QAssurance

Real-time Food Safety Compliance system and direct access to Food Safety Experts
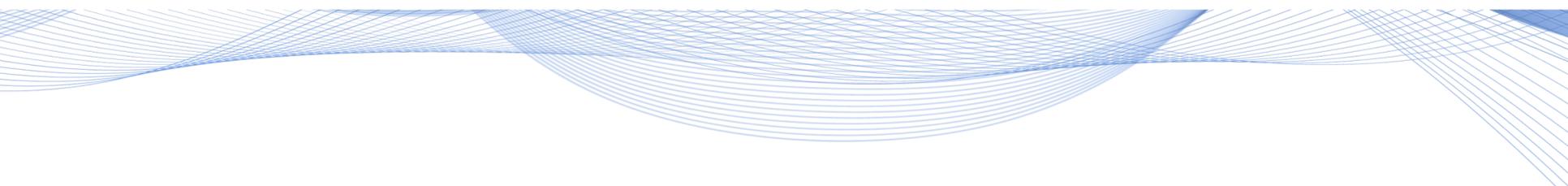
Content table

- Introduction
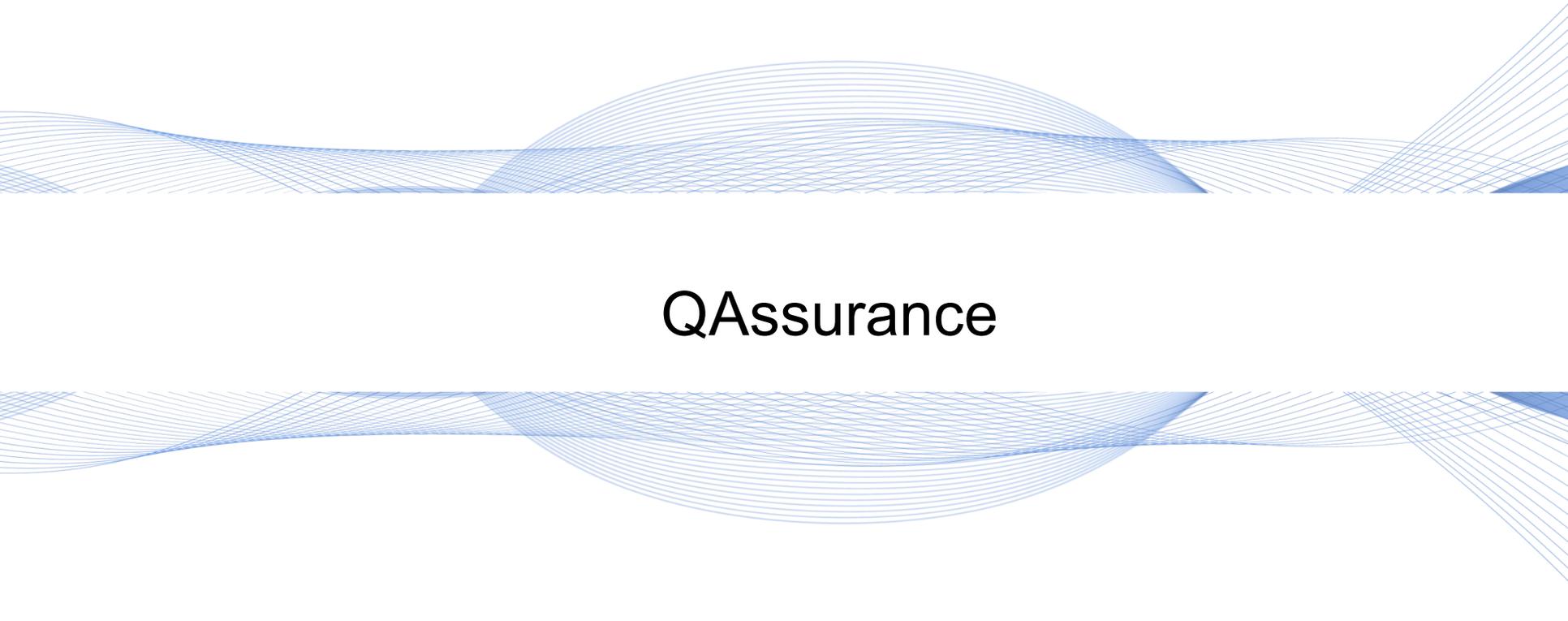
- QAssurance

- iMIS Food

Introduction

- Mission:
    - ***We enable companies in the Food Supply Chain to manage Food Safety Compliance***

- Food Safety Experts
- IT experts

QUALITY HOLISTICS

	Specifications	Quality Activity Monitoring	Traceability	Assessment
QUALITY STANDARDS			CERTIFICATION MANAGEMENT	
EFQM SQF HACCP INK Eurepgap BRC ISO9001:2000 GMP Animal Feed IFS ISO17025 AIB EFSIS	Real time standard requirements	Operational Framework	Test	Risk Quality Standard evidence based practice
ACCREDITATIONAL BODIES **CERTIFICATIONAL BODIES**				
CUSTOMERS **CONSUMERS**			DEMAND RELATIONSHIP MANAGEMENT (DRM)	
Retail Organisations Habits, Attitudes Food Service Preferences Wholesalers and Trade Allergens Food Manufacturers Quality Needs Out of Home Outlets Information Needs Hospitals	Product, process requirements	Demand Quality Information Centre (DQIC)	Products Specifications	Customer Satisfaction Consumer Needs
FOOD AND DRINK FACTORY			BUSINESS PERFORMANCE MANAGEMENT (BPM)	
FOOD & DRINK MANAGEMENT	Process, product and people requirements	Training, Support, Procedures, Quality Documents, Quality Database	Ingredients, Semi-products	Business System
LABORATORIES **PRODUCT SUPPLIERS** **SERVICE SUPPLIERS**			SUPPLY RELATIONSHIP MANAGEMENT (SRM)	
