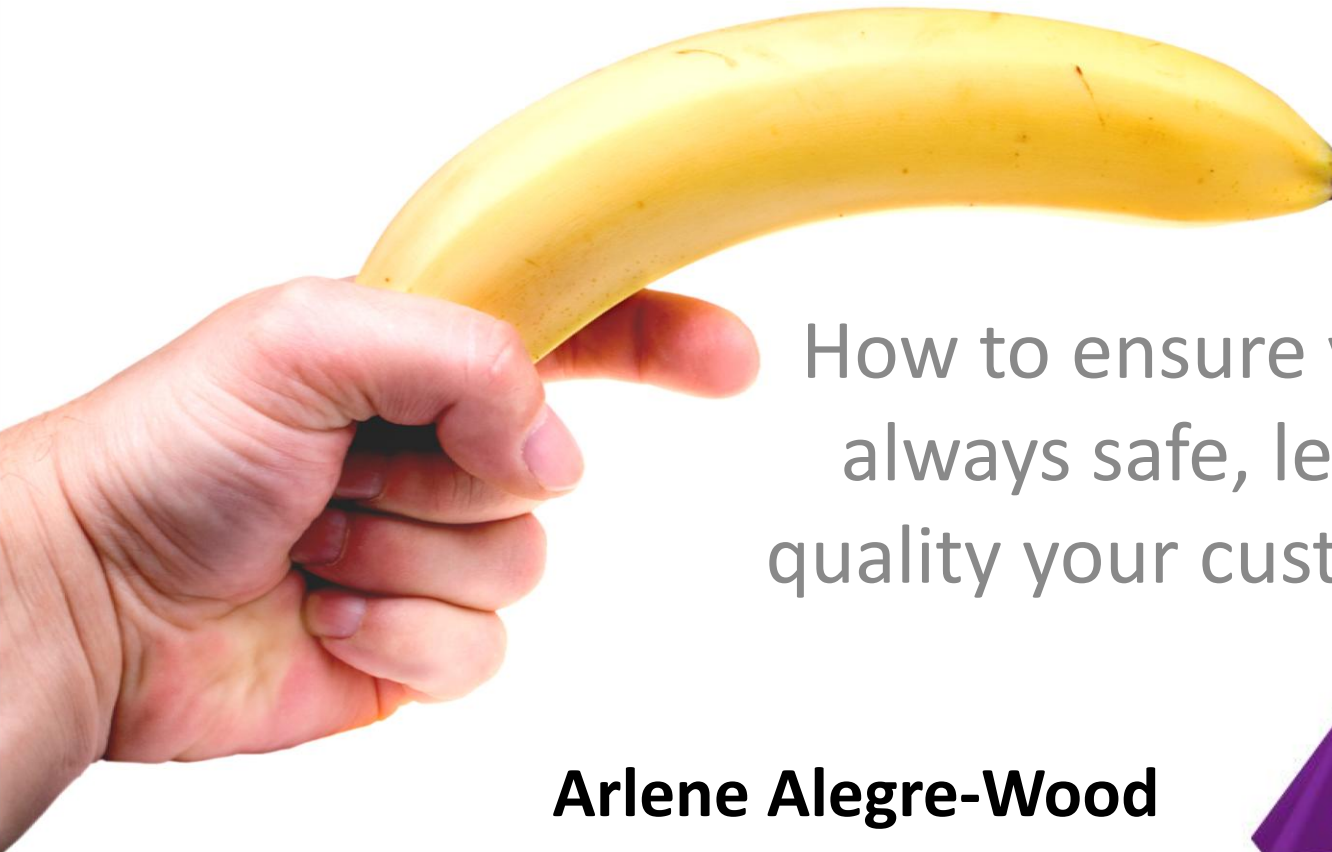


Contract Manufacturer or Contract Killer?



How to ensure your product is always safe, legal and of the quality your customers demand.

Arlene Alegre-Wood



APPROVE your process, PRODUCE your product, PROTECT your brand

Overview: A Technical Perspective

- Food Safety Act 1990;
- Legal obligations;
- Scary truth- what can go wrong;
- What to look for;
- Advantages;
- How to avoid hiring a Contract Killer and protect your brand.

Food Safety Act 1990

- Framework for all food legislation in Britain

<http://www.food.gov.uk/foodindustry/guidancenotes/foodguid/fsactguide>

- Key areas for prosecution:

- ‘Rendering food injurious to health’;
- Selling food not complying with safety requirements;
- Selling food not of the nature or substance or quality demanded;
- Falsely describing or presenting food.

Your Legal Obligations

Don't be a Monkey



www.Food.gov.uk - It's Free!



Safer food, better business

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Regulation and legislation



The production, processing, distribution, retail, packaging and labelling of food stuffs are governed by a mass of laws, regulations, codes of practice and guidance.

Find out more

General food law

Whether you work in a food business or you are a consumer interested in food law, there are general requirements, which are listed on this page.

The Food Standards Act 1999

The Act was introduced in the House of Commons on 10 June 1999 and received Royal Assent on 11 November 1999.

Incident report form for food and feed recalls and withdrawals

The Agency has produced an online form so food and feed businesses can notify us if they need to withdraw products from the market. The form can also be used by food authorities to report incidents.

Food Alerts, product withdrawals and recalls



Law is the Law



**Scary truth-
what can go wrong.**

Anything and everything!



Worst case scenario...



Don't believe me?



