

HACCP Jungbunzlauer production plants

Jungbunzlauer as a supplier to the food industry as well as many other industries acknowledges its responsibilities for the safety and the health of its food additives and ingredients. All operations must be in accordance with relevant national and international laws and regulations with regard to health and safety. According to the European hygiene regulations all food related businesses have to follow HACCP principles.

We have established a Hazard Analysis Critical Control Point (HACCP) program for all lines used for the manufacturing of food grade additives or ingredients. The HACCP program meets the requirements of the 7 Codex principles (Codex Alimentarius 1997).

In addition to HACCP pre-requisite programs are implemented and documented. These programs include, but are not restricted to, cleaning and sanitation/hygiene, personnel practices, pest control, glass policy, preventive maintenance, chemical and microbiological checks, hygiene monitoring, personnel training, customer complaints, recall and traceability, supplier specifications and control, and receiving, storage and shipping.

To prove the efficiency of our food safety systems we have certified our production plants according to the requirements and guidelines of FSSC 22000.

FSSC 22000 is a complete certification scheme for food safety management systems and is a recognized standard of GFSI (Global Food Safety Initiative).

Our ISO 9001 registered quality management system and FSSC 22000 food safety management system are subject to regular auditing and review.