Microbiological Raw materials Cleaning and Hygiene Analytical Equipment Pest Control Packaging Measurements Machines Cooling Systems	Process, product and people requirements	Supply Quality Information Centre (SQIC)	Raw materials Specifications	Suppliers
GOVERNMENT CONTROL BODIES			LEGISLATION MANAGEMENT	
Global General Food Law International Codex Alimentarius National Where appropriate	legal requirements	legal requirements: - people - products - process - building	Informed	Risks Legal evidence based practice
LEGISLATION				

QAssurance

Company and organization

- Food Safety Excellence since 2006.

- We are a Food Tech company in Food Safety compliance.

- Experts in establishing and maintaining Food Safety systems for companies in the Food Supply Chain.

About QAssurance

- Food Safety Standards

- Food Law and Technology

- IT system management & Software Development

- Industrial Engineering & Management Science

- Artificial Intelligence & Blockchain

- Food Safety advice

- iMIS Food development

- iMIS Food guidance

- Audit support

- Recalls (on standby 24 hours/day)

iMIS Food

iMIS Food offers a complete software platform for food safety.
iMIS: Integral Management & Information System

iMIS Food offers

- The knowledge, content, infrastructure and processes for Food Safety
- Up-to-date Food Safety Hazards, EU legislation, FSSC22000, IFS and BRC
- Direct access to our Food Safety or IT experts
- Business Continuity Management: the system also works offline
- Real-time Food Safety reports for the consumer and customer
- Dutch English, German and French content.

