Specialty food importer achieves HACCP certification to service Woolworths

The Customer

MaxFoods is a specialty importer into the Australian market. The company was looking to sell its range of products – including packaged seafood and various specialty goods – to major retailers.

The Issue

To access this market MaxFoods had to meet strict quality assurance standards based on the industry-standard HACCP food safety system.

The Solution

GrowEQ met with MaxFoods to work out a plan for achieving HACCP certification. Essentially, this involved:

- Conducting a hazard analysis to identify potential microbial, chemical and physical food safety hazards as well as quality hazards
- Identifying the critical control points at which hazards could be prevented
- Determining how to control their processes to prevent food safety and quality problems
- Working with staff to implement these controls.

After this process, which took about three months, MaxFoods was audited by the certification body BSI and was certified to the required standard.

More than three years on, GrowEQ continues to work with MaxFoods on a monthly basis to maintain their quality assurance system.

GrowEQ

sustainable business performance