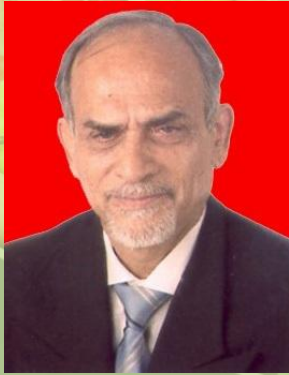




FOOD SAFETY





ISO 22000:2018

(By Dr. Sundar Kataria, Chairman & Managing Director, International Certification Services.)

Transition Made Easy

On June 2018, ISO has revised and published a new version of ISO 22000, the International Standard for Food Safety Management System. The revised standard has incorporated significant changes for the certified organizations in the system related to food safety requirements. The below article provide you with brief summary of the main changes as well as information of the new requirements.

ISO 22000:2005 to ISO 22000:2018 – Transition Arrangements and Guidelines:

- ISO 22000:2018 Published in 19th June 2018.
- Transition period provided: Three Years
- Current standard will expire on 18th June 2021, Both standard continue until then.

The Recertification can be provided in the following two routes:

Fresh Certificate in

Stage I : Readiness Audit

Stage II : System Audit

THE CERTIFICATION WILL CONTINUE IF THERE IS NO BREAK

Alternate

The Re certification conducted during the regular surveillance audit in exceptional cases for the certified organizations. The re certification during surveillance audit will be conducted in single stage for the system in compliance with ISO 22000:2018, revised / new certificate will be issued with the same expiry date as given to the current ISO 22000:2005 certificate. The additional re certification fees will be applicable based on size, critical operation, risk and number of CCP etc.

CHANGES IN THE STANDARD

The new ISO 22000:2018 version adopts the so-call High Level Structure (HLS), the common platform structure for all new management system standards, this facilitates the integration of the various management system user of ISO 9001:2015, ISO 14001:2015 and ISO 45001:2018 with already be familiar with this structure in practice. The changes will make it easier for organization to combine ISO 22000 standard with other ISO management system standard.

ISO 22000:2018 silent features are:

- Based on Risk-Based-Standard (Risk on operational level (HACCP) and strategic level management system)
- Based on P-D-C-A cycle (continual improvement)
- Process Approach
- Clause No. 8 simultaneously covers HACCP Principle

Life Cycle – Operational Planning and Control



- Product Realization Plan (PRP)
- Design for Environment (DfE)
- Product compliance

