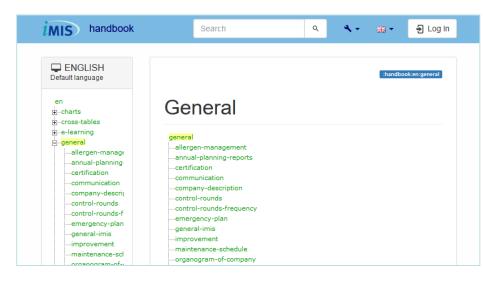


Real-time Food Safety Assurance

We are always in comply with Food legislation and the quality standards for FSSC22000, IFS and BRC.

We want to build strong relationships with customers and consumers with real-time Food Safety & Sustainability Assurance in the Global Food Supply Chain.







Our Food Safety and Quality promise

- Company and Trademark Protection
 - Comply with the legal requirements
 - Meet the quality standards
 - ✓ No surprises, as management is continuously informed
- Quality
 - Real-time availability of quality data
 - Knowledge system: formalization and security of knowledge
 - Effectiveness: real-time food safety based on expertise
- Efficiency
 - Integrated cost savings: one-time actions
 - Flexibility: company and not person dependent
 - Direct access to Global Food Safety experts





iMIS Food: content and software

- iMIS: Integral Management & Information System
- Food: for real-time management of food safety
- Content
 - Operational framework for food safety
 - Based on 1000 audits for the Global Food Safety initiative
 - ✓ GFSI Food Safety standards: FSSC22000, BRC, IFS, SQF

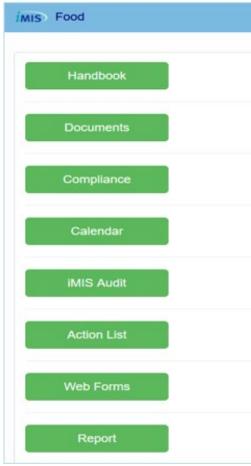






iMIS Food menu

Module	Management system for
Handbook	Food Safety and Quality manual
Documents	Documents and registrations
Calendar	Planning of the iMIS Audit rounds
Audit	Control rounds in the factory
Action list	Central actions and tasks
Webforms	Digital registrations
Report	Overview of all control rounds







iMIS Food Handbook

- Central handbook management system
- Procedures and Instructions like
 - ✓ Internal audit
 - ✓ Recall
 - Microbiology
 - Verification
 - Management review
- Registrations
- Word processor
- Permissions
- Indexing
- Search function
- Changelog

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An audit	is an objective as	sessment of the qua	ality system in which it is	s checked whether	what happens in
			sa. Beside HACCP, foo		
assessed		nod by omployoos th	hat in principle have no	connection with the	oudited
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		med by employees idards for each depa	that are trained to condu-	uct audits. The audi	tor must be able t
			but it can also be perfor	med by multiple peo	ple
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iMIS Food Documents

- Central documentmanagement system
- For documents like
 - Raw material specifications
 - Packaging information
 - Pest Control
 - Hygiene management
 - Lab testing
 - ✓ Yearly reports
 - ✓ Food Safety Authority

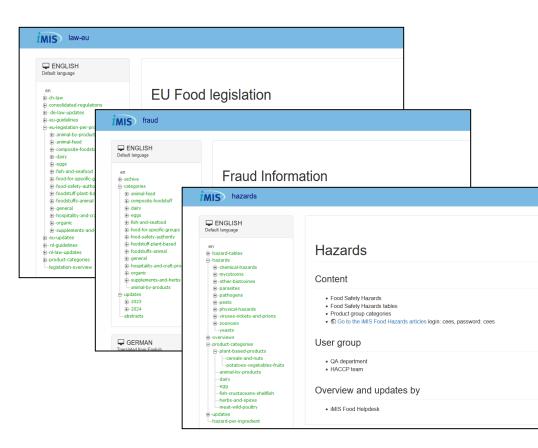
iMIS Documents		Logout
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¹ 01B_Quality_handbook		Options -
01C_HACCP_study		Options -
Customers		Options 🝷
03_Suppliers		Options -
04_Raw_materials		Options 🝷
^C 05_Commodities		Options -
C C 06_Packaging		Options 👻
The second seco		Options -
⁽¹⁾ 08_End_products		Options 👻
¹ 09_Recipes		Options -





