

A decorative horizontal band consisting of multiple overlapping, wavy lines in various shades of light blue, creating a textured, wave-like effect across the top of the slide.

# QAssurance

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

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# Content table

- Introduction
- QA Assurance
- iMIS Food
- Food Export Program
  - Projects
  - Research





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



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# 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)





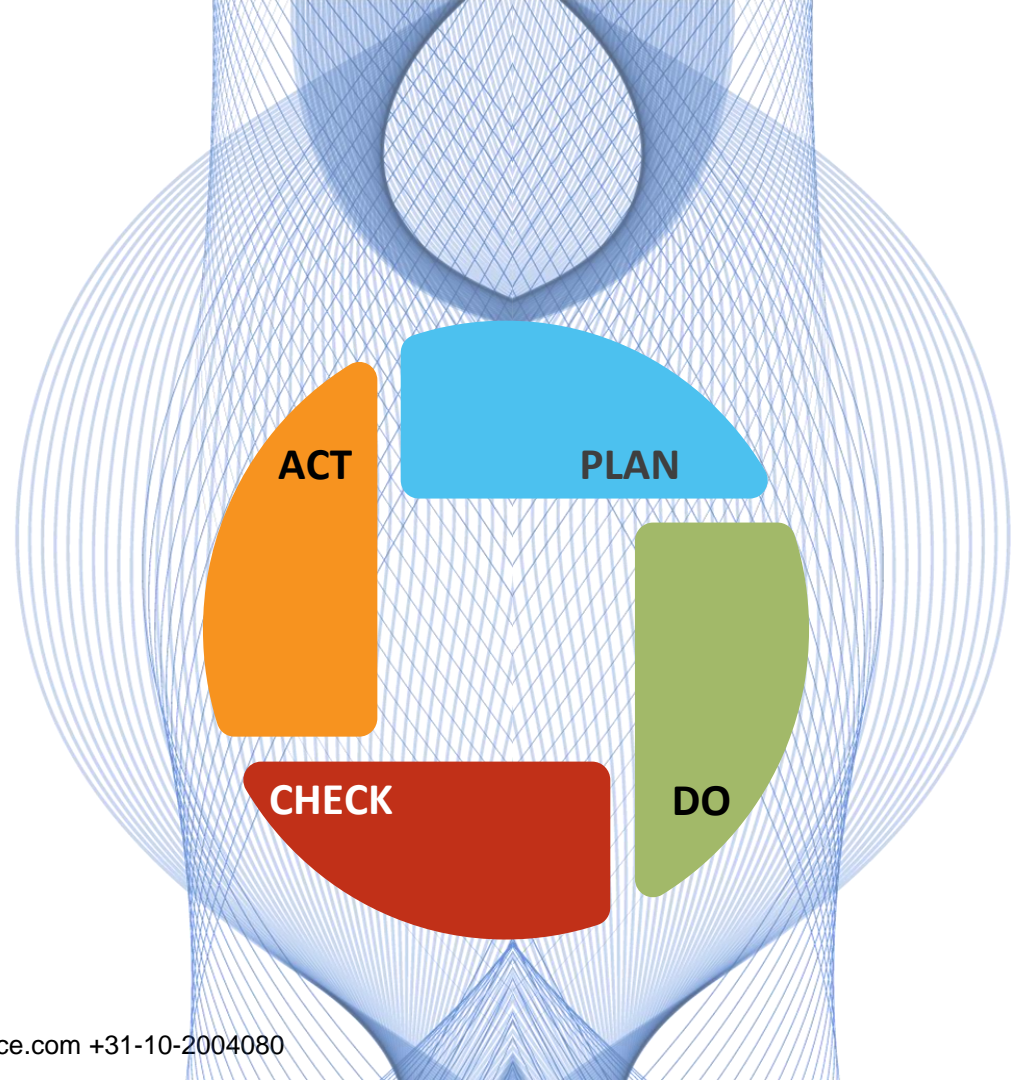
# iMIS Food

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



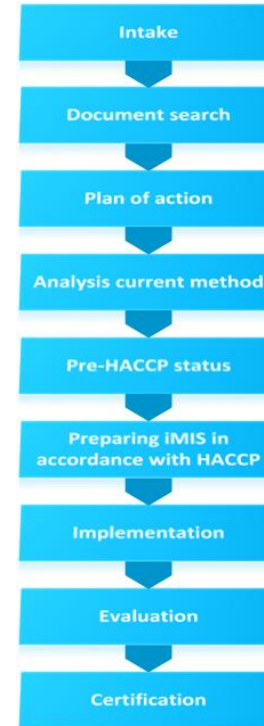
# iMIS Food offers

- 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.



