

Food Safety Compliance training

Specification Management



With our Food Safety Compliance for QA managers training we go back to the basics, the foundation to properly fulfill the complex function of a QA manager, now and in the future.

Contents

1. Specification Management



In which field do we operate?

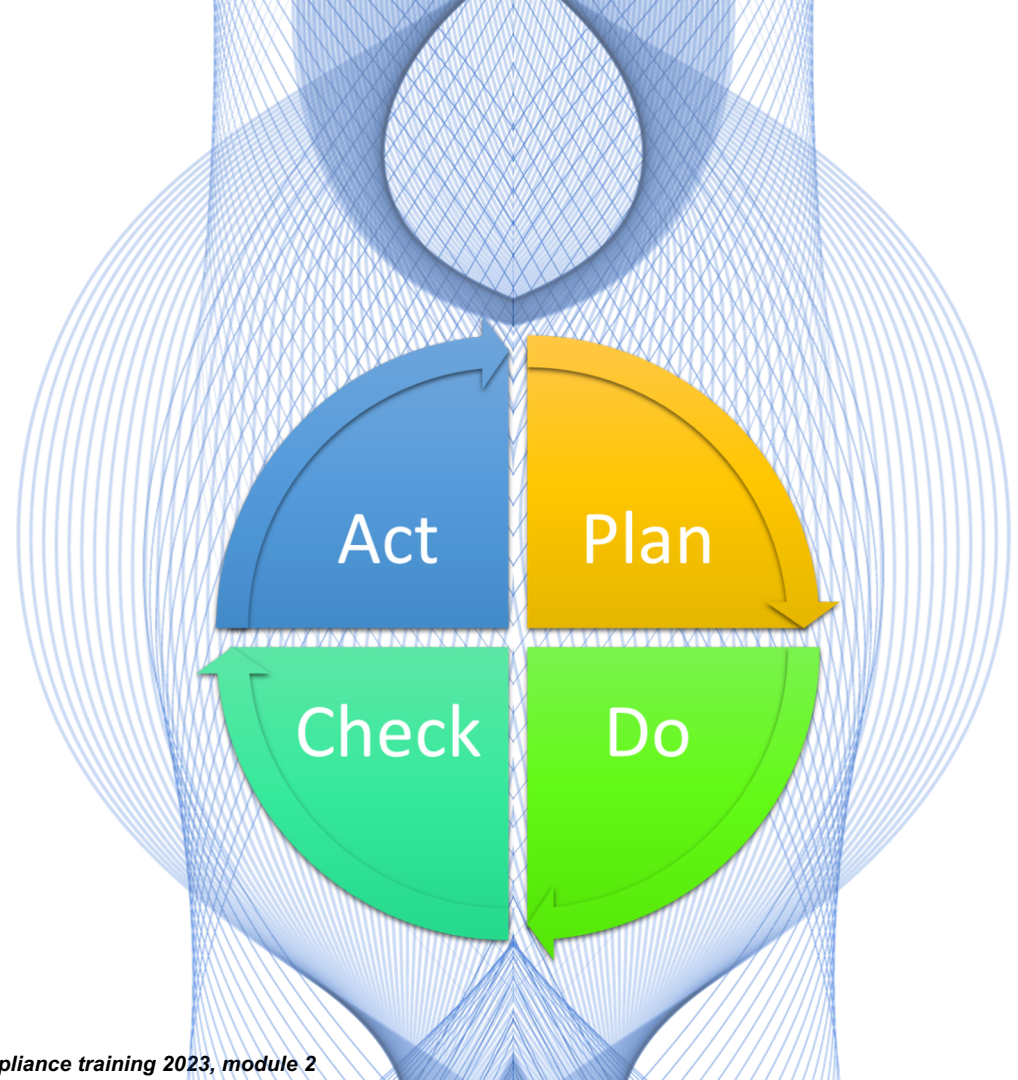


Food Safety Compliance management

Management of business performance, demand and supply relations, legislation and certification with regard to Food Safety, taking into specifications, quality activities, traceability and assessment.