- Supplier qual
- Level 1 materials compliance
- Production chem. approval

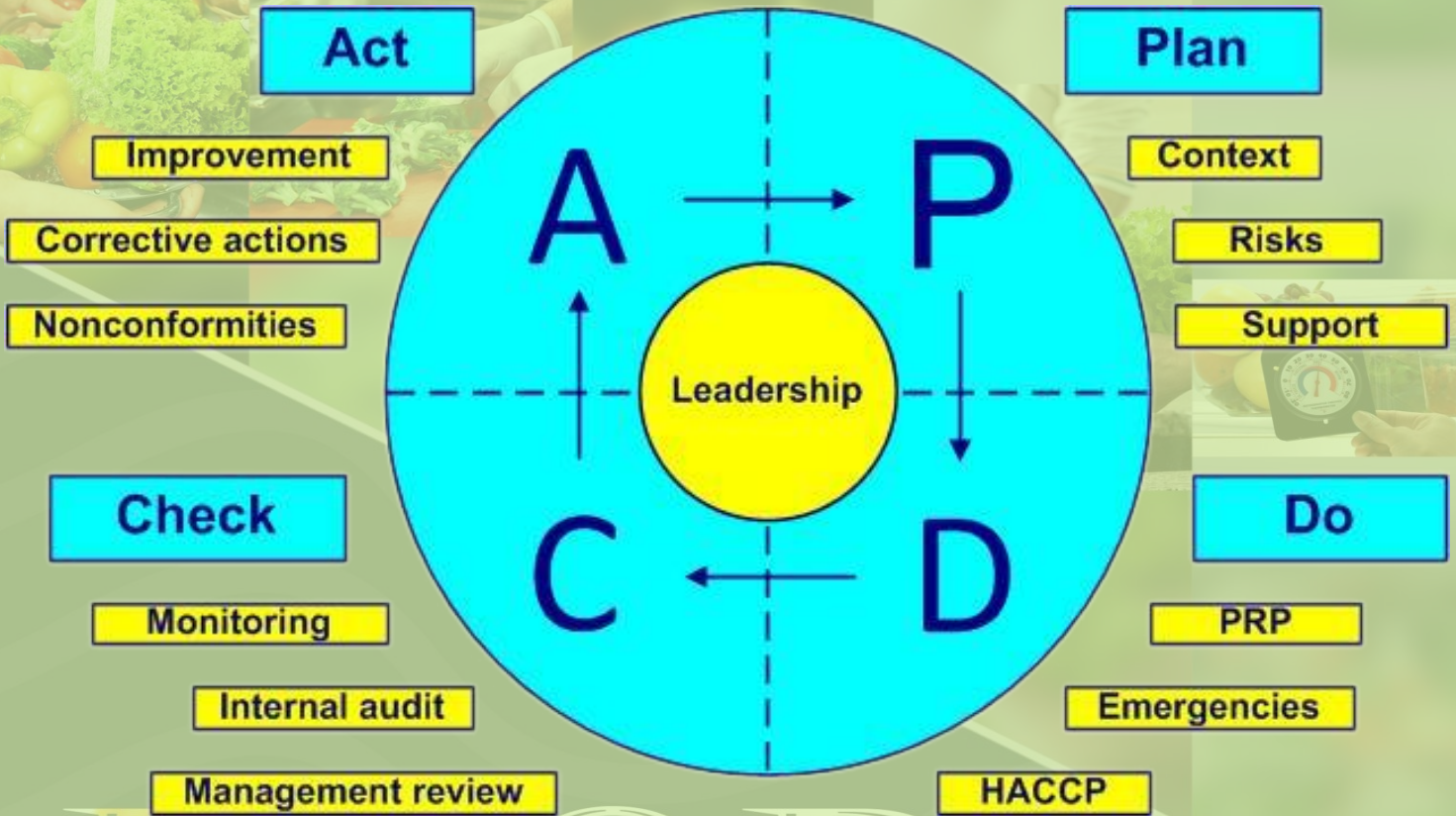
- Aspects & Impacts
- Compliance obligations
- Objectives & Targets
- Metrics & reporting

- Packaging
- Shipment

- Product performance (energy efficiency)
- Materials content declarations
- Customer compliance

Key

- = D&D and Supply Chain Operational Controls
- = Global / Local EMS



Context to the Organization

(By Dilip Negi General Manager Manager Admin/HR)

Context to the organization is a new concept in ISO 22000:2018. This expects an organization to conduct an analysis of its context and also identify interested parties, so the scope of food safety management can be understood. This will make our focus clear about the processes and requirements needed to fulfill objectives of food safety.

Since top management is in possession of organization's information regarding business and any other activities related to it, hence they should be responsible for familiarizing the context to the organization. This analysis should include both external and internal issues that affect the ISO 22000:2018.

No organization works in a vacuum, each one has events which affect its activities and profitability. For example, a new technology may cause our product to become obsolete or a competitor may take away a major share of the market. These effects pose both risks and opportunities for the organization. If an organization initially fails to recognize these risks, then it might fail to attend to the objective of FSMS.

4.1 Understanding The Organization and Its Context

The ISO 22000:2018 involves the assessment of all issues that can affect the operation of an organization. Issues refer to both internal and external ones. For example:

• Internal Issues

- The work flow of the organization, including roles and duties assigned to employees.
- The state of working conditions.
- Availability and utilization of resources.
- Rules, regulations, and policies governing the achievement of objectives.

- Client availability.
- The culture of food safety in the organization and the relationship between it and the employees.
- The linkage between an organization and a particular location, period or activity.
- The competence of the labor force.
- The retaining of exceptionally qualified employees.

