



FSSC 22000

www.fssc22000.com

Improving Food Safety Across the Supply Chain in Thailand

Arnel Cabungcal

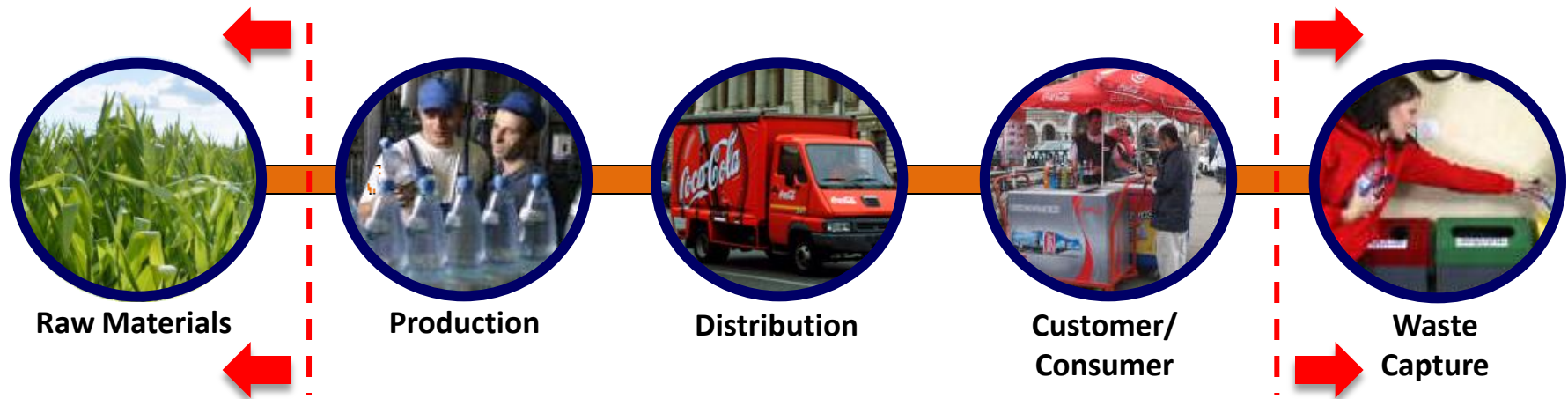
ISO-based Internationally accepted **Robust** Nonprofit Independent Transparent
Supply chain approach EA accepted **GFSI recognized** Management system

Classified - Internal use



Complexity of Supply Chain

.....Our \$64 Billion dollar supply chain plays a critical part in accelerating performance to meet 2020 goals



Ensure Food Safety & Security Across Entire Supply Chain while:

- Maintaining Quality in a Rapidly Evolving Business Environment
- Producing Products Compliant to Increasing Regulatory Requirements & Consumer Expectations



Complexity of Products

Moving From a Few Stable Products to an Ever-Increasing Diverse Portfolio of New and Different Products via Innovation and Acquisition

Recognized.

Loyal consumers.

Simple portfolio.

Consistent quality.



Respected.

Loyal stakeholders.

Diverse portfolio.

Trusted quality.





Food Safety Mandate

- Suppliers
 - For all ingredient and primary packaging suppliers
 - Certification to a GFSI recognized scheme
- Manufacturing
 - Implement a formal Food Safety Management System as per our Food Safety Policy
 - Certification required in all plants
 - FSMS selected is FSSC 22000



Food Safety Status

Suppliers

- All Company Ingredient Suppliers are GFSI compliant
- 15 (100%) of our Bottler Ingredient Suppliers in TH are FSSC22K Certified
- 8 (62%) of our Primary Packaging Suppliers in TH are FSSC22K Certified. 100% certified to GFSI scheme by mid-year.

Manufacturing

- 7 (88%) of our Mfg Plants in TH are FSSC22K Certified



BU Support for Suppliers

1. Supplier Quality Program

- Supplier Audit Program
- Ingredient Integrity Testing

2. Capability Building

- HACCP/GMP/Food Safety Training
<http://kommunity.foodsafety.msu.edu>
- FSSC2000 Knowledge Calibration with CBs

3. Support Programs (for Copackers)

- Risk Management
- Global Audit Program



BU Support for Manufacturing

1. Capability Building

- Food Safety Network Webinars
<http://kommunity.foodsafety.msu.edu>
- Virtual Food Safety, GMP and Technical Training
- External HACCP/GMP/Food Safety Training
- FSSC22000 Knowledge calibration with CBs

2. Support Programs

- Culture Surveys; Quality and Food Safety Award
- Ingredient and Product Testing; External Lab Capability
- Risk Management; Allergen Management; Global Audit Program



Benefits for Suppliers

“FSSC 22000 drives our organization to meet the requirement of our customer, enable our business to improve International Food Safety Standard, mitigate food safety hazard in our process and our products and increase our customer satisfaction.”

- ✓ Food safety risk is reduced by systematic management. Number of customer complaint about food safety issue has decreased.
- ✓ The result of customer’s satisfaction survey by TNSRI shows that strength of our organization is quality of product.
- ✓ Our customers who visit and audit plant use the same standard as Coca-Cola, almost of audit results are acceptable and they accept that we are leaders for Food Safety Management System.

*Ms. Ratchanee Kotrsri
Deputy Vice President Quality Assurance
Mitr Phol Group*



Benefits for Manufacturing

“Food Safety is essential to our process. FSSC22000 implementation across our supply chain helps reduce incidence of non-conforming ingredients, primary packaging and products; and enables stakeholder and employee engagement in developing food safety mindset and culture.”

*Mr. Porn Datchkanakorn
Quality Management Division Manager
Thai Nam Thip Ltd.*