

FOOD SAFETY OBJECTIVES

In-line with our Food Safety Policy, we have established the following food safety objectives, to be achieved and reviewed yearly.

Our food safety objectives are:

1. To produce safe products that complies with the following microbiological requirements:

Total Plate Count	Max 1 X 10 ⁵ cfu/g
Yeast & Mould	Max 1000 cfu/g
Coliform	Max 5 X 10 mpn/g
<i>E. coli</i>	Absent in 1 g

2. To produce safe products that complies with the following metal contaminant requirements:

Arsenic	Max 0.1 mg/kg
Lead	Max 0.5 mg/kg
Antimony	Max 1 mg/kg
Mercury	Max 0.05 mg/kg
Cadmium	Max 1 mg/kg

3. To reduce customer complaint cases on food safety to not more than 1 case per year.

Note:

For objective no 1, sampled finished product shall be sent for microbiological testing every ½ yearly.

For objective no 2, sampled finished product shall be sent for metal contaminant testing every ½ yearly.

Approved by:



Managing Director

Date: 02/01/2021