	Specifications	Quality activities	Traceability	Assessment
	Requesting, drawing up, issuing and securing specifications regarding raw materials, semi-finished products, processes and end products, with which legislation, quality standards and customer requirements are met.	Drawing up, complying with and guaranteeing product and process parameters through procedures, job descriptions and responsibilities with which legislation, quality standards and customer requirements are met.	Registering all information flows and related actions regarding raw materials, semi-finished products, processes and end products, with which legislation, quality standards and customer requirements are met (transparency and consumer intimacy).	Testing whether the product and process parameters and the related procedures, job descriptions and responsibilities meet legislation, the quality standards and customer requirements that are set.
Quality Standards				
Certification	Standard requirements	Operational framework	Test, certification body informed	HACCP, TACCP, VACCP, standard based practice
Customers & Consumers				
Demand Relationships	Product, process requirements	Demand Information Center	Products, specifications	Customer satisfaction, consumer needs
Food Company				
Food Company	Product, process and people requirements	Training, support, procedures, quality documents and database	Ingredients, semi-products, final products	Business System
Suppliers				
Supply Relationships	Product, process and people requirements	Supply Information Center	Raw materials, services, specifications	Supplier selection and performance
Legislation				
Legislation	Legal requirements	HACCP and prerequisite program	Food Safety Authority informed	HACCP, legal based practice

Improve continuously!



iMIS Food SpecCheck the specification management system

- Correct specifications
 - Raw materials and finished products
 - Allergens
 - Nutritional values
 - Ingredient declarations
 - Country of origin
 - Cost accounting
- Management system
 - Approval process
 - Version control
 - Recording of all actions
 - Multiple languages
 - Import/Export function for data
- Real-time overviews
 - Allergens
 - Recipe changes

Product specificatie

Productnaam : Varkenskarbonade, sperziebonen, gek.aard
 Artikel nr. : 1119dvm

Ingrediëntendeclaratie:

aardappelen, bonen, spercie, water, varkensvlees, margarine, ui, tarwebloem, gemodificeerd zetmeel(E1422), zout, gistextract, aardappelzetmeel, smaakversterker(E621, E627, E631), glucosestroop, zetmeel, specerijen, plantaardig eiwthydrolysaat, kleurstof(E150c, E150d), uipoeder, vleesextract, dextrose, malto dextrine, verdikkingsmiddel(E401), plantaardige olie, plantaardig vet, emulgator(E412), nootmuskaat, plantaardige olie, melkeiwit, aroma, anti-klontermiddel(E551), plantaardig vet gehard(palm), soja-eiwit, melkpoeder, kruiden/specerijen, foelie, gemberpoeder, koriander, curcuma, uienextract, knoflookpoeder, peper witte, peterselie, peper,

Allergeneninformatie:

Koemelkeiwit, Lactose, Soja-eiwit, Soja-olie, Soja-lecithine, Gluten, Tarwe

Voedingswaarden

Per 100 gram/100 ml ¹		
Energie	354,31	KJ
	84,44	Kcal
Totaal eiwit	5,16	gram

Ingrediëntenspecificatie



iMIS Food SpecCheck management system

spraribs mix
onbekend

5304

5304

Dutch; Flemish [dut]

Taal Kiezen

nummer

status

aangemaakt

geldig van

geldig tot

door

5304	dut	Nieuw	15-7-2014		
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Aangemaakt door:

cees

Datum:

15-7-2014

Status:

Nieuw

Geldig van:

Geldig tot:

Goedgekeurd door:

Datum goedkeuring:

Productvarianten:

Gegevens

Specificatie

standaard specificatie

Productnaam

spraribs mix

Artikelnummer

onbekend

productvorm*

onbekend

productkleur*

onbekend

productgewicht*

onbekend

beoogdgebruik*

onbekend

productverpakking*

onbekend

productafmeting*

onbekend

AnalytPercEiwit

0

AnalytPercVet

0

AnalytPercVocht

0

AnalytPercZout

0

Ingrediënten:

Groepen:

<volkoren tarwemeel>, <tarwebloem>, water, havervlokken, gist, <weipoeder>, dextrose, <tarvegluten>, zout, suiker, <sojabloem>, gerstemoutmeel, wei-eiwit, plantaardige olie (palm), bonenmeel, emulgatoren(e471, e481, e472e, e482), plantaardige olie (gehard), enzymen, lupinemeel, plantaardige olie (palm [gehard]), plantaardige olie (raapzaad), ascorbinezuur(e300), l-cysteine E920(e920), <melkeiwit>, roggemoutmeel, tarwemoutmeel, plantaardig eiwit, aroma, maltodextrine

