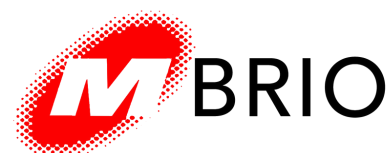




HACCP CERTIFICATION

Achieve your success management and quality with MBRIO



HACCP certification has become the most common and well-adapted food safety certification for food manufacturers globally. The standard has been applied around the world for not only food manufacturers but also food service such as restaurants and hotels.



“Food Safety” term was referred to a safety principal for food manufacturer to produce clean and hygiene foods. This principal has been adopted globally and become the “rule of thumb” for international food trade, as it focus to prevent possible foodborne disease on consumer.



HACCP focuses on preventing the specific hazardous points that affect food safety. This certification will ensure the quality implementation to prevent such potential. This brings benefits when you are subject to inspection by regulatory authorities or stakeholders.



HACCP is applicable for all food manufacturer includes:

1. SME (Small Medium Enterprise)
2. Food Supplier
3. Packed food industry (repacking)
4. Chain restaurant
5. Hospital kitchen
6. Catering
7. Canteen

A HACCP certified manufacturer is validated as a trusted food manufacturer. This opens broader business opportunities in both national and international trade. Also elevating your company branding as a compliant food manufacturer and bringing guarantee to customers that your products are free from harmful contamination and safe to consume.

HACCP is suitable for

- Supplier
- Producer
- Repacking
- Raw material producer

CONTACT US

For further information about HACCP certification contact our experts at www.mbriofood.com



PT Embrio Biotekindo
Jl. Padjajaran Indah V No. 1C,
Baranangsiang, Bogor 16143

FAQ



What are the main steps to become certified?

There are 3 main steps:

- a. Application,
- b. Assessment (Documents & Field Audit),
- c. Certification (certificate published)

What laboratory test that is commonly tested?

- Water testing: Permenkes 492 tahun 2020 (Kualitas Air Minum)
- Shelf Life Test

How long does it take to get the certification

- In common, it took only 1 month to assess the application document, conduct document audit and field audit. Then, the client will be given 2.5 months (max) to make corrections based on findings from the audit.
- In brief, 3.5 months of intense and productive audit & correction was expected to complete the certification.
- However, it depends on the client's capability to perform faster corrections. This highly affects the certification process time.

