Food Safety:
400 legislative changes per year and 2000 quality standard requirements...

Are you wondering why?

- Quality costs for HACCP, BRC and IFS continuously increase
- Making of product specifications is a timely procedure
- The quality department is growing every year
- Expensive adjustments to the existing software systems are necessary

iMIS Food is the solution!

- Real-time food safety
- Manage food safety yourselves
- Saving on quality costs

For emerging countries, we have composed iMIS Food Global, an online and offline available robust variant so that the local Food Value Chain and local prosperity are improved. Food companies can be monitored in real-time worldwide with iMIS Food Global as well as get ready for export and reach the global markets.

iMIS

real-time food safety

iMIS

Product quality and product safety are high on the agenda and the food industry is increasingly confronted with rising quality costs. Labelling must comply with many legal requirements.
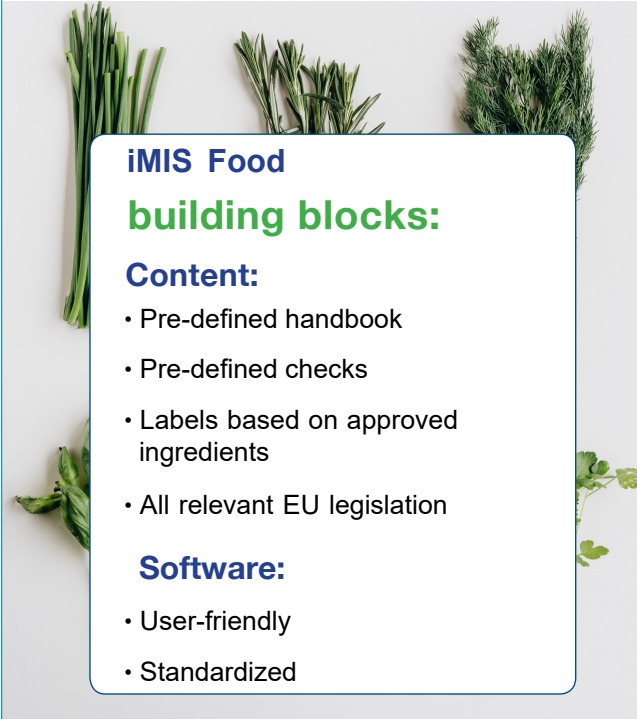
Standards such as BRC and IFS are constantly imposing stricter requirements, and customers are demanding substantive information about the products supplied.

As a result, you as an entrepreneur pay a high bill for a quality department, the necessary software and the consultants who must be called in for additional expertise.

iMIS offers you a high-quality alternative with significant savings on your quality costs. If you decide to use iMIS, you can reap the benefits within a month.

iMIS Food
Advantages

- *Meet all the food safety requirements*
- *Professional image towards the customer*
- *Decisions based on facts*
- *Cost savings through one-off actions*

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

iMIS Intranet
Reports

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.

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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 hours a day in recalls or other calamities
- Correct interpretation of the latest quality standards

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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

To enable food producers to manage food safety themselves.

Expertise

- Senior Food Consultancy

- Food Safety issues

- Audit preparation and guidance

- iMIS Food guidance & development

real-time food safety