Emily died suddenly of anaphylaxis on April 13, 2006. She was only 13 years old

What to look for...

What to look for when:

- You can't do something
- You don't:
 - want to do something
 - know how to do something

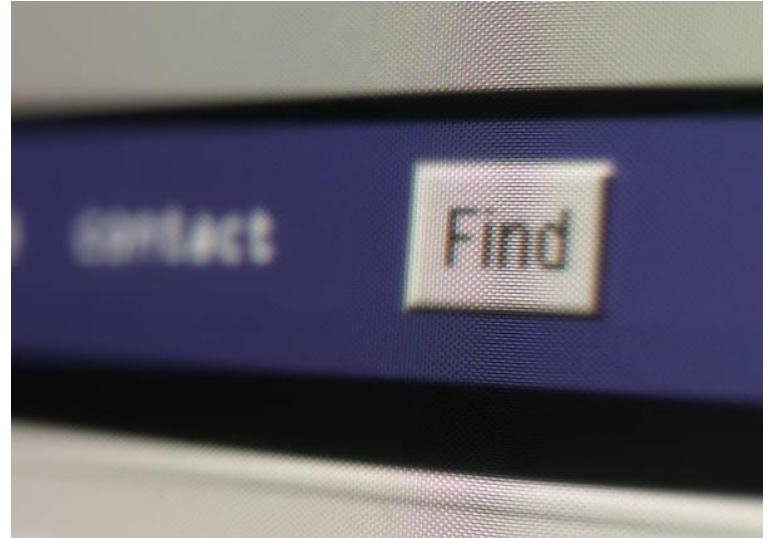


Look for a company that:

- Produce similar product,
OR
- Use similar process.

Also:

Use/source similar or same ingredients.





Things to consider...

- Location / Distribution;
- Size of your business/their business;
 - Min Volume,
 - Frequency,
- What's in your product?
 - Allergens,
 - Specially sourced ingredients.

Make your life easy!

- Technical Team?
- Site accreditation? BRC/ISO...
- Supplier Assurance and sourcing?
- Packaging team?
- Specifications?
- Labelling?
- Testing?
- Distribution?

Why do it?

Because it has advantages!



- It can be done
 - Safer
 - Better
 - Cheaper
 - Faster...

How do you know they are not a Contract Killer?

Sign here please...



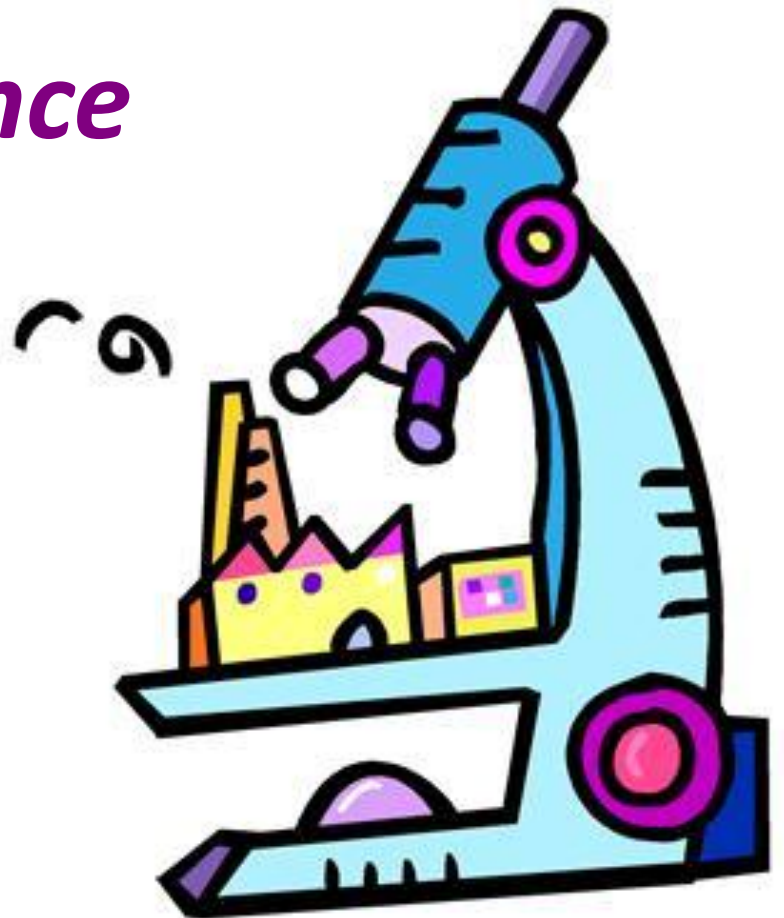
Hats Off...

How do you protect your brand?

1. Find and Question
2. Risk Assess
3. Approve or Fail

Otherwise known as.....

Due Diligence!
Supplier Assurance



Your CM is your supplier!

- Questionnaire;
- Audit/Visit;
- Follow Up;
- Risk Assessment;
- Approve or Fail.

If you are not doing this for your suppliers currently you should consider it!

Before you produce...

- TRIAL!!!!!!!!!!!!!!!!!!!!
- Record everything!
- Ensure Technical is involved;
- HACCP should be completed by the CM BEFORE you run the trial;
- Save samples for testing;
- Include a travel test.

Question everything!



Wear your hat!

Recap

- Food Safety Act 1990;
- Legal obligations;
- Scary truth- what can go wrong...
- What to look for;
- Advantages;
- How to avoid hiring a Contract Killer and protect your brand.

Questions?

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