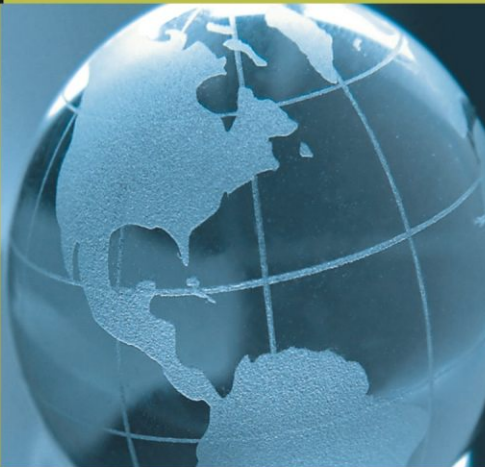




ISO
22000:2005



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ISO 22000 Food Safety Management System



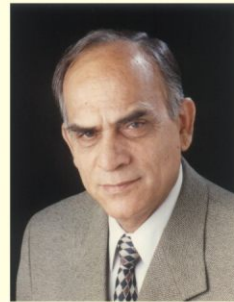
Foot & Mouth Disease



"Sheela Kataria, Director ICS receiving Arch of Excellence (Business) Award with Gold Medal"



ICS Children Painting Competition held at ICS Corporate Office



Editorial

India is celebrating 60th independence anniversary; I refer to the message to the nation by our honorable Prime Minister of India. Our Prime Minister has emphasized on the rural development and agriculture.

India is one of the largest agro producers in the world but the international trade is limited to 1.5% only. India is the second largest producer of horticulture and having large number of cattle's in the world.

The Food process industry in India is one of the largest in terms of production, consumption & export and its growth rate for the last few years is 8-12%. Government has been putting lot of thrust in agriculture industry through green and white revolution for the past two decades. Advance technology and farming using modern methods and high yield seeds has helped to increase yield. Good infrastructure and irrigation system has been instrumental in phenomenal growth of the agro product. However, our nearly 30% farm products can not be utilized and lost due to lack of process industry & adequate infrastructure. The process industry should be developed at the grass route level and situated in rural area to cover the above agro losses in profit. This will also give employment to our rural youths.

India is signatory to World Trade Organization that means we have entered into era of global competition. Henceforth we need to not only adopt to new and advance agro technology but to enhance modern management system like ISO 9001; Quality Management System and ISO 22000, Food Safety Management System and HACCP; Hazard Analysis & Critical Control Point.

This will definitely help us to enhance quality of our agriculture product to beat international competition.

Sundar Kataria
Chairman & Managing Director



Food Safety Management System (FSMS) ISO 22000:2005

By: Sundar Kataria, CMD & N. Sethuraman, Director
International Certification Services

Introduction

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 food safety is well understood by the consumer world over. Food safety and quality not only plays important role in the export trade but equally important in domestic market

Food Safety - Food Safety Means defending the supply of food from physical (i.e. drying out, infestation), chemical (i.e. rancidity, browning) and microbial hazards or contamination which might arise during any stage of food for example production and handling-growing, harvesting, processing, packaging, transporting, preparing, distributing and storing. The aim of food safety is to control the air borne disease, which results from cross-contamination.

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 food safety both domestic producers as well as imports with a view to protect consumer's interest to safeguard the populations and to prevent unsafe and use of industrial chemicals in food industries.

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 for safe and healthy nutritional food.

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 safety.

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.

Earlier standards on food safety covered food process to the consumer whereas present standard expand the food chain from the farm to fork i.e. from production of crop to the consumer. 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.

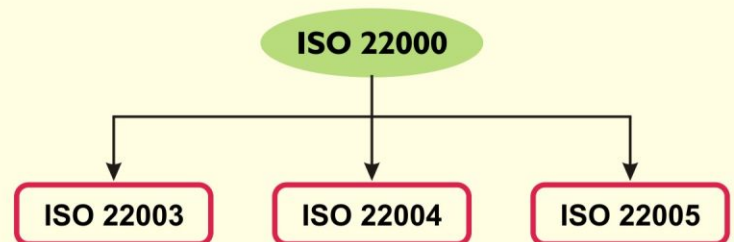
HACCP



FOOD SAFETY

ISO 22000 Food Safety Management System

The International Organization for Standardization (ISO) has developed the ISO 22000:2005 Food Safety Management Systems Standard. Officially called ISO 22000:2005, *Food safety management systems - Requirements for any organization in the food chain*, ISO 22000:2005 is an international standard and defines the requirements of a food safety management system covering all organisations in the food chain from "farm to fork", including catering and packaging companies ISO 22000:2005 is intended to define the requirements for companies that desire to exceed the regulatory requirements for food safety.