ACT

PLAN

DO

CHECK
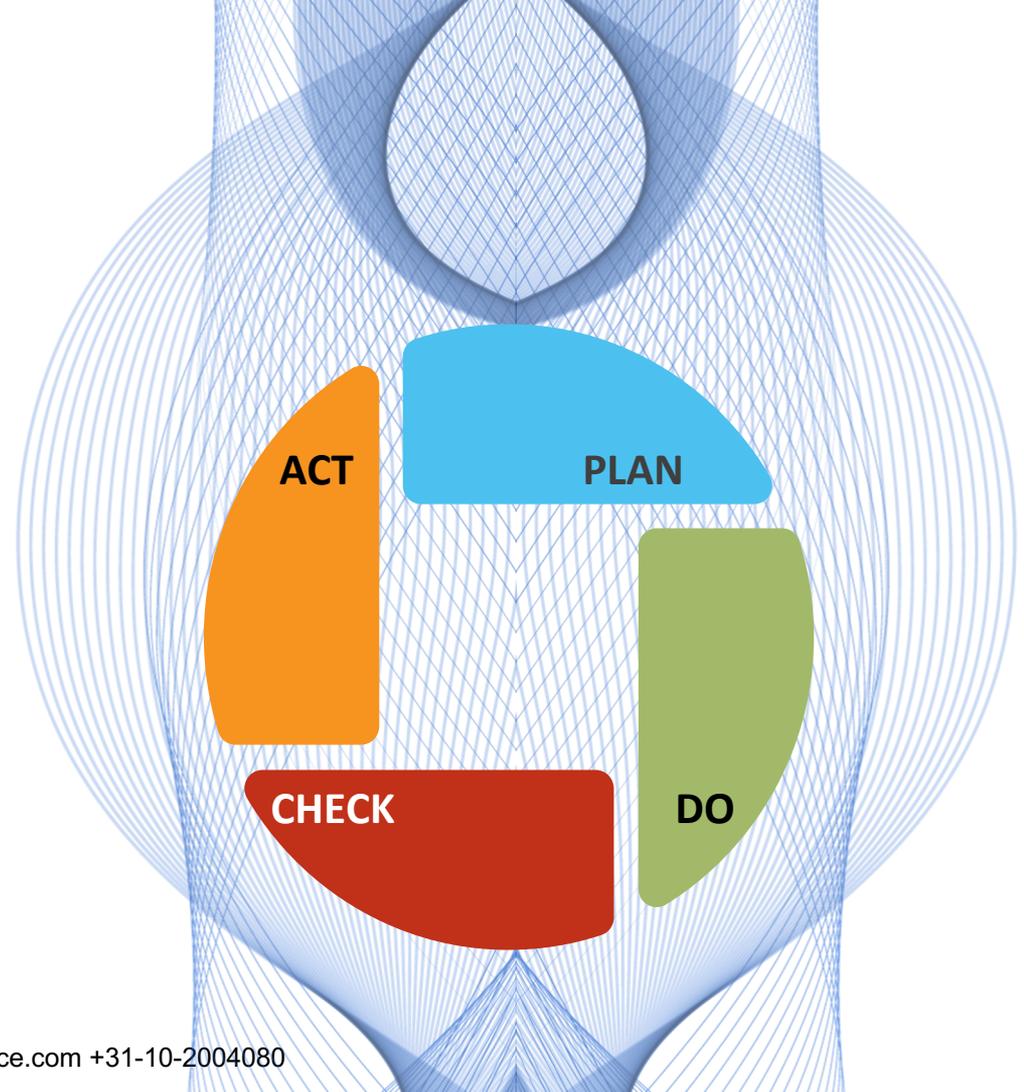
iMIS Food guidance by QAssurance

- Implementation
  - Starting up iMIS Food
  - Short duration
- Support
  - Daily use
  - iMIS Food Helpdesk
- Training
  - iMIS Food software
  - HACCP and legislation
  - Labeling