iMIS Food Compliance

- Central compliance systems and updates for:
 - Food Fraud
 - Food Safety Hazards
 - Food Legislation
 - ✓ Food Standards
 - ✓ Food Training







iMIS Food Calendar

Central planning system for the control rounds

Results of the control rounds

Minimum auditable or reportable with iMIS Audit, preferred visibility with every user									
glass round to be specified for company	monthly	Checking the glass and ha	ard plastic list						
cleaning round to be specified for company	daily	Demonstrate proper clean	ing in case of production						
metal round to be specified for company	daily	At least end of day, before	products have left the plan	nt					
Visitor check	quarterly	Assurance of the registrat	ion process						
CCP OPRP competence questions	quarterly	Assurance of HACCP con	npliance						
control specifications	quarter	A February		1					Mon, Feb 5
haccp team meeting	quarterly	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	 futureharvest-2023 futureharvest-2024
	. ,	2	7 28	2	9 30	31		S:17 System Update 0% Barneveld	Printer Friendly Preferences
internal audit	annual	C						• 5:28 glas and hardplastic 92%	Jump to
monthly round	monthly	Δ							All Combined ~
	monuny	• 10:50 qc daily	3 • 1:29 qc daily 4	• 10:25 qc daily	5 • 9:55 qc daily 6	7	• 9:59 qc daily	3 9	2024 ~ February 2024 ~
cleaning implementation	quarterly	operation check 89%	100% Rotterdam	operation check 97% Rotterdam	6 operation check 70% Site		operation check 75% Site		Feb 3 - Feb 9
weekly round	weekly		 1:34 week round 100% Rotterdam 						Pick multiple: futureharvest-2023
weeky юшій	weekiy	• 10:02 qc daily operation check 82% Site	• 10:04 qc daily operation check 89% Site	10:08 oc daily	Rotterdam • 10:12 qc daily operation check 92% Site	 10:13 qc daily operation check 83% Site 	19:13 qc daily operation check 74% Site		futureharvest-2024
		 10:18 qc daily operation check 96% Sita 	7 10:20 qc daily operation check 92% Site	• 1:49 oc daily	9 10:31 qc daily operation check 92% Site	• 10:34 qc daily operation check 85% Site	22	2 23	January 2024 S S M T W T F 50 30 1 2 3 4 5 6 7 8 2 10 11 12 13 14 15 16 17 18 12 20 21 22 23 24 25 16 27 28 29 30 31 1 2
		 10:35 qc daily operation check 82% Site 	4 10:37 qc daily operation check 80% Site	10:38 oc daily	6 10:40 qc daily operation check 92% Site	• 10:41 qc daily operation check 91% Site	• 10:42 qc daily oparation chack 91% Site		March 2024 S S M T W T F 24 25 26 27 28 29 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 02 12 23 24 25 26 27 28 29 30 31 1 2 3 4 5

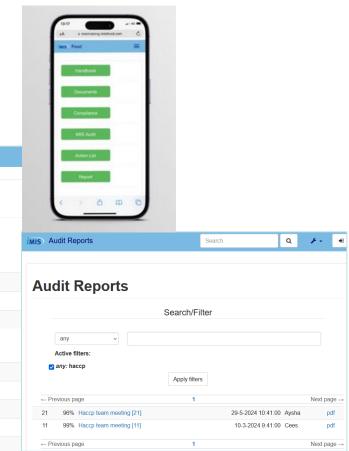




iMIS Food Audit and Report

- Central audit management system
- Product checks
- Process checks
 - Prerequisite program
 - Glass and hard plastic control
 - Hygiene control
- Central action list
- Cause analysis
- Verification
- Reports