# 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



# 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 customer

## 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 incident 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.



## 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, ricketts and prions
- Parasites & Pests
- Chemical & Physical
- Zoonoses & Extensive Toxins
- Spoilers

## Hazard analysis

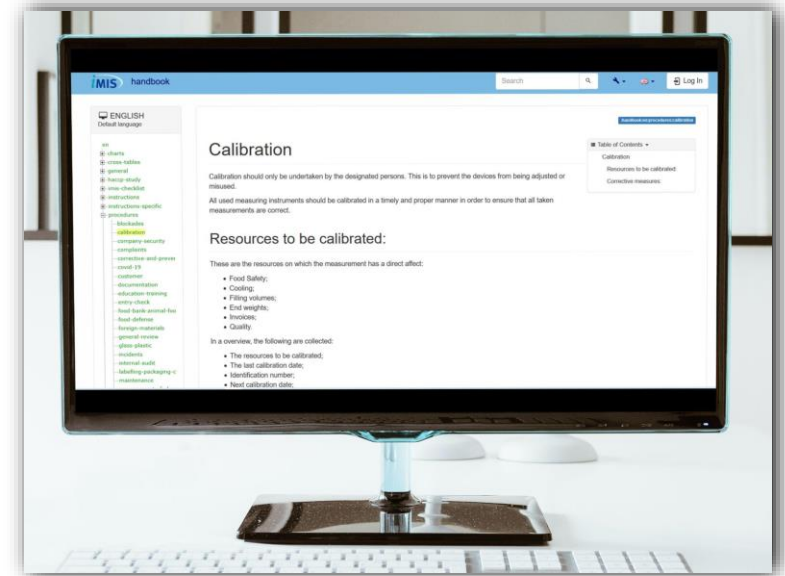
- Control of raw material hazards
- Process hazard management
- HACCP-team
- Decision tree
- Control measures

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

# iMIS Food Handbook

## General procedures:

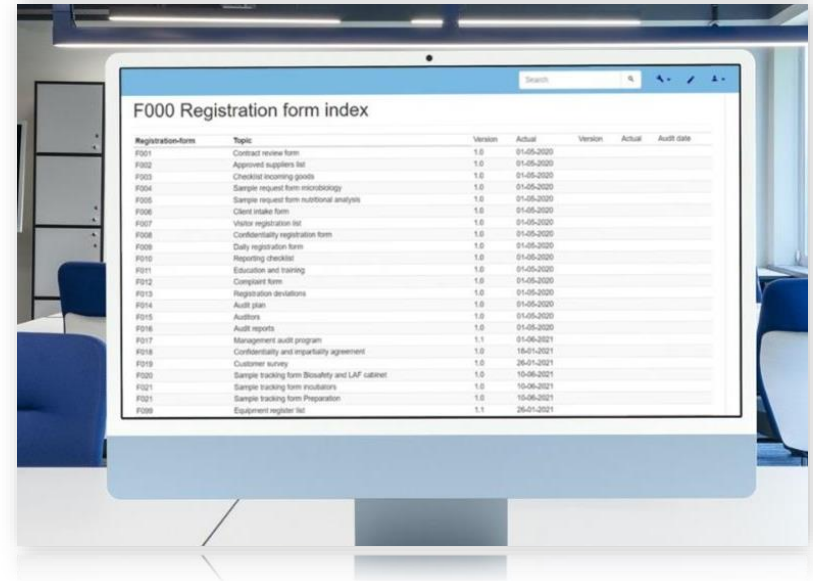
- Specifications
- Complaints
- Food Defense
- Visitors
- Calibration
- Traceability
- Internal audit
- Recall
- Foreign objects
- Customer and customer satisfaction
- Management review



# 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





## 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 Tracking



## TRACKING

Raw materials & additives  
Semi – end products  
Maintenance & Sampling



## CHECKING

Entry check  
Management of best before dates  
Overviews:

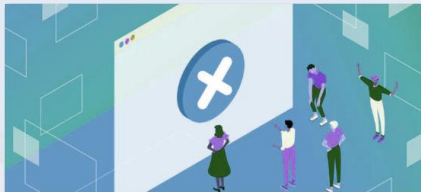
- Raw materials
- Realized production

- Delivered products and to whom



## DATA

Import/export file function



## 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

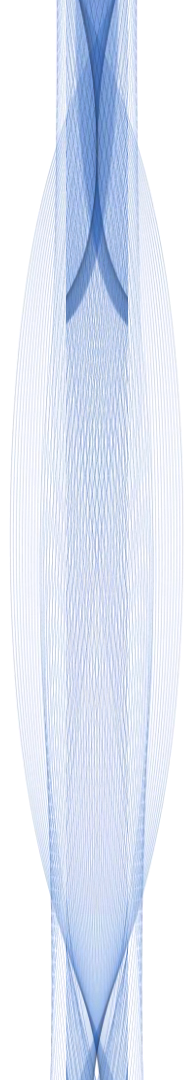
QAssurance takes care of both the software and content updates of iMIS Food. These updates are implemented as iMIS Food Updates. To ensure that this process runs professionally.





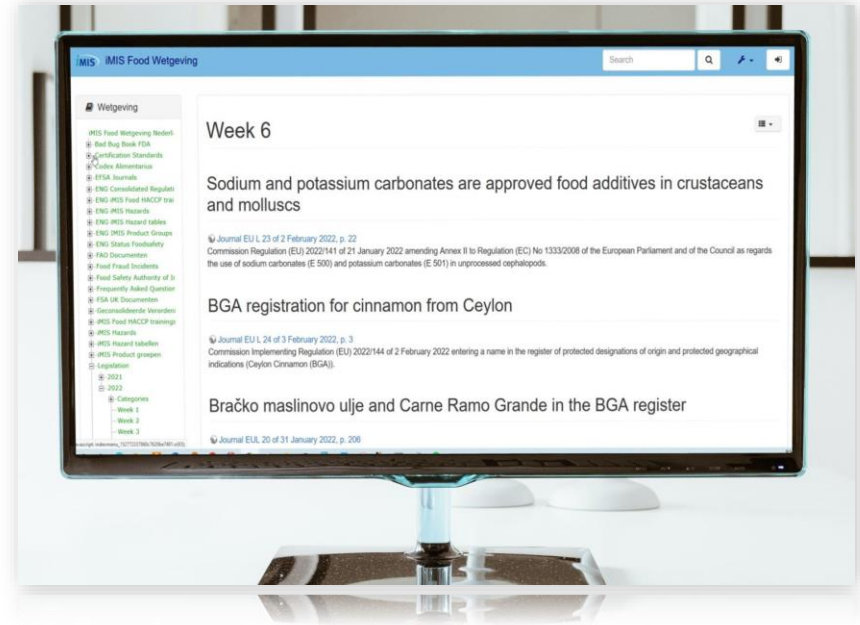
# iMIS Food Updates

- 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

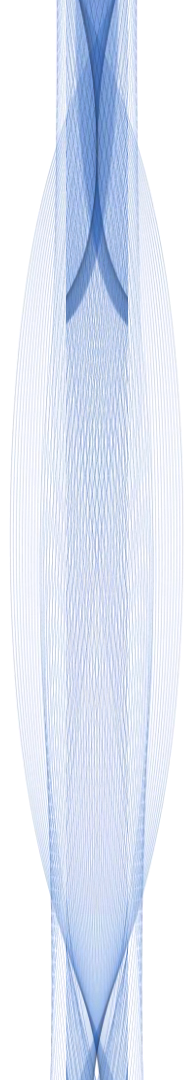
Chain Communication

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.