Intake

Document search

Plan of action

Analysis current method

Pre-HACCP status

Preparing iMIS in accordance with HACCP

Implementation

Evaluation

Certification
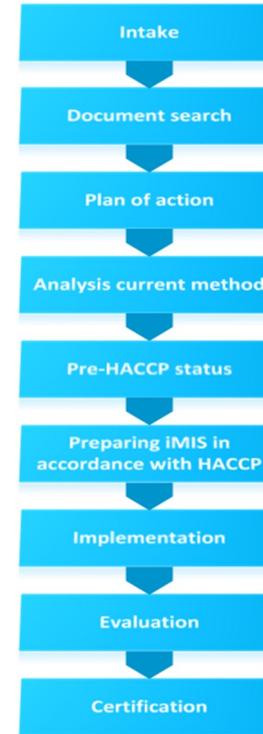
iMIS Food the benefits

Company / Trademark Protection

- Comply with legal requirements.
- Meet the quality standards.
- No surprises, as management Continuously knows what the status is.
- Continuity, by not being person dependent.
- Professional appearance towards the costumer

Quality

- Real-time availability of quality data
- Knowledge system: formalization and security of knowledge.
- Effectiveness: real-time food safety based on expertise
- Decisions based on facts
- No unnecessary investments to meet standards

Efficiency

- Integrated cost savings: one-time actions
- 90% of QA admiration without specific background
- Flexibility: Not depended on one stakeholder or person
- Multi-site possibilities

Why iMIS Food

- Product quality and food safety are top priorities, and the food business is progressively facing escalating quality expenses.

- Many legal criteria must be met while labeling. FSSC 22000, BRC, and IFS standards are continually imposing tighter criteria.

- Therefore, as a company, you must pay a high price for a quality department, the essential software, and the consultants that must be brought in for further expertise.

iMIS Food Safety Platform

iMIS Food Handbook
Handbook for food safety management

iMIS Food contains a management system for the quality manual. The manual system contains the company information, procedures regarding food safety.

iMIS Food Tracking
Traceability

iMIS Food Tracking keeps track of which customer each end product is delivered to. Tracking from raw material to customer is done at the touch of a button.

iMIS Food Helpdesk
Food Safety

The iMIS Food Helpdesk is specialised in food safety. With the iMIS Food system, the management has real-time insight into the Food Safety situation of his company.

iMIS Food Updates
Knowledge and Software

QAssurance takes care of both the software and content updates of iMIS Food. These updates are implemented as iMIS Food Updates. To ensure that this process runs professionally.
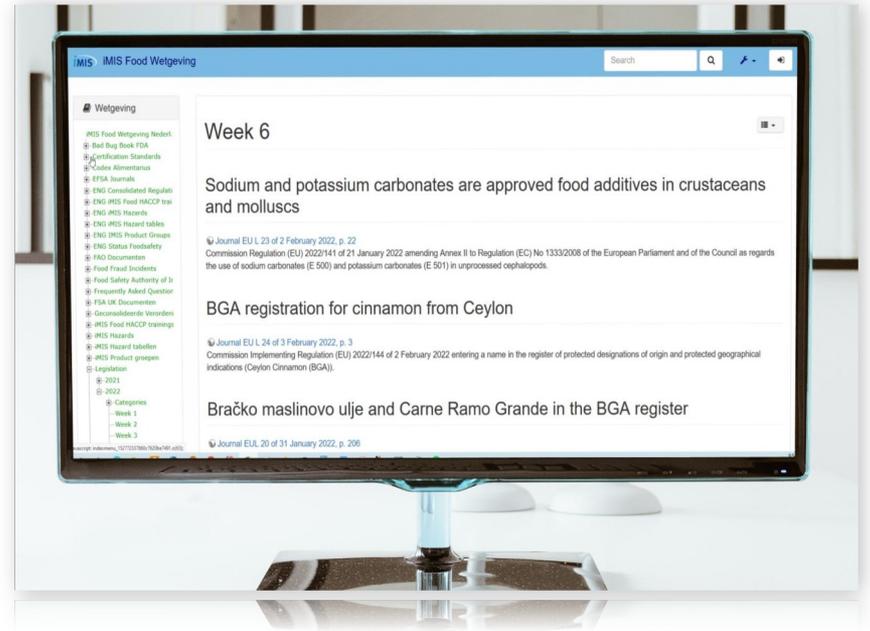
iMIS Food Safety Platform