Series of ISO 22000 standards

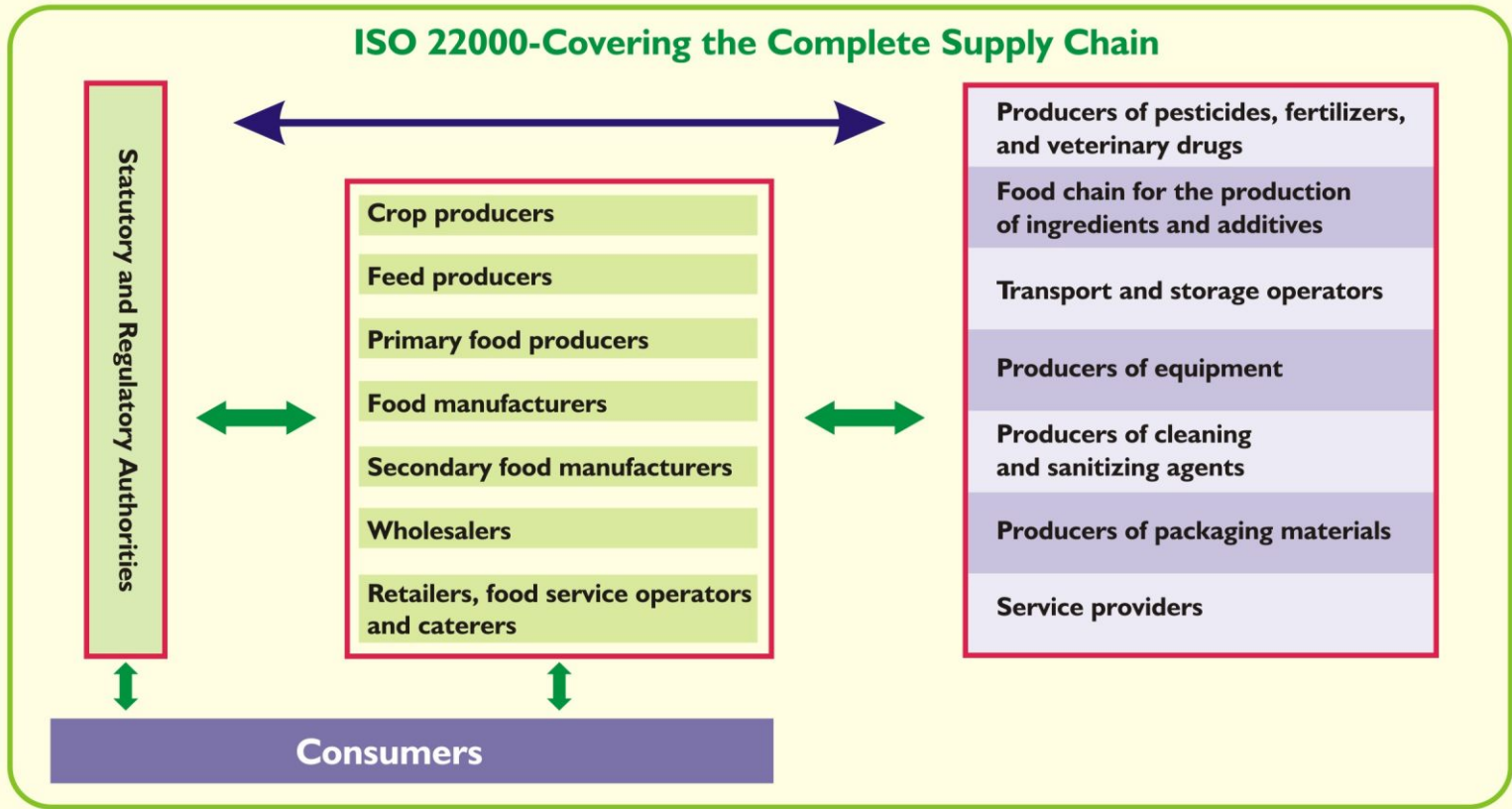
- ISO 22003: Requirements for bodies providing audit and certification of FSMS
- ISO 22004: Guidance on the application of ISO 22000:2005
- ISO 22005: Tractability in feed and food chain General Principles and Guidance for system design and development

What does the standard cover?