• External Issues

- The actual surroundings in which a business operates such as politics, social and cultural factors, laws and regulations and natural surroundings.
- Entities responsible for a successful business cycle including suppliers, contractors, partners and competitors.
- Laws both at state and international levels.
- The presence of external product or service providers.
- Tenancy issues in places of operations.
- Client availability.
- The culture of food safety in the organization and the relationship between it and the employees.
- The linkage between an organization and a particular location, period or activity.
- The competence of the labor force.
- The retaining of exceptionally qualified employees.

In order to achieve food safety objectives to be established, an organization must revise these issues frequently. Reports should be given during management reviews. The nature of these issues can be negative or positive. This helps in determining context.

There are a variety of techniques that can be used to determine context. The most popular ones are:

1- Competitive Profile Matrix (CPM):

Competitive profile matrix is an essential strategic management tool to compare the firm with the major players of the industry. Competitive profile matrix show the clear picture to the firm about their strong points and weak points relative to their competitors. It consist of:

Critical Success Factor	Weight	Company A		Company B	
		Rating	Score	Rating	Score
Market Share	0.10	2	0.20	3	0.30
Superior IT capabilities	0.30	3	0.90	2	0.60
Sales per employee	0.20	3	0.60	2	0.40
Range of Products	0.40	4	0.16	5	0.20
	1.00		1.86		1.50

2- Strengths, Weaknesses, Opportunities and Threats Analysis (SWOT):

A SWOT analysis is a technique used to determine and define your Strengths, Weaknesses, Opportunities, and Threats – SWOT.

Typically, Strengths and Weaknesses are considered internal factors, in that they are the result of organizational decisions under the control of your company or team. A high churn rate, for example, would be categorized as a weakness, but improving a high churn rate is still within your control, making it an internal factor. Similarly, emerging competitors would be categorized as a threat in a SWOT analysis, but since there's very little you can do about this, this makes it an external factor. This is why you may have seen SWOT analyses referred to as Internal-

Internal (issues)	Strengths (This could be something like your company's brand attributes, or unique selling proposition of a particular product line. It could also be your people, your literal human resources: strong leadership, or a great engineering team.)	Weaknesses (What's holding your business or project back? This element can include organizational challenges like a shortage of skilled people and financial or budgetary limitations.)
External (issues)	Opportunities (Can't keep up with the volume of leads being generated by your marketing team? one. Is your company developing an innovative new idea that will open up new markets or demographics? two.	Threats (everything that poses a risk to either your company itself or its likelihood of success or growth.)

3- Political, Economic, Social and Technological Analysis (PEST):

A PEST analysis functions very similarly to a SWOT analysis, only it is concerned with four external factors namely: Political, Economic, Social, and Technological factors, to be precise.

Political	Economical	Social	Technological
Stability	Grows	demography	Technology development
Laws	GDP per Capita	Sociology	Innovation
Copyright	Interest Rate	Life Style / Culture	R &D
Policies / Human Rights	Inflation Rate	Education	Skilled Resources
Labour Laws	Exchange rate	Human Development Index	Easier acceptance of new technologies
Trade Laws	Unemployment rate	Social Safety / Benefits	Information and Communication
Foreign Investment	Trade balance		Number of technology institute
Proper Security	Balance of payment		
	Active Labour force		

Thus FSMS aims to assure the company's stable operation and not to miss any opportunity, just because a risk occurred, that the company was not aware of. For that reason, ISO standards require that each company must do "Context to the organization analysis" relevant to its operation.



Indore takes lead in Hygiene Rated Outlets

(By Yashi Shrivastava, Lead Auditor, Director-YariQualiTech)

Hygiene Rating an initiative by FSSAI which gives rating to the outlet based on Food Safety and hygiene principles. It is also becoming emerging concept for catering industry to showcase their hygiene, quality and safety standard to consumer and allowing to make informed choices. In the era of "New normal," **this rating scheme can come up as a tool** to attract customers and crack the competition. After knowing the details of scheme consumers can take informed choice where they eat out and this in turns can compel business to take care of their hygiene standards.