iMIS Food Portal
Chain Communication

With iMIS Food Portal, all iMIS Food systems are centrally accessible in the chain. With iMIS Food Portal, the different parts are accessible for everyone in the chain.
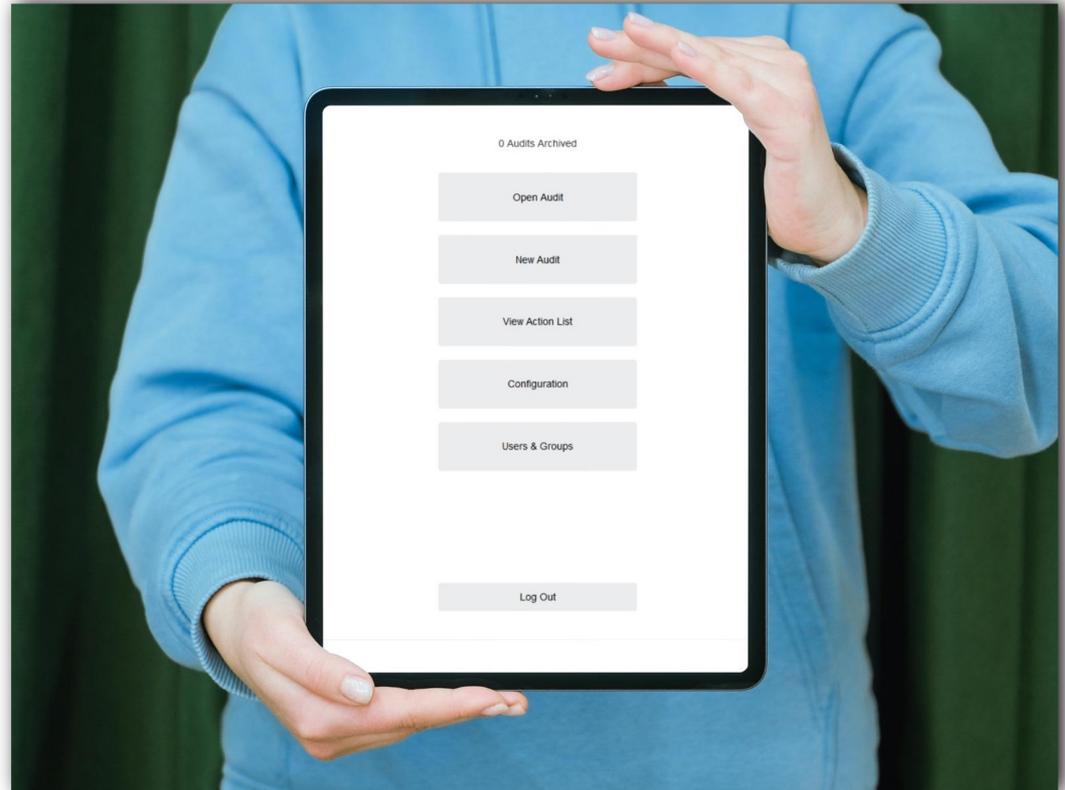
iMIS Food Audit
Management System

iMIS Food contains a management system for control rounds and icncident reporting that can be coordinated with existing systems.