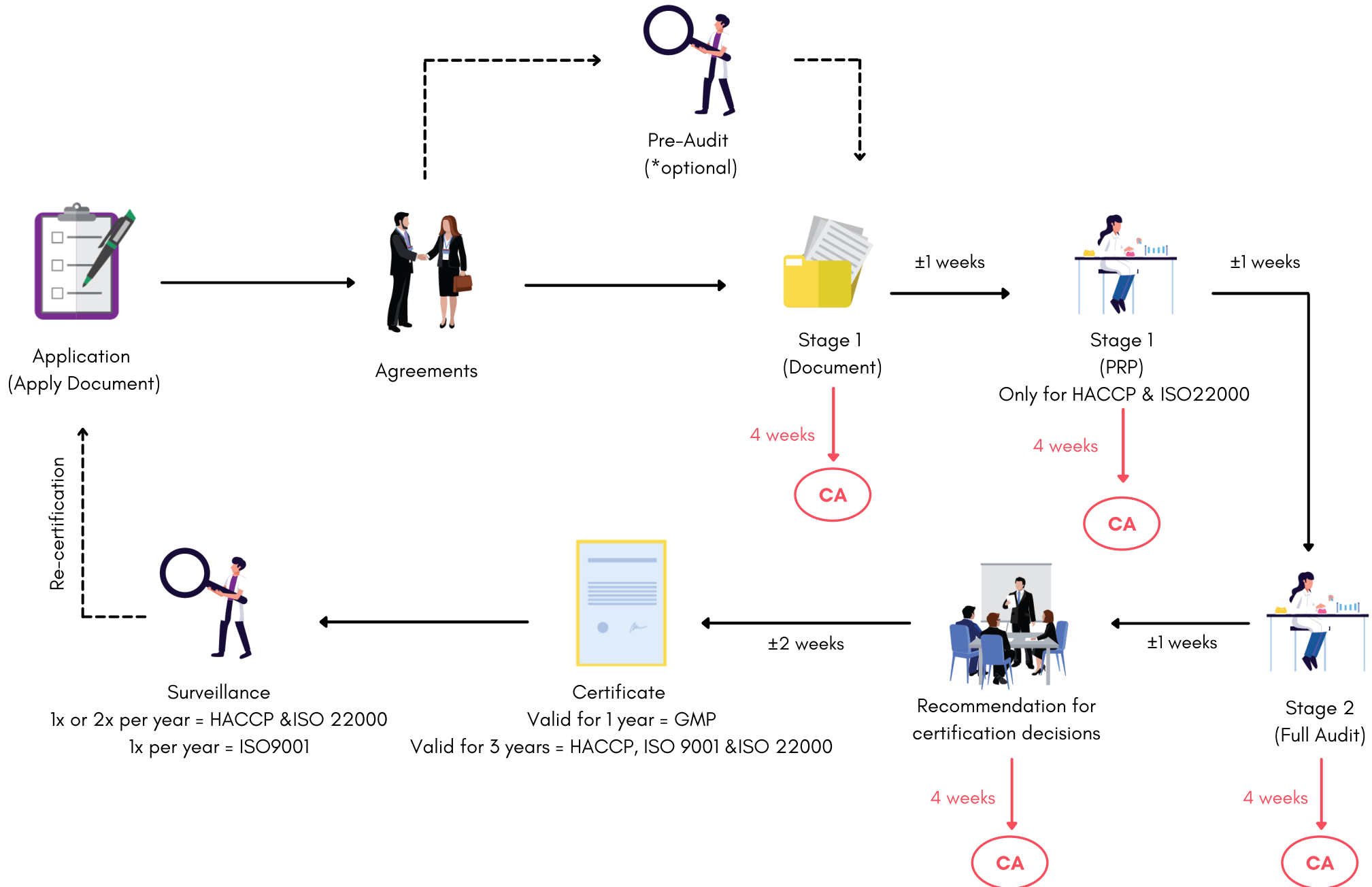
Requirements to get HACCP Certification

- Company Profile
- NPWP
- A food manufacturer, catering, restaurant, hotel with minimum 5 person to 10.000+ personal are able to get HACCP certification
- Production Capacity
- HACCP Plan (please prepare your HACCP plan or contact a consultant)
- Product's Scope

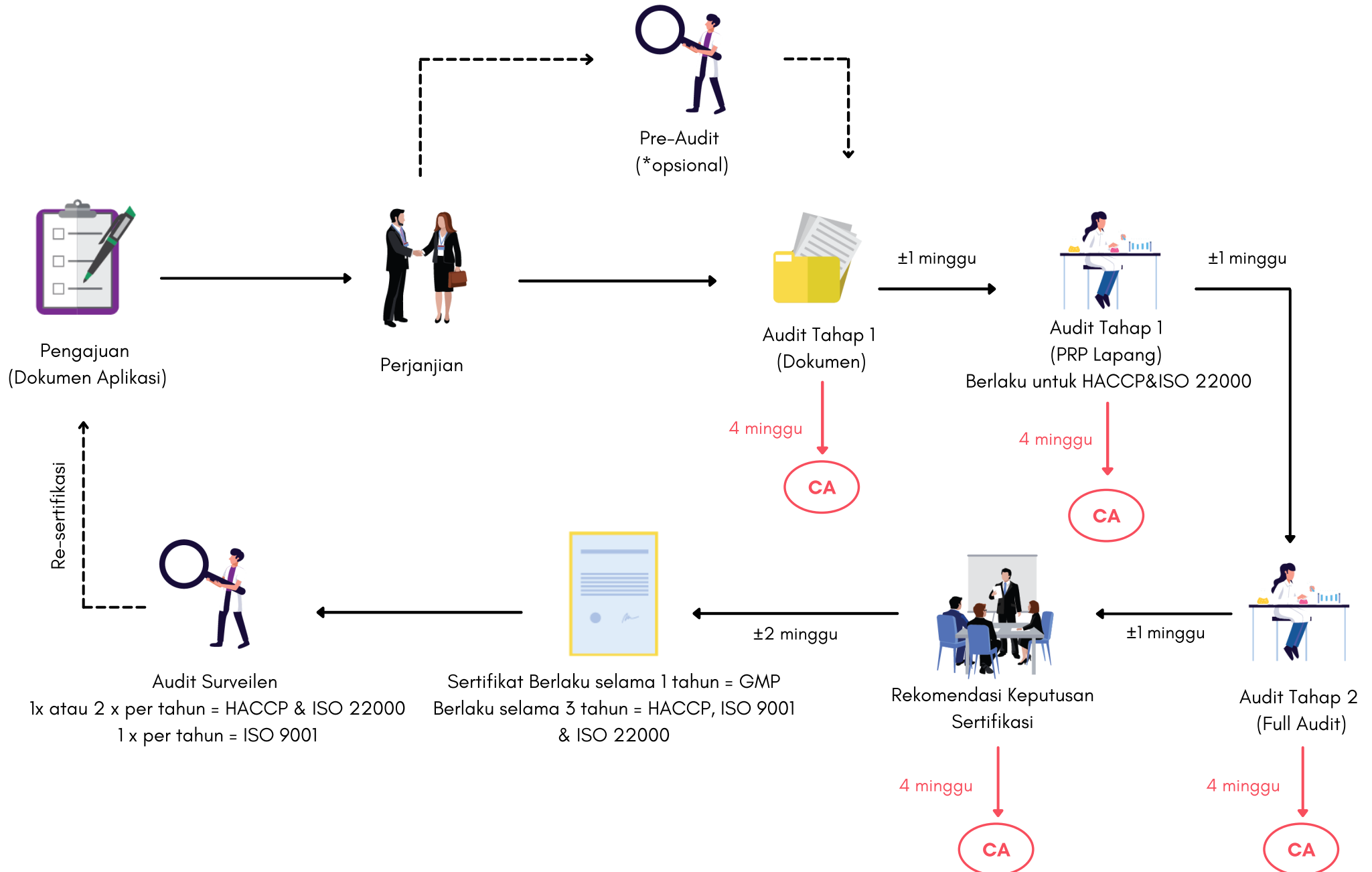
How much is the cost of certification

- Please contact our customer representation and fill the required form. Then we'll send the price & proposal with further detailed information about HACCP certification to you.

CERTIFICATION PROCESS



PROSES SERTIFIKASI



www.mbriofood.com