## iMIS Food Audit

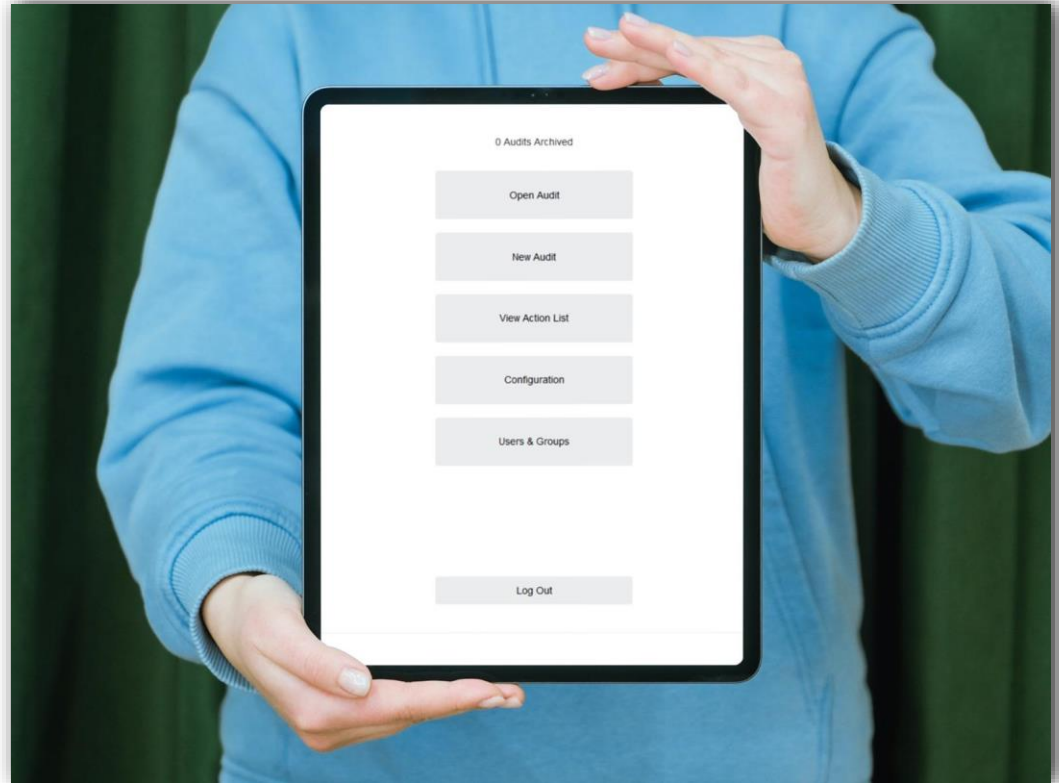
Management System

iMIS Food contains a management system for control rounds and incident 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.





## 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

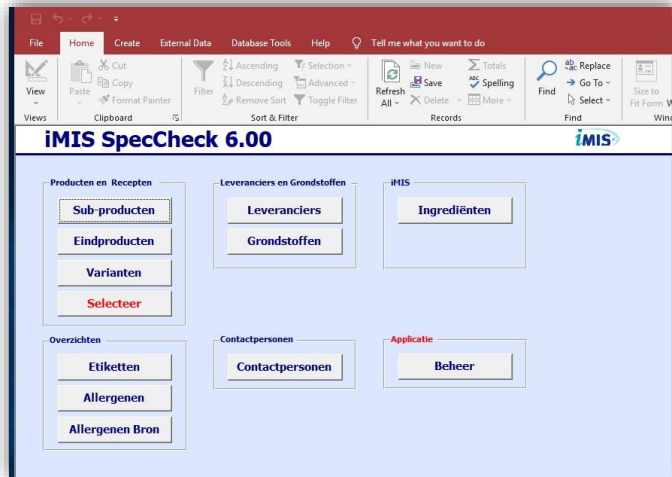


# iMIS Food SpecCheck

## 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.

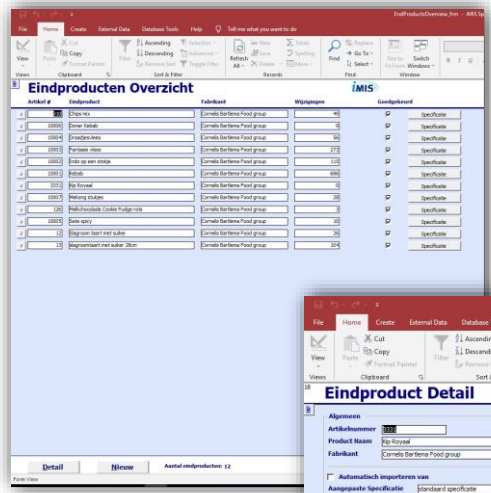
- Raw materials: the raw material information from the suppliers, which is linked to the ingredient list.
- Sub-products: the recipes and sub-recipes that make up the end product.
- End products: the final calculated end product information which is approved for use.