Indore took lead in this series and came up with "5 Rated" outlets. This includes 3 Outlets of Hotel Shreemaya and Bhanwarilal Sweet Shop. Audit is conducted on various aspects which includes design and facility, food handling practices, cooking temperature, cleaning and sanitation, maintenance, pest control, trainings, personnel hygiene etc. All outlets were audited by FSSAI approved auditing agency and Implementation was done by **Yari QualiTech**, Indore.

To add Safety touch to Sweet-n-Spicy taste of Indore, 10 more outlets are going to adopt this scheme by the end of this year. Conscious businessmen take this as an opportunity to overcome some weak areas. As stated by representative of hotel – "employees including chef are becoming more conscious about cooking at right time and right temperature, behavioral changes has been observed, personnel hygiene & product quality has been improved". In fact this is the right time to go for this scheme as the customer foot-fall is less and kitchen is also operating for limited time, which allows times for new skill development, trainings, implementation of different formats, documentation requirement etc.

On the other end customer can make informed choice and reduce the incidence of foodborne illness by eating at right place. Indore is cleanest city of India from past 4 years and now coming up with more consciousness on food safety and hygiene culture. It has **clean street food hub** (best for chateory), **BHOG** certified temples (best for devotees) and now **Hygiene Rated outlets**.

M.P.'s First "5* Rated Restaurant"



Indore's First "5* Rated Sweet Shop"

Bhanwarilal Mithaiwala





Guidance Note On Quality Of Milk Products

(By Avadhesh Varshneya FMSM Auditor)

India has a rich tradition of sweets with a variety of taste, texture and ingredients. Traditional milk-based aida, flavours and colours e.g. peda, burfi, milk cake, gulabjamun, rasgulla, rasmalai etc. In addition there are sweets containing cereal, starch or grain as the main ingredient e.g. suji halwa, moong dal halwa, jalebi, boondiladdoo, motichoorladdoo, gujiya, balusahi, soan-papdi etc. There are also sweet snacks e.g. chikki, gajak, murrunda, gud chana coated with jaggery, sugar, honey and other ingredients. Sweets have limited shelf life. Sweets particularly those with milk products have lesser shelf life (1-4 days) and are more prone to microbial growth. Therefore sanitation and hygiene in their preparation and consumption within shelf life is of utmost importance. Moreover, there are issues of adulteration and use of sub-standard products. Concerted efforts are needed to ensure food safety of sweets by stakeholders including food business, consumers and regulatory authorities.

ShelfLife	Items
Very Short Shelf Life- Same day To be kept at room temperature and consumed on the same day	Kalakand and its variants such as Butterscotch Kalakand, Rose and consumed on the same day Kalakand, Chocolate Kalakand.
Short Shelf Life- 2 days To be kept in refrigerator and consumed within 2 days from date of manufacturing	Milk Products and Bengali Sweets such as Badam milk, Rasgulla, Ras Malai, Rabri Rasmalai, Shahi Toast, Rajbhog, Cham Cham, Sandesh, Malai Roll, Bengali Rabri, Hiramani, Gur Sandesh, Haribhog, Anurodh, Anarkali, Madhuri, Pakiza, Raskadam, Gur Kaccha Gola Sandesh, Ras Katta, Kheer Mohan, Gur Rasmalai, Gur Rabri, Gur Rasgulla
Medium Short Life-4 days To be consumed within 4 days from date of manufacturing	Ladoo and Khoya Sweets such as Milk Cake, Mathura Peda, Plain Burfi, Milk Burfi, Pista Burfi, Coconut Burfi, Chocolate Burfi, Safed Peda, Boondi Ladoo, Coconut Ladoo, Lal Ladoo, Motichor Modak, Khoya Badam, Mewa Batti, Fruit Cake, Khoya Til Fruit Cake, Kesar Coconut Ladoo, Small Malai Ghewar, Vrat Kesaria Coconut Ladoo, Small Mewa Ladoo, Pink Burfi, Til Bugga, Rewari Rurfi, Dry Fruit Til Bugga, Shahi Ghewar, Khoya Kesar Badam Roll, Til Bati, Kheer Kadam, Kheera Beej Burfi, Khoya Coconut Burfi, Moti Pak.
Long Shelf Life-7 days To be consumed within 7 days from date of manufacturing	Sweets with ghee and dry fruits such as Dry fruit ladoo, Kaju Katli, Ghewar, Sakkar Para, Gur Para, Shahi Ladoo, Moong Burfi, Aata Ladoo, Dry fruit Gujia, Moti Boondi Ladoo, Kaju Kaser Burfi, Kaju Baked Gujia, Badam Laung, Balusahi, Badam Burfi, Kaju Anjeer Roll, Kesar Big Malai, Chandrakala, Chhak Mitthi, Kesar Gujia, Maida Gujia, Kaju Khazoor, Pista Laung, Small Kesar Ghewar, Kesar Chandrakala, Anjeer Cake, Kaju apple, Kaju Gujia, Kaju Honey Dew, Kaju Kalash, kaju Kesar, Kaju Ladoo, Kaju Roll, Kaju Samosa, Dil Khushal Burfi, Kaju Rose Katli, kaju Baked gujia, Kaju Ladoo, Besan Burfi, Kaju Rose Katli.
Very Long Shelf life- Around 30 days To be consumed within 30 days	Atta Ladoo, Besan Ladoo, Chana Ladoo, Chana Burfi, Anjeer from date of manufacturing Khajur Burfi, Karachi Halwa, Sohan Halwa, Gajjak, Chikki.