Haccp team meet	ing [11]
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Reception	
No change in processes	⊘ 1
No change in products	⊘ 1
No change in machines	⊘ 1
No new employees	⊘ 1
Sufficient knowledge of staff	⊘ 1

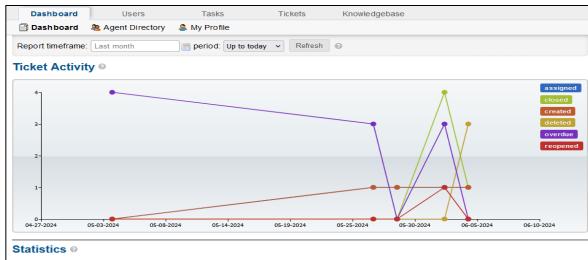






iMIS Food Action list

- Central action management system
- Roles and responsibilities
- Tasks
- Tickets
- E-mail alerts



Statistics of tickets organized by department, help topic, and agent.

Range: May 3, 2024 - June 3, 2024 (Europe/Paris)

Department	Topics Agent		ent						
Department		Opened ©	Assigned	Overdue ©	Closed ©	Reopened ©	Delete d ©	Service Time 👩	Response Time 📀
Support		1	1	3	2	0	2	984.8	1,484.6
Maintenance		1	1	6	1	1	1	1,752.0	1,108.9
Marketing		2	2	1	2	0	0	75.5	71.4



iMIS Food Webforms

- Central form management system
- For registrations like the visitor form

iMIS Webforms			Search	٩	💐 Tools 🗸	
Visitor form New visitor After completing this form it is stored in :appdata:visitors Company Name Goal Contact Email Please read the visitors protocol Protocol agreed? You need to write 'agree' here'	pose a danger to food s 2. Visitors are not allowed white overcoat (may als protectors, remove jewe 3. In addition, they must co etc 4. Medications are strictly 1 5. These rules also apply 1	authorized persons rs to follow the comp before entering the p sitor list) to register a in contact with, or suffer from safety must NOT enter produc to enter the production area to be a new plastic one), wear	COI to enter the product pany rules. To do th production. This is of a visit. n, infectious diseases or othe retion. (s) without over clothing and r hear protection. (if necessar ble hygiene measures if they a ion. nter the production area (s) of	tion area is, they done on r illnesses t must at lea y) blue sho apply; glove turing prod	a. It's must I the that may ast: wear a be es, masks, uction to	28 -
Save	registration form. 6. Its is mandatory for visit the rules, the visitor will be notified of this in writ that they will comply with	tor to comply with all applicabl have to leave the premises. T ing. This company is denied a h the regulations in the future ther the production are with gu	ble rules. When you deliberate The company from which the access to the property until the	ely do not c visitor orig	omply with inates will	

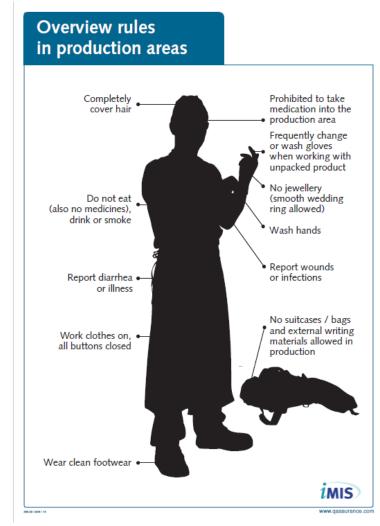




Management reports

- Internal audit
- HACCP verification
- Food Defense analysis TACCP
- Food Fraud analysis VACCP
- Emergency plan test
- Supplier Assessment
- Verification Report
- Management review
- Recall test

Yearly needed, with all iMIS Food modules as input.







iMIS Food Helpdesk

The iMIS Food Helpdesk expert team provides worldwide online support with Food Safety issues, legislation and certification.

- (Un)announced audit and issue support
- Legislation & HACCP study
- Quality standards
- Inspection rounds
- Labelling & Specifications
- Available 24 hours a day for recalls







Real-time Food Assurance

Certification vs Real-time Compliance