The standard will combine generally recognized key elements to ensure food safety along the food chain, as follows .The key points of FSMS for organizing & plummeting the risk to health resulting from processes across the food chain up to the consumption are:

1. Interactive Communication
2. System Management
3. Prerequisite Programmes
4. HACCP Principles

ISO 22000-Covering the Complete Supply Chain



Benefits of ISO 22000 for the Implementer/Processor

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

Benefits For Customers

- Increased worldwide acceptance of food products
- Decreases danger of product/service legal responsibility claims
- Satisfy customer contractual necessities
- Make sure safety of food products
- Better health protection
- Demonstration conformance to international standards and applicable regulatory necessities
- Facilitate to assemble applicable food safety associated statutory & regulatory necessities
- Make sure to fight successfully in national and international markets



Highlights of IS/ISO 22000:2005

1. Put together the main beliefs of Hazards Analysis and Critical Control Point (HACCP) system developed by Codex Alimentarius Commission. It unites the HACCP plan by means of prerequisite programme (PRPs) and operational PRPs.
2. Necessitate that all Hazards that may be logically predictable to take place in the food chain are recognized, assessed and controlled.
3. Can be useful to self-governing of other management system standards or can be incorporated with obtainable other management systems.
4. Permitted for even small, tiny scale organizations to implement as outwardly developed mixture of control measures.
5. Futured for organizations looking for more focused, coherent and integrated food safety management systems.
6. Stress on preventions of food safety hazards of all categories.
7. Guaranteed fulfillment with legislative and regulatory necessities.
8. Offers for management of potential emergency situations & accidents that which crash food safety.

Packaging

Packaging can be defined as a tool that protects and contains our goods with the aim of minimising the environmental impact of our consumption. Ideal packaging can be compared with that of a banana, orange peel, coconut and eggshell-the Packaging provided by Mother Nature.

Considerable advancements have taken place in area of food packaging. A major change has been our ability to protect and preserve products with packaging. We have ensured the availability of products out of season, over long distances in various forms, fresh as well as processed. Today, the consumer has a wider selection of food items. Armed with disposable income, he is keen to try new products. This makes us look at the additional requirements of Packaging in competition with Mother Nature.

Packaging has become a socio-scientific discipline with the modern role of:

- Containing and safety that is of paramount importance.
- Facilitating the handling, storage and distribution.
- Protecting against biological, chemical and distribution damages
- Providing convenience.
- Informing through the medium of labeling
- Security through a tamper evident design
- Contributing to the product image through structural and graphic design
- Increasing the shelf-life and ensuring longer availability
- As a marketing and advertising tool
- Environment protection by taking responsibility of empty packaging after its use.

Different types of Packages

1. Aseptic Packages: It is relatively new packaging concept aimed at developing new products group, namely pre-sterilized and aseptically packaged foods. During aseptic packaging process, a pre sterilized and sterile product is filled under sterile conditions into sterile environment and then germproof sealed.

2. Edible Packages: Edible films and coating based on proteins, polysaccharides and/or lipids have much potential for increasing food quality and reducing food-packaging requirements. Edible films formed as coatings or placed between food components provided possibilities for improving the quality of heterogeneous foods by limiting the migration of moisture, lipids, flavours/aromas, and colour between food components edible coatings also have the potential for maintaining the quality of foods even packaging is opened.

3. Microwavable Packages: These packages are made from a special aluminium laminate that can withstand high temperature, heat-processing treatment such as sterilization and microwave heating. The material has excellent barrier properties and is available in reel form and also as pre-formed containers in various sizes and shapes, which can typically suitable for the packaging of ready to eat food products.