Guidance for Consumers

First approach for a consumer to prevent an encounter of any adulterated product is to avoid purchase of loose products, as the probability of adulteration increases. The right flavour, body and texture, colour and appearance of milk products determine the quality and freshness of the milk product. Table below gives flavour, body, texture, colour and appearance of some sweets and other milk products.

Quality Check

S.NO.	Product	Flavour	Body and texture	Colour and appearance
1	Khoa	A typical mildly cooked flavor similar to that of boiled milk is most acceptable. The taste is preferably sweet.	Soft and uniform body with granular texture is most desirable. Pindi khoa has smooth, compact, homogenous texture with very fine grains. Dhap khoa has granular texture and slightly soft body. In Danedar khoa, presence of big grains with brown colour is desirable.	Cow milk khoa is pale yellow with a tinge of brown having moist surface, whereas buffalo milk khoa is white with a tinge of brown having slightly greasy/oily surface.
2	Peda	Cooked to slightly heated flavour with sweet taste.	Soft, greasy to dry body with grainy texture.	White to brown colour with absence of burnt particle The colour may range from offwhite to creamy or light caramel, depending upon the type of milk solids used as base material and also the extent of heat desiccation during preparation. It should be free from burnt particles,
3	Burfi	Mildly caramelised and pleasant flavour with sweet taste.	The body characteristics of burfi may range from very loosely compacted to close-knit body. The texture could also vary from smooth to granular and crisp to chewy.	Off white to light brown with absence of burnt particles.
4	Kalakand	Fresh, clean, pleasant caramel sweet flavour.	Cohesive body with granular close knit texture.	Creamy white to light caramel in colour.
5	Gulab Jamun	Typical heated fresh aroma, tastes moderately sweet, free from doughy feel and fully saturated from syrup.	Soft and thin crust, smooth granular texture, soft and spongy, free from lumps and hard central core.	Lightly to yellowish brown, uniform, round/elongated shape, smooth, glossy, moderate size.
6	Basundi	Pleasant caramelized flavour	Creamy consistency and viscous body with soft textured flakes uniformly suspended throughout the product.	Cream to light caramel colour.
7	Rabdi/Rabri	Pleasant caramelized flavour	Creamy consistency and viscous body containing several layers of clotted cream with a chewy texture.	Creamy white to light caramel in colour

