

FSSC 22000 includes:

- Operative prevention programmes for safe working environments and infrastructure, including harmful pest removal and hygiene control measures as well as training concepts
- Systematic quality management (HACCP analysis)
- Identification and steering of critical control points as a prevention programme
- Seamless tracking system
- Food Defense
- Perfect crisis management
- Extensive documentation
- The ongoing improvement process of the food safety system

This means that you, as an AKO customer, enjoy many benefits:

Purchasing

- The supplied goods, including packaging, are purchased in accordance with the relevant provisions of German and EU law.
- All European packaging is suitable for transporting food.
- The raw goods comply with microbiological guidance and goods values set down by the DGHM (German Society for Hygiene and Microbiology).
- We reject any genetically modified produce.

Goods inwards checks

- All packaging materials and the raw goods themselves are subject to strict goods inwards checks in terms of potential physical, chemical, microbiological and allergen-related risks.

Laboratory

- All spices that go through our company are subjected, depending on the degree of processing and requirements, to goods inwards checks, process and end product monitoring.
- The precise results of the analyses can be found in the product specifications

Storage

- Products are stored exclusively in specially-created premises designed especially for food.
- All products are stored in closed packagings.
- There are special instructions for potentially contaminated or allergenic goods. The latter must be specially labelled.
- There is systematic pest control in place at the plant and on its premises.

Processing

Our company consistently applies the recognised HACCP concept as defined in FSSC 22000. CCPs have been defined and are monitored. There are precise specifications for all quality-relevant procedures.

Moreover, we have:

- Cleaning and maintenance schedules for all equipment
- Extensive measures to prevent cross-contamination As part of the operating instructions
- Demetallisation of goods with magnets throughout the entire processing chain

Dispatch

- Guaranteed faultless packaging - the goods are also protected with film on the pallets.
- Exclusive use of transport vehicles that are suitable for transporting food

FOOD DEFENSE

- Protection of premises (Alarm Systems and Video Systems)
- Access Restrictions
- Special Instructions for Services

Staff training

- Our employees are regularly and voluntarily trained in the legal requirements relating to the sectors of food safety and adherence to hygiene guidelines.

Verification and validation of the food safety system

- This takes place on a regular basis and is always conducted in accordance with the prevailing laws and directives, as well as in line with the latest scientific findings. This also applies to the resulting important adaptations of the standard for safe products within the company.
- The ongoing improvement process for the food safety system is obligatory for all AKO employees.
- Extensive and complete documentation