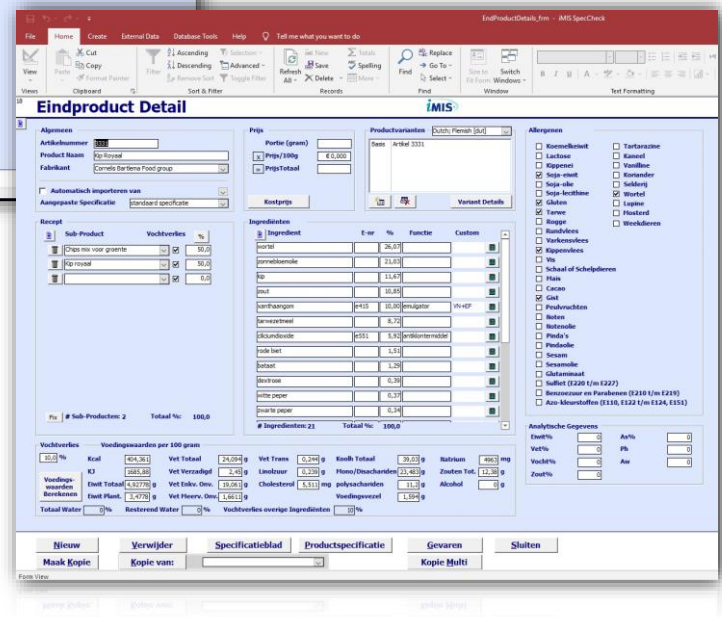
## Sub-products

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



## End products

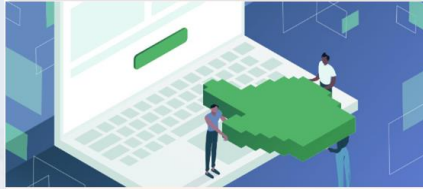
In the end product overview, the (sub) recipes of the company are combined into the desired end product. All ingredients, allergens, nutritional values, and countries of origin are automatically calculated to produce a correct label.