8	Kheer	Sweet, nutty, pleasant flavour	Thick, viscous mass with uniformly distributed rice.	White to slightly brownish. A rich creamy shade is preferred.
9	Chhana	Mildly acidic smell and pleasant sweetish taste are considered desirable.	Moderately soft body and uniform texture, with slight springiness. It should yield round ball of even surface and no cracks. It should not release fat on kneading/working.	Uniform yellow (from cow milk) to whitish colour (from buffalo milk). Slightly moist surface. Absence of burnt particles.
10	Paneer	A characteristic blend of flavour of heated milk and acid, that is pleasant, mildly acidic and sweet (nutty).	It should be sufficiently firm to hold its shape during cutting yet tender enough not to resist during mastication/chewing.	Uniform yellow (from cow milk) to whitish colour (from buffalo milk).
11	Sandesh	Typically cooked and heated aroma; sweet, fresh, creamy taste.	Compact, smooth, velvety and close-knit texture. Soft grade is cohesive, smooth and little grainy.	White colour, round shape, smooth moderate size.
12	Rasgulla	Pleasant flavour, moderately sweet, free from doughy feel and fully saturated with syrup.	Soft body and maximum sponginess, free from lumps and hard centre.	moderate size White colour, round shape, smooth moderate size.
13	Dahi	Pleasant sweetish aroma of diacetyl and clean acid taste.	A weak gel like junket, a creamy layer of fat if whole milk is used. Homogenous body, while cut surface is trim and free from cracks and gas bubbles.	Creamy yellow for cow milk and creamish white for buffalo. It should have smooth and glossy surface with no whey separation.
14	Shrikhand	A clean, pleasant, sweet-sour flavour representing blend of sugar and fermented milk solids.	Typical semi-solid uniform consistency showing a characteristic firmness and shall show a smooth texture and no graininess.	Uniform colour and glossy appearance and devoid of free fat and syrup separation
15	Mishtidoi	Pleasant sweet fermented flavor.	Firm consistency with smooth texture	Uniform cream to light brown colour
16	Ghee	A natural sweet, pleasant, nutty, slightly cooked /caramelised aroma and an agreeable taste.	A good textured ghee requires large and uniform grains with very little liquid fat. A greasy texture is objectionable	When melted, it should be clear; transparent and free from sediment and uniform through out. It should be bright yellow for cow and white with greenish tinge for buffalo milk.
17	Lassi	Sweetish rich, aroma and mild to high acidic taste, flavoured either with salt or sugar depending on regional preference.	Homogenous and viscous liquid.	White to creamy white.

Stress Buster Zone

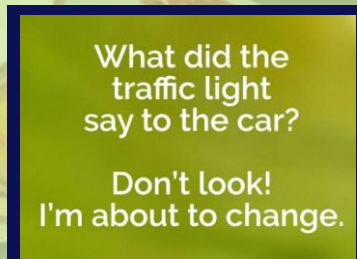
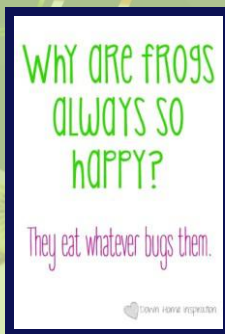
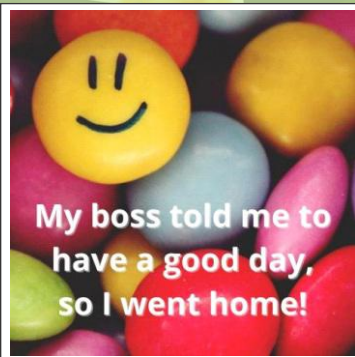
(Always keep sense of humour intact. There is enough stress in rest of your life)

Riddles

1. What goes up but never comes down?
2. If you drop me I'm sure to crack, but give me a smile and I'll always smile back.
3. What has to be broken before you can use it?
4. What is full of holes but still holds water?
5. What can't talk but will reply when spoken to?