iMIS Food SpecCheck
Specifications and labeling

With the specification management system, SpecCheck, all the specifications of the finished product under control. SpecCheck is system from raw material to end product.
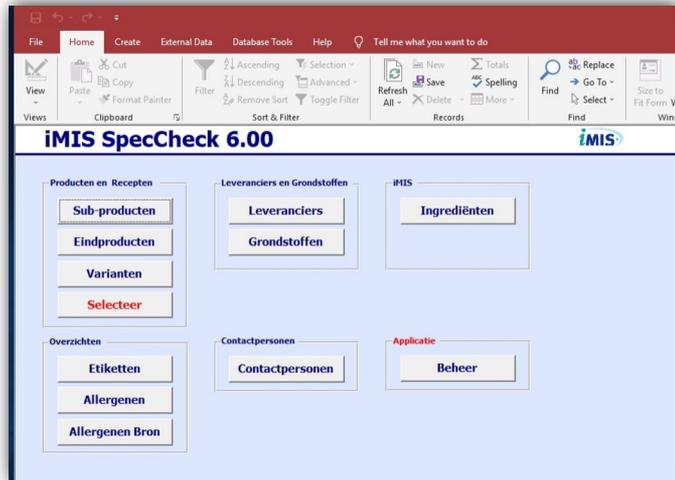
iMIS Food Intranet
Company Integration

With the iMIS Food intranet, all iMIS Food systems are centrally accessible and standardized. Information can easily be shared between people and systems.

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iMIS Food Handbook

Handbook for food safety management

iMIS Food contains a management system for the quality manual. The manual system contains the company information, procedures regarding food safety.

iMIS Food Handbook HACCP

Overview of pathogens, chemical hazards

- Pathogenic bacteria
- Mycotoxins
- Other biotoxins
- Viruses, rickets and prions
- Parasites & Pests
- Chemical & Physical
- Zoonoses & Extensive Toxins
- Spoilers

Hazard analysis

- Control of raw material hazards
- Process hazard management
- HACCP-team
- Decision tree
- Control measures

HACCP approach validated weekly in audits and part of the iMIS Food Updates

iMIS Food Handbook

General procedures:

- Specifications
- Complaints
- Food Defense
- Visitors
- Calibration
- Traceability
- Internal audit
- Recall
- Foreign objects
- Customer and customer satisfaction
- Management review
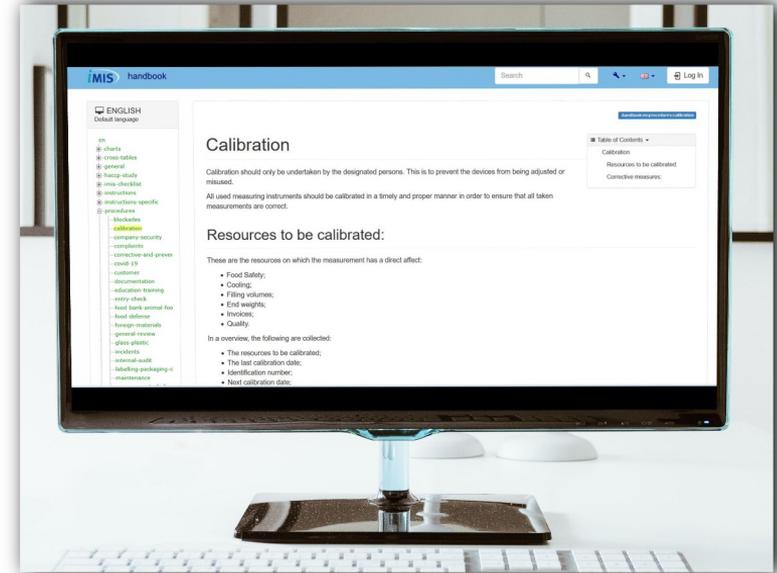
iMIS Food Handbook

General procedures:

- Supplier assessment
- Product development
- Education and training
- Incidents
- Wood
- Glass and hard plastic
- Quarantine
- Maintenance
- Pest control
- Documentation
- Validation & verification
- Corrective measures
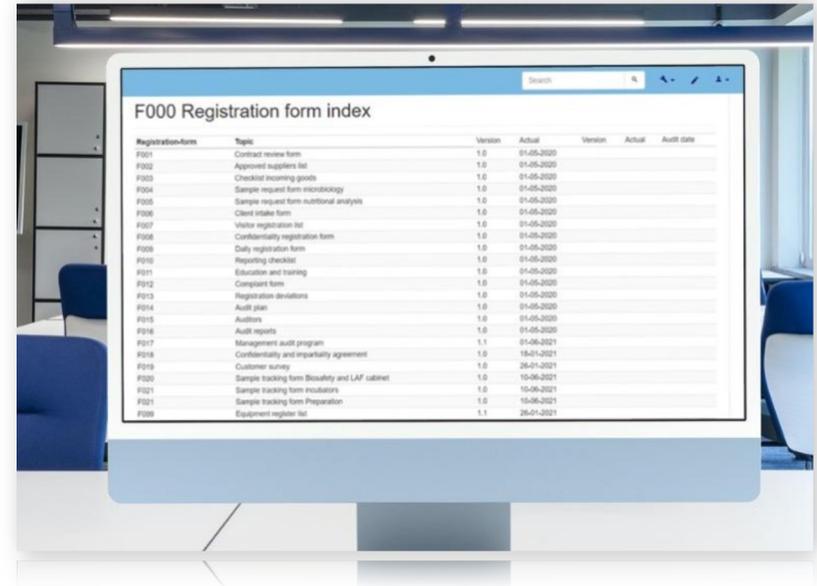
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iMIS Food Tracking

Traceability

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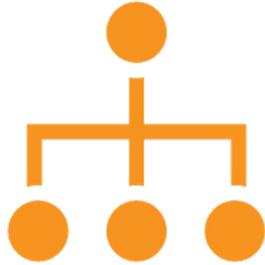
TRACKING

Raw materials & additives
Semi – end products
Maintenance & Sampling

CHECKING

Entry check
Management of best before dates
Overviews:
- Raw materials
- Realized production
- Delivered products and to whom

DATA

Import/export file function
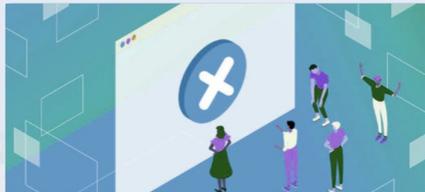
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iMIS Food Helpdesk

Food Safety

The iMIS Food Helpdesk is specialised in food safety. With the iMIS Food system, the management has real-time insight into the Food Safety situation of his company.

iMIS Food Helpdesk

- The helpdesk is available for any questions.

- Provides both software and content support for iMIS Food.

- To guarantee that this procedure operates well, each iMIS Food user has the same version of the system. The assistance is frequently the result of changes in legislation or standards.

- QAssurance is available 24 hours a day for any recalls and calamities

iMIS Food Updates

Knowledge and Software

QAssurance takes care of both the software and content updates of iMIS Food. These updates are implemented as iMIS Food Updates. To ensure that this process runs professionally.

iMIS Food Updates

- QAssurance takes care of both the software and content updates of iMIS Food.

- To guarantee that this procedure operates well, each iMIS Food user has the same version of the system. This enables QAssurance to centrally share both software and content advances. Typically, these revisions are prompted by changes in legislation or regulations. Furthermore, QAssurance is always trying to improve the usability of the existing iMIS Food systems and to introduce new features.

- Standards such as BRC and IFS are renewed every 3 years.

- These adjustments can have an impact on both the content and the software. If necessary, the generic system can be adjusted.

iMIS Food Updates

- iMIS Food users have access to:

    - Legislation
    - HACCP training material
    - Hazard tables

iMIS Food Portal
Chain Communication

With iMIS Food Portal, all iMIS Food systems are centrally accessible in the chain. With iMIS Food Portal, the different parts are accessible for everyone in the chain.

iMIS Food Portal

- Chain communication.

- All iMIS Food systems are centrally accessible in the chain.

- Everyone in the supply chain can use the iMIS Food Portal to access the following components: the handbook system, the legislation site, the calendar with the quality planning and inspection rounds completed, and approved product specifications.

- Furthermore, access to the complaint handling system, the auditing system, the specification management system, and the bulletin board for questions and answers can be granted.