# 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

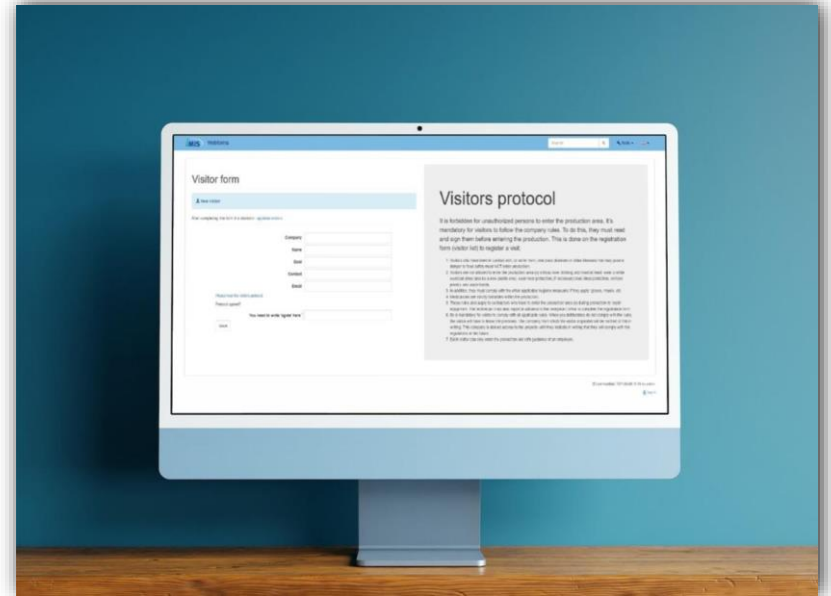
Company Integration

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

◀ April 2012 ▶

Vr, 20 Apr

demo-2012, demo-QA planning bedrijf

Zondag	Maandag	Dinsdag	Woensdag	Donderdag	Vrijdag	Zaterdag
1 ● 10.01 schoonmaak afdelingschef ● 12.14 ongediertebestrijdi no productieleider	2 ● 10.01 schoonmaak afdelingschef	3 ● 10.01 schoonmaak afdelingschef ● 10.04 glascontrole afdelingschef	4 ● 10.01 schoonmaak afdelingschef	5 ● 10.01 schoonmaak afdelingschef	6 ● 10.01 schoonmaak afdelingschef ● 10.15 Massencontrole Assistent productieleider	7
8 ● 10.01 schoonmaak afdelingschef	9 ● 10.01 schoonmaak afdelingschef	10 ● 10.01 schoonmaak afdelingschef	11 ● 10.01 schoonmaak afdelingschef	12 ● 10.01 schoonmaak afdelingschef ● 10.15 Massencontrole Assistent productieleider ● 12.27 pleisters Assistent productieleider	13	14
15 ● 10.01 schoonmaak afdelingschef	16 ● 10.01 schoonmaak afdelingschef	17 ● 10.01 schoonmaak afdelingschef	18 ● 10.01 schoonmaak afdelingschef	19 ● 10.01 schoonmaak afdelingschef	20 ● 10.01 schoonmaak afdelingschef ● 10.06 residu afdelingschef ● 10.15 Massencontrole Assistent productieleider ● 12.29 kledingscontrole Assistent productieleider	21
..	..	..	..	..	..	..

**Legenda:**

- demo-2012
- demo-QA planning bedrijf
- Makkelijk printbaar
- Voorkeuren

**Ga naar**

Ga naar

2012

April 2012

15 Apr - 21 Apr

**Pick multiple:**

- demo-2012
- demo-QA planning bed...
- lastkey.txt

**Maart 2012**

Z	M	D	W	D	V	Z
26	27	28	29	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31



# iMIS Food Implementation

- 5 - 10 days of support per location
- Lead time of about 3 months
  
- [Implementation plan](#)

1.0	<b>Preparing iMIS Food system</b>
1.01	Send iMIS Food specifications for server configuration
1.02	Place 32 folder system
1.1	<b>Gather basic information</b>
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	<b>Handbook implementation</b>
1.21	Explanation of handbook system and training
1.22	Activate generic iMIS information

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# iMIS Food Export Program

# iMIS Food Export Program

for emerging countries

Join the Food Export Program to boost Food Safety and local prosperity in emerging countries as well as enhancing export opportunities.



# The program

Because we wish to be socially responsible, we established the Food Export Program to enhance food safety in developing nations.

Export and  
certification



Food safety  
hubs



Boost local  
economies

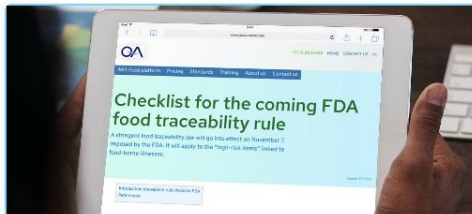


Improve usage  
of resources



# Research

- Latest research on different topics
- Frequently updated



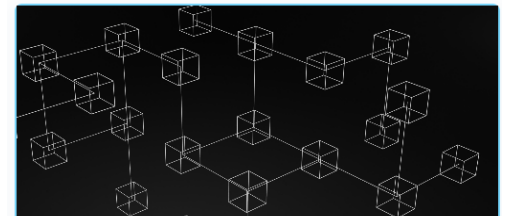
## Checklist for the coming FDA food traceability rule

A stringent food traceability law will go into effect on November 7 imposed by the FDA. It will apply to the "high-risk items" linked to food-borne illnesses.



## Innovation in agri-food chains Asia and the Pacific

The article examines innovation taking place along the entire food supply chain, including production, manufacturing, and retailing.

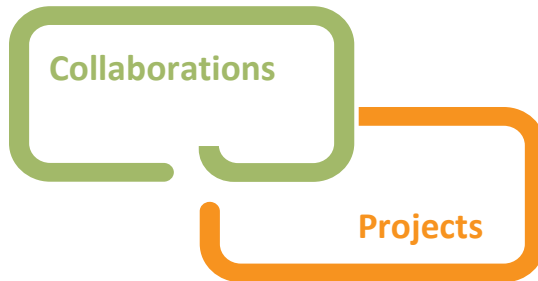


## Digital traceability for sustainable value chains

Companies need transparency throughout their supply chains. Traceability implies inter cooperation across the whole value chain and requires collaboration.

# Projects

- iMIS implementation at Winnaz, Rwanda and Foga, Sudan
- Different collaborations with organisations: Agrea, ProFound, 1-2 Taste.





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