ALBA lijst:

Koemelkeiwit, Lactose, Kippenei, Soja-eiwit, Gluten, Tarwe, Rogge, Sesam

☐ Exporteren toegestaan

Uitplitsen/Verbergen Grondstof:

+

Opmerkingen

Nieuw

Wijzigingen

Goedkeuren

Vervallen

Exporteren

Afdrukken

sodexo.dot

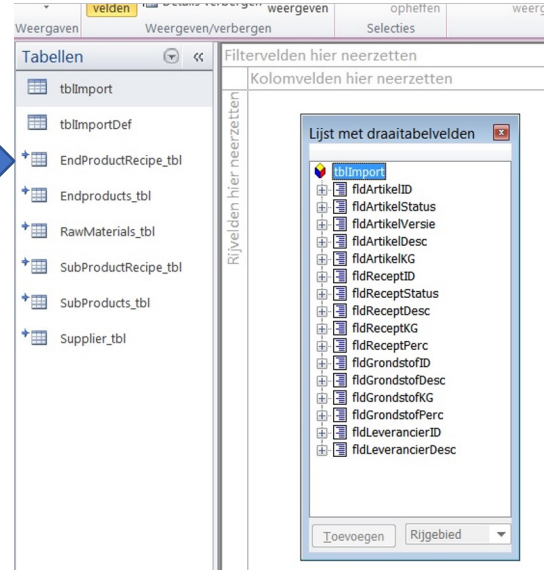
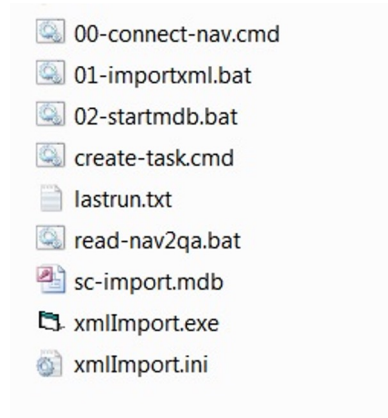
Sluiten

Export to ERP system & web shop, among others

labels: Table

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15-1-2014	0	19		tarwebloem, wa	Koemelkeiwit, L	Starbucks Baq	1220690
15-1-2014	-1	5		tarwebloem, ge	Koemelkeiwit, L	Starbucks Brow	1210601
15-1-2014	0	11		tarwebloem, wa	Kippenei, Soja- Starbucks Lunc	1210360	
25-2-2014	0	103		tonijn, tarwebloc	Koemelkeiwit, K	Sandwich tonijn	1010100
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iMIS Food SpecCheck import



iMIS Food SpecCheck configuring export

ID	Naam	Export Veld	Beschrijving	Datatype	Volgorde	In Gebruik
1	beoogdgebruik	beoogdgebruik	Gebruik	tekst	1	<input checked="" type="checkbox"/>
2	productvorm	productvorm	Vorm	tekst	40	<input type="checkbox"/>
3	productkleur	productkleur	Kleur	tekst	30	<input type="checkbox"/>
4	productverpakking	productverpakking	Verpakking	tekst	4	<input checked="" type="checkbox"/>
5	productafmeting	productafmeting	Afmeting	tekst	5	<input checked="" type="checkbox"/>
6	THT	THT	THT	datum	6	<input checked="" type="checkbox"/>
7	TGT	TGT	TGT	datum	7	<input type="checkbox"/>
8	Tmax	Tmax	Tmax	getal	8	<input checked="" type="checkbox"/>
12	productgewicht	productgewicht	Gewicht	getal	9	<input checked="" type="checkbox"/>
92	etiket1	CUSTetiket1	etiket1	tekst	10	<input checked="" type="checkbox"/>
93	etiket2	CUSTetiket2	etiket2	tekst	11	<input checked="" type="checkbox"/>
94	etiket3	CUSTetiket3	etiket3	tekst	12	<input checked="" type="checkbox"/>
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iMIS Food Tracking the tracing system

Tracing:

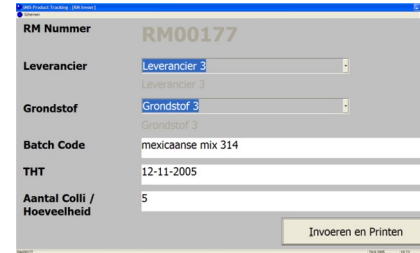
- Raw materials & additives
- Semi-finished & end products
- Maintenance & Sampling

Checking:

- Entry control
- Management of best before dates

Overviews:

- Raw materials in use
- Realized production
- Delivered products and to whom
- Import/Export function for data



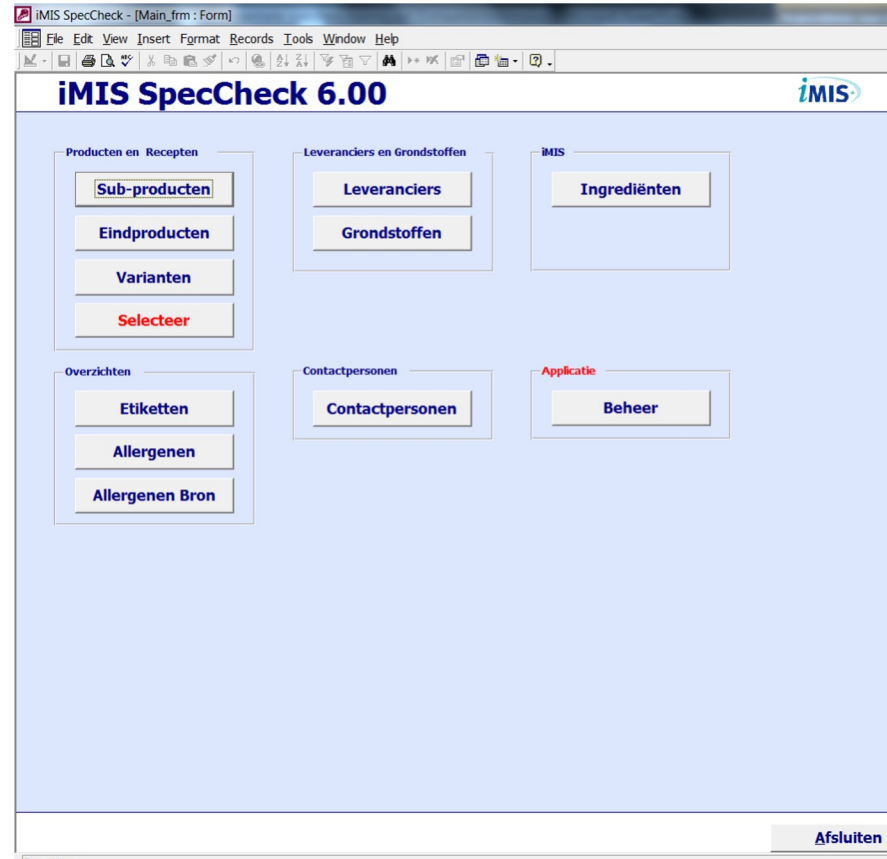
The screenshot shows a web-based form for tracking raw materials. The form is titled 'RM Nummer' and displays 'RM00177'. Below this, there are several fields: 'Leverancier' (Supplier) with a dropdown menu showing 'Leverancier 3', 'Grondstof' (Raw material) with a dropdown menu showing 'Grondstof 3', 'Batch Code' with the text 'mexicaanse mix 314', 'THT' (Best before date) with the date '12-11-2005', and 'Aantal Colli / Hoeveelheid' (Quantity) with the value '5'. At the bottom right, there is a button labeled 'Invoeren en Printen'.



iMIS Food SpecCheck training



Overview



Ingredients

- Overview of all ingredients
- Ingredients in use
- Via i, where in use (only in relation to end product)

Ingredient detail (1/2)

- Name without capital letter
- E-number
- Addition: i's no longer necessary, see additive database
- Grouping: herbs and spices, vegetable oils and create groups such as flavoring.
- -> nature identical no longer exists, just call everything flavoring (not allergens)
- Simply call allergen flavor fish flavor
- Add translations
- ADI = allowed daily intake (for own registration)
- Add functions, via additive database and food-info.net
- Tick allergens, this will be calculated by end product

Ingredient detail (2/2)