4. Retort Flexible Packages: These packages are characterized by their structural components of heat-resistant plastic layers with or without aluminium foil and their ability to be thermo processed to result in the self-stable food product. Its cost is also less as compared to cans. An early pioneer in providing the production reliability of the retort pouch was the US army Natick Research and Development center.

5. Modified Atmosphere Packaging: The technology of packaging products in modified atmosphere is the most advanced food preserving technique with many advantages. This method of packaging replaces the air headspace of package with a specific food grade gas or mixture of gases. MAP is used to extend the products shelf life and to maintain the products initial quality for much longer period. It helps in retaining appeal to consumers and retarding the growth of mould and bacteria besides reducing the oxidative deterioration and preventing mechanical damage to the product by adding a 'cushion of gas around the product'.

6. Active Packaging: It is a group of technologies in which the package is actively involved with the food products or interacts with internal atmosphere to extend shelf life, while manufacturing quality and safety (Floros et al.,2000). Active packaging is designed to enhance the properties of packaging material so that it could increase shelf life of the product. Therefore, the forms and applications of active packaging are diverse, addressing specific situations in the protection and presentation of foods and other products.

Product	Packaging Material
Milk	LD/LD
Milk Powder	Foil / Poly
Baby/Malted Food	Foil / Poly
Ghee	LD/HD
Chocolate bars	Foil / Poly
Chocolate bars	Pet / Poly
Confectioneries / Candy	Paper wax
Confectioneries / Candy	PET / Poly
Ready -to-eat foods	PET or BOOP/Poly
Edible Oil	3 & 5 layer films
GEMS like products	BOPP / Poly
Vanaspati	LD / HD and Nylon based firms
Biscuits	Paper wax
Biscuits	Glassine / Poly
Biscuits	Foil / Paper
Biscuits	PET or BOPP/Poly
Biscuits	Paper / Poly
Bread	Paper wax
Tea	PET/Poly
Tea	Paper /Poly
Tea	Foil /Paper
Coffee	PET/Poly
Extruded foods	PET or BOPP/Poly
Spices	PET/Poly
Salt	LD/LLD
Potato Chips	Met.PET or Foil
Juices	Foil/Poly

Scenario in Beverage Market

Drinks like nectars and packaged water sales are maturing quickly to grab a major share of the Indian beverages market, according to "The 2007 India Soft Drinks Report" by Canadean, the global beverages research company.

Still drinks include ready-to-drink fruit or non-fruit based drinks with a juice content lower than 25 per cent, like mango Frooti and Appy. The category also includes sweetened flavored waters.

However, Indian consumers appear somewhat cautious in their approach to new products and flavors. "Development of categories such as iced tea (ready-to-drink tea), sports drinks and soya drinks has been slower than in other countries," the report said.

Despite their lower base, nectars (brands like Appy, Tropicana, Real) too have progressed.

The growth for packaged nectars was more than 40 per cent, driven largely by Parle's Appy. This can be attributed to the pricing of the drink, which is comparable to carbonates and still drinks.

Threat To the beverage Industries in India

Demand for carbonated drinks is declining from 2006 for a second consecutive year due to the pesticide issue badly affecting the market, not only the pesticide residue hit the market but also the scarcity of depletion of water table as water being the main constituent of the drinks

The drink market in Indian is facing a threat of pesticide contamination in drinks, the pesticides which is being used for agricultural fields is coming in underground water which ultimately effects the quality as well as safety of the beverage. The soft drink market in India has already lost huge chunk of sales.

Not only the pesticide residue & depletion of water table, the PET bottles in which the soft drinks are packed & sold is a matter of concern to the environmentalists

HACCP for manufacturing organizations

The addiction of food safety has led to the adoption of systems like ISO & HACCP which keeps a check on food safety & quality throughout the world. Adoption of these systems has now been voluntary & mandatory as food regulatory has mandated the systems for different productions. Codex alimentarius, the body aimed to develop guideline for international trade has also adopted HACCP as part of its code for food hygiene

HACCP is a system that was developed to ensure the safety of processed food. It's a system which identifies potential hazards & builds CONTROL in the process to eliminate reduce or control each hazard.

The development of what is called as GOOD AGRICULTURAL PRACTICE or GAP. GAP is as logical extension of HACCP for fresh produce industry. ISO is in a process of developing food safety standards combining both HACCP & GAP. The GAP protocols are science based facts which ensures high degree of confidence of safe product. The Food safety systems not only protects consumers health but also keeps a check on the environmental safety.