Popular Jokes during Pandemic Covid-19

1. Being quarantined with a talkative child is like having an insane parrot glued to your shoulder.
2. I'm not talking to myself, I'm having a parent-teacher conference.
3. Why do they call it the novel corona virus? It's a long story...
4. What should you do if you don't understand a corona virus joke? Be patient.
5. Jin Ping's message to the world - No Ming Ling.
6. Villagers are still wondering who the hell is Soshial Distan Singh (Social Distancing)



Answers for Riddles

1. Age, 2. Mirror, 3. Egg, 4. Sponge, 5. Echo

Horoscope Prediction For The Month Of February 2021

Aries (March 21-April19)

The month of February has many pleasant surprises for Aries. In general, 2021 will be a period of success for Aries, even if they need to make considerable efforts for it. For everything to run smoothly, you need to work and don't refuse to go on any trips occurring in the second month of the year.

Taurus(April 20-May20)

Enjoy your friends, new relationships, and the love of your family. Venus can open a new door in your private life, a new friendship, the maximum point of which you will experience in six months. It could be about a partner in an earth element sign (Virgo or Capricorn) that will offer you balance

Gemini (May 21-June20)

Venus smiles upon you if you are daring. At work, don't miss any meetings because you may have the surprise of being sent on business trips. The month of February is a perfect time to advance in your career or find another work domain that will attract you more and facilitate quick progress, according to the prediction of the February 2021 Horoscope.

Cancer (June21-July22)

Jupiter helps you now more than ever to fulfill your great desires related to your private life. In the first part of February, you will receive good news regarding success, or exceptional earnings, which will allow you to travel more. In the second part of the month, you will experience some special romantic moments

Leo (July23-Aug22)

Good omens in your emotional or even romantic life, while Uranus will give you a helping hand in social activities. In the second part of the month, you receive good news health-wise, but until then, be prudent with your expenses. Someone will request your help in a project, and you will gladly get involved

Virgo (August23-September22)

The Sun is less vibrant in your case, so you can also expect more tense situations in all regards, which will, however, be like a wake-up call to reality. Financial success comes due to your creativity and openness to new things. Try to be less of a perfectionist.

Libra (September23-October22)

The next period is encouraging but overfilled with all kinds of projects. You will research, analyze, guide others at work, and enjoy an increasingly privileged position. You will need to travel on short distances, which could turn out to be a beautiful business trip, with a lot of work, but also with rewards.

Scorpio (October23-November21)

The romantic relationships are under the influence of Uranus, Venus, and Neptune, which means that things will get exciting. After February 19, you may receive some money-related news. In terms of career, you can expect some challenges, and health-wise, you need more rest.

Sagittarius (November22-December21)

Don't venture into signing new contracts or starting new professional partnerships, but instead focus your time and attention on your lover.

Testimonial



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 Date: 02/01/2021

To whom so ever it may concern

We, Galentic Pharma (India) Pvt. Ltd., are in business of development and manufacturing of Sterile eye Ointment, Gel, and Non-Sterile Cream, Ointment, Gel, and Lotion. We have undergone certification process of ISO 13485:2016 version from International Certification Services Pvt Ltd with NABCB Accreditation. We are glad to state that the overall certification process from registration to delivery of certification has been conducted professionally by International Certification Services Pvt Ltd . We wish the company Best of Luck for their future projects.

Sincerely,



Hemang Vohra
 Director
 Galentic Pharma (I) Pvt. Ltd.



Head Office : 4th Floor, Samruddhi Venture Park, MIDC Central Road, Andheri (E),
 Mumbai - 400 093. Tel : 2838 2233 / 4221 2400 • Fax : 2838 2238



Capricorn (December22-January19)

Financial prosperity is supported by your family members. In love, you will encounter some issues, but there are some scores to settle, and now is a perfect time. During this period, career is more for pleasure, and you can expect more money only starting in June.

Aquarius (January20-February18)

Be more discrete at the parties you get invited to, so you don't trigger unnecessary discussions. Have fun, enjoy the company of people, but avoid gossip because the planets have a negative influence on communication when it comes to your zodiac sign. You could lose a friend you care about!

Pisces (February19-March20)

Jupiter retreats in the house of prosperity, but not before helping you to make a happy change in your home. You redecorate and spend more money than you have wanted to. Consistent earnings can be expected in February, so don't worry! In the second part of February, your financial life is going to get better.



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