

FOOD PRODUCTS SAFETY PRINCIPLES



Our company NORDENIA HUNGARY Kft. deals with the production of plastic based package. Manufacturing the package for food industry is one of the most important segments of our production.

It is essential for the role, played in the chain of food production, that together with the continuous high quality we manufacture safe food and hygiene product package for our customers.

We consider it to be our basic task that our products should suit every time the food and hygiene product industry regulations and they should be produced under modern conditions together with observation of high-level hygiene disciplinary.

In the interests of this purpose:

- We expect from our suppliers the highest required quality level and we control the products and services delivered by them.
- The management assures that our staff on every level of our organization knows and is aware of the company food products safety policy and functionally contributes to the safety food production.
- We continuously obey the law connected with the food production and exercise its changes in our every day work.
- We assign Critical Control Points with the help of which we are capable to forestall and eliminate the essential food products safety risks.
- We continuously consider the circumstances of Critical Control Points then we define the processes, which enable us coming between immediately in the case of unsuitable regulation.
- We establish methods, register documents, which serve the regulation of our processes and assure the suitable operation of the system.
- By periodical controlling we confirm that our food products safety activity is effective.

On the account of materialization of our Food Products and Hygiene Safety Principal and due to Hungary's accession to the European Union our company was audited based on the requirements of EN 15593 hygiene standard. (Management of hygiene in the production of packaging for foodstuffs, issue May 2008).

Szada, 25. January 2010.