Meat Quality and Safety

Livestock as an important sub-sector of the Indian agricultural economy. India is the fifth largest producer of eggs and ninth largest producer of poultry meat in the world in the overall market for poultry products; India is positioned 17 in World Poultry Production. The world population will most likely reach 7.6 billion in 2020. This overall increase in population and in the urban population in particular, poses great challenges to food systems. Intensification of agriculture and animal husbandry; more efficient food handling, processing and distribution systems; introduction of newer technologies including appropriate application of biotechnology will all have to be exploited to increase food availability to meet the needs of growing populations. Many issues face the global red meat industry, from food safety to animal disease, and are becoming more and more complicated as consumer knowledge increases. Most foodborne diseases outbreaks may take on massive proportions. Disease like **Foot-and-mouth disease Virus (FMDV)** sometimes called, as "hoof-and-mouth disease" is a contagious viral disease of cattle & pigs. It can also infect deer, goats and sheep. This picornavirus is the etiological agent of the acute systemic vesicular disease that affects cattle and other animals worldwide.

Meat consumption in India is considered as a status symbol, because of its appealing flavor and texture, high nutritional value and price. In recent years, meat industry has come under increasing scrutiny

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ICS Children Painting Competition:

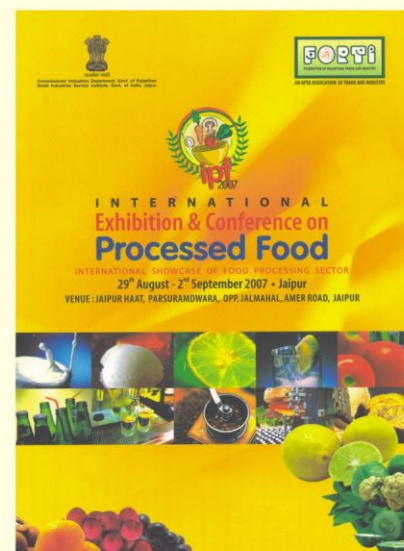
In order to celebrate the 60th Independence Day, ICS had organized a Children's Drawing and Painting Contest on 18th August, 2007 at Corporate Office, Mumbai. **The main topic of the Contest was "LANDSCAPE / THEME/ OBJECT /GRAPHICS / CREATIVE"**. Thirteen children of different age group participated in the contest.

The winners of the contest were awarded with a cash prize and certificate of appreciation. We would like to congratulate the following for winning the above contest

- 3-7 years age : Ms. Simran Kataria
Mr. Soham Sawant
- 8-12 years age : Ms. Valencia Gujet
Ms. Shrutika Palkar
- 13-16 years age : Ms. Samruddhi Ghumre

The children had lot of fun and frolic as number of games had been organized to make the event more exciting. ICS management thanked the ICSIANs and their families for overwhelming response and active participation in the above contest.

