E. coli O157:H7 and Listeria monocytogenes. The second area of concern to meat and poultry producers, processors and microbiologists is viruses, specifically hepatitis A & the avian flu. The third issue will be important to address is prions due to their association with Mad Cow disease. Since Listeria monocytogenes is a foodborne illness causing pathogen that is found literally everywhere, it is proving to be a difficult challenge for many types of food processing & handling operations. In addition, Listeria monocytogenes has a reputation for staying in a processing plant & continuing to be a source of infection. Meat microbiologists & the industry need to look at prions from a couple of standpoints. Recently, prions have been given a lot of publicity because of Mad Cow disease but they are also getting a lot of attention from researchers because they may also help us in the treatment of abnormal brain functions. There is some interesting information, for example, that has been published recently suggesting that prions may be involved in

Parkinson's and Alzheimer's disease. The proteins are the workhorses of living things, & the human body probably makes about 50,000 different proteins for tasks ranging from building bones & muscle to digesting food & thinking. But it is important that the industry solve some of these problems by stepping up to the plate and contributing the funds needed to get on with basic research to develop good prevention, control & detection technologies. In fact, the meat and poultry industry is not given enough credit for its support & implementation in the last 15 years of the Hazard Analysis and Critical Control Points (HACCP) system, which has gone a long way to reduce the pathogen problem in meat and poultry products. It is an exciting time to be a meat microbiologist, and it is an exciting time for food safety research in this area. Through increased research, we will gain a better understanding of plant, animal and microbial geneticsthere is so much opportunity for us to discover solutions to today's microbiological challenges. But Mother Nature doesn't let you in on her secrets too easily, and we must continue to strive to unlock those secrets. *****

Customer's Platform



Certificate Presentation to Mr. Anand Kumbhojkar of Kumbhojkar Plastics Moulders, at the hands of Mr. Uday Dharm, Also seen Mr. Vaibhav Pathak, Arun Kumbhojkar & Manish Puranik.



Certificate Presentation Ceremony At Nizameshwar Dairy Product Ltd, Pravaranagar. Mr. J. R. Ghorpade, Mr. G. B. Asawe, Mr. Radhakrishna Vikhe-Patil (Ex-Agriculture Minister), Dr. B. N. Kharade, (Managing Director), Mr. Uday Dharm, Mr. D. N. Rahane of R. S. Technolinks, Pune. were present.

Station's Highlights

■ ICS Kanpur :

has certified following prestigious clients for ISO 9001:2000

- Rajiv Udyog, Kanpur
- The Rishabh Velveleen Ltd., Haridwar
- Jugal Kishore Alloys, Lucknow
- Bajrang Tape Works, Kanpur
- Anubhav Textiles, Kanpur
- Arti Enterprises, Kanpur
- College of Engineering Roorkee, Roorkee

■ ICS Indore :

has certified following prestigious clients for ISO 9001:2000

- Diesel Loco Shed, Itarsi
- Maurya Wires Netting Works
- Madhyachal Steel(P) Ltd.
- Jain Transmission (I) Pvt Ltd
- Elbiz Systems Pvt Ltd
- Harsh Plastic Industries
- Agro Equipment Company Pvt. Ltd.



"Mr. Madan Singhal is receiving Mr. P.T. Rao, Executive Director, BHEL Bhopal for inaugurating Our ICS Stall in "IND-EXPO -2006" at Indore(M.P.)"

■ ICS Pune :

has certified following prestigious clients for ISO 9001:2000

- Om Bio Plast Pvt. Ltd.
- Nizarneshwar Dairy Products Pvt. Ltd.
- Kumbhojkar Plastic Moulders.
- All India Shri Shivaji Industrial Training Center.
- Lotus Eye Hospital

has certified following prestigious clients for ISO 14001:2004

- D.A.V. Public School, Aundh.
- Runwal Housing

■ ICS Jaipur :

has certified following prestigious clients for IMS

- Gas Authority of India Limited- Jamnagar Loni- LPG Pipeline System, Jaipur

has certified following prestigious clients for ISO 9001:2000

- HPCL-Ajmer LPG-Top Bottling Plant, Nasirabad

■ ICS Kolhapur :

has certified following prestigious clients for ISO 9001:2000

- Shrenik Industries
- Rajlaxmi Plastics
- Sahyadri Sahakari Sakhar Karkhana Ltd.

■ ICS Belgaum :

has certified following prestigious clients for ISO 9001:2000

- Abab Industries
- HKT Mining

A Bi-monthly News letter is published, printed and Edited by SUNDAR KATARIA on behalf of

International Certifications Services (Asia) Pvt. Ltd.

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If you would like to share any article for quality mantra, please feel free to contact editorial team at ics_pune@vsnl.net / uday@icsasian.com

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