

Food Safety:

400 legislative changes per year and
2000 quality standard requirements...



Are you wondering why?

- Quality costs continue to increase every year for GFSI approved standards, BRC, FSSC22000 and IFS
- Making product specifications is a timely procedure
- How to comply to all standards and legislation to be prepared for the audit
- Your management system, is not specialized for the food industry
- Digitalization and traceability became top priorities
- It is crucial to have access to all information and have all paperwork in order

iMIS Food is the solution!

- Real-time Food Safety compliance
- Saving on quality costs
- Become export ready with certifications
- Total digital solution that stores all information
- Transparency and integrity through the whole chain

Food Export Program

For emerging countries, we have composed iMIS Food Global, an online and offline available robust variant.

Export and certification



Food safety hubs



Boost local economies



Improve usage of resources



real-time food safety



Product quality and product safety are top priorities and the food industry is increasingly confronted with rising quality costs, as well as complying with many legal requirements.

Standards such as BRC, FSSC22000 and IFS are constantly imposing stricter requirements, and customers are demanding substantive information about the products supplied. 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 offers you a high-quality alternative with significant savings on your quality costs.

iMIS Food Benefits

- *Meet all the food safety requirements*
- *Real-time transparency*
- *Fact-based management*
- *Cost savings through one-off actions*
- *Implementation 5 days*

iMIS Food building blocks:

Content:

- Pre-defined handbook
- Pre-defined checks
- Labels based on approved ingredients
- All relevant EU legislation

Software:

- User-friendly
- Standardized

Software

iMIS Handbook

Digital handbook

It contains all general company information, procedures and instructions needed to produce food safely. The system is divided into a generic part and a company-specific part. The specific part is maintained by the company itself.

- Continuous compliance with the latest quality standards
- Digital handbook
- Directly accessible from every workstation

iMIS Audit

Audit rounds

Audit rounds can be run with a phone or tablet, after which the data is processed in the reporting system.

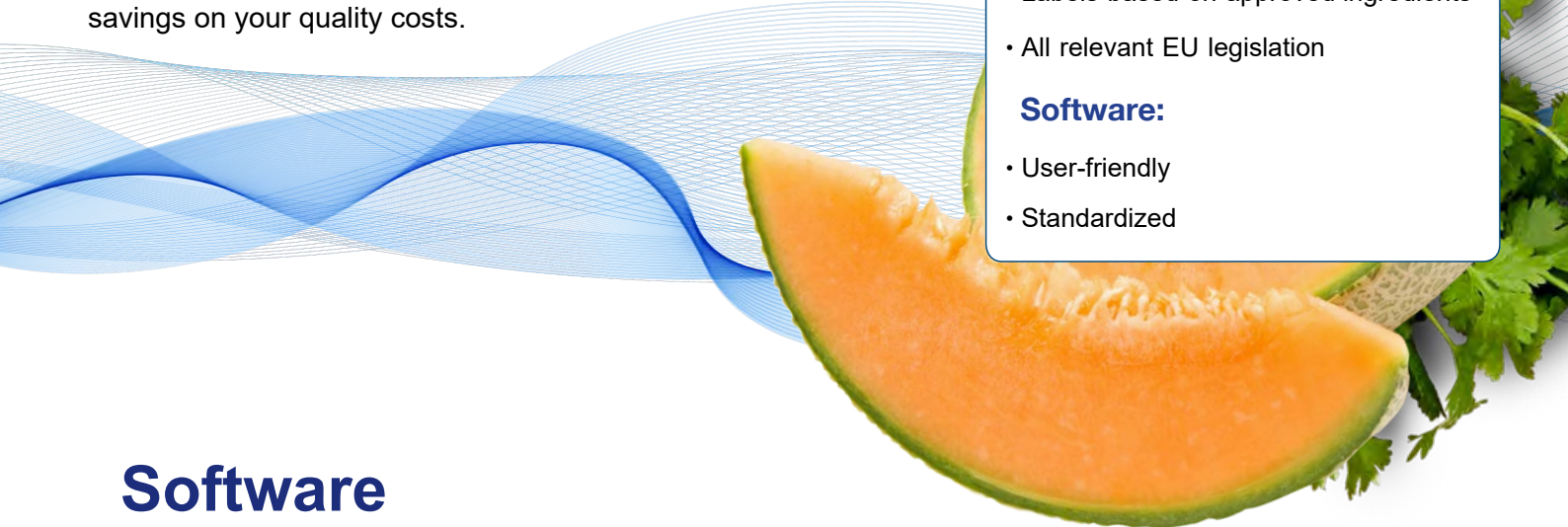
- Execution of the right controls at the right time
- No surprises during customer audits or incidents
- Crystal clear audit system
- Directly linked to the action list

iMIS Intranet

Company integration

iMIS Food contains a management system for all operational quality data. With iMIS Intranet, all iMIS Food components are centrally accessible. Because all systems are standardised, information can easily be shared between people and systems.

- Management information system
- Correct information to the customer
- Secure information traffic through user rights



Applications

Within the company

With iMIS Food, everyone can be informed about the applicable rules and instructions within the company. The planning of control rounds is available via the intranet and everyone can check which control round should be carried out and when. With the specification management system, a company has all its end-product specifications under control.

With iMIS Food, the entire company is involved in the quality system. All information about quality and food safety can be found on the secure intranet.

Communication to customers

With iMIS Food, the company will never face surprises. Most retailers use a website where label information, detailed raw material information, nutritional values and allergens have to be entered.

iMIS Food contains all the information that can be requested by retailers. When a customer asks about a finished product, it is immediately known which delivery it concerns and which raw materials have been processed.

iMIS Food Updates

The latest versions

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

- Continuous compliance with the latest quality standards
- Continuously work according to the applicable legislation

iMIS Food Helpdesk

24/7 support

The iMIS Food Helpdesk is specialised in food safety. In case of questions, the helpdesk is available. We offer support in HACCP, FSSC22000, BRC and IFS.

- Professional support by experts
- Available 24/7 in case of recalls or other calamities
- Correct interpretation of the latest quality standards

iMIS SpecCheck

Specifications and labelling

With the specification management system, a company has all the specifications of the end products under control.

- Be able to issue the correct product specifications immediately
- Have the right ingredient declaration, allergens and nutritional values at hand
- Professional specification management

iMIS Tracking

Traceability system

iMIS Food contains a management system for tracking and can be co-ordinated with existing systems. In the production process, iMIS Food keeps track of which raw materials, auxiliary materials and packaging are used. Tracing from raw material to customer is therefore done at the push of a button.

- 100% traceability as required by customers
- Quick answers to customer questions about product origin
- Simple to use

iMIS Portal

Chain communication

iMIS Food contains a management system for all chain information. With iMIS Portal, the entire chain of clients, suppliers and certifiers can be linked to the central iMIS Food system. Because all systems are standardized, information can easily be shared in the chain.

- Chain information system
- Correct information supply to customers, suppliers and third parties
- Secure information traffic by Senior IT Professionals



About QAssurance

Mission

We enable companies in the food supply chain to manage Food Safety.

Expertise

- Senior Food Safety and IT experts
- Food Safety issues
- Audit preparation and guidance
- iMIS Food guidance & development



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