QA

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iMIS Food Audit
Management System

iMIS Food contains a management system for control rounds and icncident reporting that can be coordinated with existing systems.

iMIS Food Audit

- It is a management system for control rounds and incident reporting which can be adapted to existing systems.

- The inspection round can be carried out with a tablet or phone.

- The system can also be used to report incidents.

- All findings end up in a central overview for corrective action.

iMIS Food Audit

- Product checks
- Process checks
- Central action list
- Cause analysis
- Verification
- Reports

- Hygiene checks, glass checks, cleaning checks can be performed and reported via phone/tablet/ pc.

- Everything is documented.

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iMIS Food SpecCheck
Specifications and labeling

With the specification management system, SpecCheck, all the specifications of the finished product under control. SpecCheck is system from raw material to end product.

iMIS Food SpecCheck

- With the specification management system, a company has all the specifications of the finished product under control. The system provides a complete management system from raw material to label on the end product.

- As a result, end product specifications are provided with good ingredient declaration, nutritional values, and allergens

iMIS Food SpecCheck

Overview

The home screen of the iMIS Food SpecCheck consists of ingredients: an overview of the ingredients, which make up the raw materials and end products.

- Raw materials: the raw material information from the suppliers, which is linked to the ingredient list.

- Sub-products: the recipes and sub-recipes that make up the end product.

- End products: the final calculated end product information which is approved for use.

Ingredients

The ingredient overview is the basis of the iMIS Food SpecCheck. These ingredients can be set up by the user himself with multiple languages and E-number functions, creating a company-specific ingredient table. The ingredients can be provided with an allergen profile.

Raw materials

In the overview of the raw materials, the raw material specifications of the suppliers are adopted. By linking the specified ingredients to the company-specific ingredient table, the information can ultimately be used for calculations.

Sub-products

With sub-products, you can relate the raw materials to recipes.

End products

In the end product overview, the (sub) recipes of the company are combined into the desired end product. All ingredients, allergens, nutritional values, and countries of origin are automatically calculated to produce a correct label.

Additional functionality of iMIS Food SpecCheck

For the entire system, all actions are recorded in the system.

- Overview of allergens within the company
- Copying completed datasheets
- Create your own Word templates
- Define your own intranet export
- Define your own allergen profiles
- Define product variants yourself
- Configurable export functionality to other systems
- Import function of raw material and recipe structure
- It is also possible to directly create and fill product labels with the iMIS Food SpecCheck information

iMIS Food Intranet

Company Integration

With the iMIS Food intranet, all iMIS Food systems are centrally accessible and standardized. Information can easily be shared between people and systems.

iMIS Food Intranet

- With the iMIS Food intranet, everyone in the company can access the following components: the handbook system, the legislation site, the calendar with the quality planning, and the inspection rounds.

- Moreover, access can be granted to the documentation system, the audit system, the specification management system and traceability.

- The iMIS Food intranet is the central place of the quality system. New content and software are introduced through iMIS Food updates and implemented via the iMIS Food intranet.

iMIS Food Intranet

- Handbook
- Legislation
- Calendar
    - Planning QA activities
    - Control rounds performed
- Overviews
    - Planning
    - Control rounds performed
- Approved product specifications
- Documentation system
- Ticket system for
    - Actions from control rounds
    - Actions from audits
    - Actions from consultation
    - Complaints

iMIS Food Implementation

- 5 - 10 days of support per location
- Lead time of about 3 months

- Implementation plan

1.0	Preparing iMIS Food system
1.01	Send iMIS Food specifications for server configuration
1.02	Place 32 folder system
1.1	Gather basic information
1.11	HACCP study validation & verification
1.12	Legislation: HACCP and food safety authority matters
1.13	Flowcharts
1.14	Logo for the signs and HACCP poster
1.2	Handbook implementation
1.21	Explanation of handbook system and training
1.22	Activate generic iMIS information

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