From	To	Place	Training Course	Contact Details
18/11/2007	22/11/2007	Hyderabad	Lead Auditor Course (5 days)	Mr. Prasad Meesala 09391602424 ics_hyd@icsasian.com
25/11/2007	26/11/2007	Bangalore	IQA training course (2days) FSMS/HACCP	Mr.Jayashankar 09343004022 ics_bangalore@icsasian.com
22/11/2007	26/11/2007	Delhi	Lead Auditor Course (5 days) QMS	Mr. Anand Pal Singh 09313469510 ics_delhi@icsasian.com
3/12/2007	4/12/2007	Mumbai	IQA training course (2days) QMS	Ms. Charuta Terdalkar 09323135156 ics_mumbai@icsasian.com
11/12/2007	12/12/2007	Jaipur	IQA training course (2days) QMS	Mr.Bhushan Manghani 09314116815 ics_Jaipur@icsasian.com
14/12/2007	15/12/2007	Nashik	IQA training course (2days) FSMS/HACCP	Mr. Prasad Kulkarni 09326185615 ics_Nashik@icsasian.com
16/12/2007	20/12/2007	Pune	Lead Auditor Course (5 days) QMS	Mr.Manish Puranik 09373767108 ics_pune@icsasian.com
22/12/2007	26/12/2007	Hyderabad	Lead Auditor Course (5 days) QMS	Mr. Prasad Meesala 09391602424 ics_hyd@icsasian.com
28/12/2007	29/12/2007	Belgaum	IQA training course (2days) FSMS/HACCP	Mr.B.K. Singh 09341370107 ics_belgaum@icsasian.com
1/1/2008	5/1/2008	Mumbai	Lead Auditor Course (5 days) QMS	Ms. Charuta Terdalkar 09323135156 ics_mumbai@icsasian.com
07/01/2008		Vapi	Awareness Program FSMS/HACCP	Mr.Rajesh Pandey 093746586078 ics_vapi@icsasian.com
9/1/2008	10/1/2008	Udaipur	IQA training course (2days) FSMS/HACCP	Mr.Rajesh Kataria 09314116813 ics_udaipur@icsasian.com
12/1/2008	13/1/2008	Ludhiana	IQA training course (2days) QMS	Mr. P.K. Sharma 09356238124 ics_ludhiana@icsasian.com
9/01/2008	10/01/2008	Nashik	IQA training course (2days) QMS	Mr. Prasad Kulkarni 09326185615 ics_Nashik@icsasian.com
12/01/2008	16/01/2008	Pune	Lead Auditor Course (5 days) QMS	Mr.Manish Puranik 09373767108 ics_pune@icsasian.com
20/01/2008	21/01/2008	Bangalore	IQA training course (2days) EMS	Mr.Jayashankar 09343004022 ics_bangalore@icsasian.com
28/01/2008		Chennai	Awareness Program FSMS/HACCP	Mr.B. Velan 09380020219 ics_chennai@icsasian.com
2/02/2008	6/02/2008	Mumbai	Lead Auditor Course (5 days) QMS	Ms. Charuta Terdalkar 09323135156 ics_mumbai@icsasian.com
9/02/2008	10/02/2008	Vapi	IQA training course (2days) FSMS/HACCP	Mr.Rajesh Pandey 093746586078 ics_vapi@icsasian.com
14/02/2008	15/02/2008	Jaipur	IQA training course (2days) QMS	Mr.Bhushan Manghani 09314116815 ics_Jaipur@icsasian.com
9/02/2008	13/02/2008	Nashik	Lead Auditor Course (5 days) QMS	Mr. Prasad Kulkarni 09326185615 ics_Nashik@icsasian.com
15/02/2008	16/02/2008	Pune	IQA training course (2days) FSMS/HACCP	Mr.Manish Puranik 09373767108 ics_pune@icsasian.com



Food Safety Management System Progress

International Certification Services (ICS) & ICS Technologies jointly developed the ISO 22000 (Food Safety Management System) & HACCP (Hazard Analysis and Critical Control Point) standard throughout INDIA & OVERSEAS.



INDIA

Ahmadabad:

ICS Technologies received order for the training program for "Internal Auditor Food Safety Management System from Madhur Dairy; Gandhinagar. This dairy is the co-operative dairy of NDDDB.

Mumbai:

ICS received orders for certification of ISO 22000 from "Kwality Foods" packing food products & "Vital Nutraceuticals" manufacturing of protein diet foods. ICS technologies conducted two training programs on "Internal Auditor Food Safety Management System" one in May and another in July 2007.

Nagpur:

ICS received order for certification of ISO 22000 from "Candico Foods" for the products of candies & bakery products.

Nashik:

ICS received order for certification of HACCP from "Goldsmith Food Products" for the products of chocolates & Ice cream premixes. ICS technologies conducted training program on "Internal Auditor Food Safety Management System" in July 2007.

Pune:

ICS received order for certification of ISO 22000 from "Mom's Kitchen" providing meals to the corporate offices. ICS technologies conducted one training program on "Internal Auditor Food Safety Management System" in August 2007.

OVERSEAS

Dubai:

ICS received orders for certification of HACCP from "Wonder Chain Trading" doing trading of food, "LIFCO" distributing food through their supermarkets and "Naseim Al sabah water purification LLC" supplying of potable water.

Oman:

ICS received orders in catering services business for certification of ISO 22000 from "Al-Jazeera services Company SAOG", "DAMAG catering" with their 6 outlets, and "Al-Athnain Company LLC".



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