- Pay attention with the delete button: if this ingredient is linked, everything will be deleted anyway.
- The i. does not guarantee that the ingredient is not in use
- Specification sheet: background pdf of the ingredient

Raw materials

- Overview
- Via comments: status information about the raw materials
- References: how often used
- Via status: information about 100% ingredients
- Article: use the purchase item from your own system
- Spec date: date when the specification was made
- Refresh: every time something has changed

Raw materials details (1/4)

- Raw material: use the name of the purchased item (uniformity)
- Label text: when a raw material is not broken down
- Article number: purchase number own system
- Spec date: when specification was drawn up
- (the supplier must be able to trace the specification)
- Specification source: supplier article number
- Allergens: information from the supplier. Do not bring cross contamination

Raw materials details (2/4)

- Nutritional values
- $\text{Na} = 0,4 \text{ salt}$, $\text{salt} = 2,5 \text{ Na}$
- Copy calculated kcal and kJ from “red”
- Kcal
 - $p*4$
 - $c*4$
 - $f*9$
 - $\text{sf}*2$
- kJ
 - $p*17$
 - $c*17$
 - $f*37$
 - $\text{sf}*8$

- Legal calculation

Raw materials details (3/4)

- Pay attention
 - Mono = sugar
 - Poly = starch
- TOGETHER: total carbohydrates
- Total fat = sum multiple & singular
- Often displayed on the label:
kcal and kJ, tc-s, tf-sat. fat, tp, salt
- New table: for single raw materials or check if connecting profiles
- Ingredients: guess % yourself, on the basis of nutritional profile and logic, and QUID.

Raw materials details (4/4)

- Countries of origin
- The name of the supplier to the ingredient
- E number can best be found via the E number, add the function yourself.
- 100% with every % total! (via Fix)
- Specification sheet: completed pdf of the raw material
- End products: What is it in?
- Analytical data

Supplier

- Classification
- Review
- Remark

Supplier detail

- Certification
- Auditor
- Valid until
- Also for own purchase conditions and supplier questionnaire
- Spec Sheet: background pdf about supplier

Sub-products

- Sub-product = Recipe
- Manufacturer: Department, also R&D
- Code: internal recipe code
- Remarks
- References
- Status

Sub-products details

- Enter raw materials in % or kg, fix
- Raw materials presented by name and number
- Manufacturer: CBF of R&D
- Label description, description when splitting
- Make copy
- Specification sheet (ingredients not combined)
- Nutritional values of semi-finished product calculated
- Use as raw material (recalculation in case of sub-product change)
- Shift + F9 = refresh field

End products overview

- Article: article numbers from article file
- Changes: then approve again
- Approved
- i -> countries of origin also in Excel overview

End product detail (1/4)

- Recipe
- -sub-products
- Fix
- Moisture loss calculation
- Variant: additional information about the product
- Portion: portion size
- Cost price: when the raw materials have been entered
- Analytical data

End product detail (2/4)

- Custom: ingredient reporting
- Display
- Percentage
- E number
- Name
- Other name/percentage
- Options
- Make copy
- Copy of
- Specification sheet: INTERNAL use

End product detail (3/4)

- Product specification
- Ingredient specification
- Valid from and to (also view old declarations)
- Ingredients: commodity declaration (QUID),
- < > Allergen
- Groups: the ingredients that have been grouped
- Album list: for verification, all allergens must be included in the declaration
- Allow export: to ERP system

End product detail (4/4)

- Specification sheet, internal use!
- Nutritional values
- Allergens
- Ingredients (QUID order)
- Raw materials
- Corrections % to 100%

Reports

- Labels
- Allergens
- Allergen source



Contacts

Supplier contact



Management

- General
- Manufacturers
- Extra fields, adjust when changing template!
- Relinking RM
- Language selection
- Certification
- Auditors
- Certificates
- Allergens

Application management

- Make SP
- Templates
- Import recipes
- Backup & Restore data
- Generate specs
- Link ODBC
- Delete history
- Integrity
- Groups of ingredients
- Loss of moisture
- R&D import
- Country list
- Erase All
- Upgrade

Other

- Create templates in Word
 - Specification, you can only use a bookmark once
 - Label information for the printer
 - Template: must be called .dot
- Export data

Food Safety Compliance Specification Management



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