

# Ensuring maximum quality and safety: SIG's Food Safety Consulting

*Problems caused by insterilities in the production process require qucik solutions as they have the potential to cause a huge economic damage. As it is often very difficult to find the cause for these problems, we offer our customers a comprehensive assessment and analysis of their processes. With more than 40 years' experience in the field of aseptic processing and safety, SIG experts offer their microbiological insights to make your production processes as safe and reliable as possible.*

## Benefits at a glance:

- ✓ improve quality and safety in your production processes
- ✓ minimize downtimes caused by microbiological issues
- ✓ reduce market complaint rate
- ✓ ensure a quick and safe production start-up after installation of new equipment or when filling new products



# Food Safety Consulting

*You have a new product in your range? You plan to change your upstream or any other equipment? You want to improve your sterility rate? You want to improve your QM processes? We have the specialists in our team with longtime experience in aseptic packaging system.*

With more than 40 years' experience in aseptic filling technology, the people at SIG are experts in food quality and safety. They will assist you in reviewing the current situation and systems of quality management, and work with you to develop methods to maintain or improve standards of product safety and quality. Implementing measures designed to suit your individual production process can increase the level of sterility and further reduce microbiological risks.

In close cooperation with our customers, we devise interval plans and methods for product tests and microbiological production monitoring arrangements. This ensures that you can meet the highest requirements to reduce complaints to a minimum and minimise the costs of safety compliance. Our consulting service includes advice on virtually everything concerned with hygiene matters (for example: HACCP), risk analyses, observance of legal require-

ments and release processes by the authorities (for example: the FDA), and even how to set up your own microbiological laboratory. Food Safety Consulting provided by our experts is also recommended whenever a new product concept is being developed, or if any changes are made in the production process. We help you to establish a sure footing in questions of product quality, right from the first steps.

*Want to know more about SIG's Food Safety Consulting? Please visit our website to find the contact nearest you:*



[www.sig.biz/locations](http://www.sig.biz/locations)

**We offer several service packages which can be ordered separately or as a bundle. All measures will be individually harmonized to your internal activities and guidelines.**



### Start-up service

- Installation of microbiological laboratory
- Compilation of work instructions for laboratory



### Microbiological testing

- Hygiene and production tests
- Test fillings
- Sterility tests
- Shelf-life proposals



### Optimizing quality procedures

- Sampling plans
- Evaluation method
- Interpretation of results
- Re-sampling
- Define necessary actions



### Validation of equipment

- Validation & re-validation of filling machines
- Identification & elimination of insterility sources
- CP procedures



### Legal requirements

- HACCP procedures
- FDA approval



### Product development

- New product to be filled
- Changed set-up (e.g. upstream)
- Other developments (e.g. new equipment)