



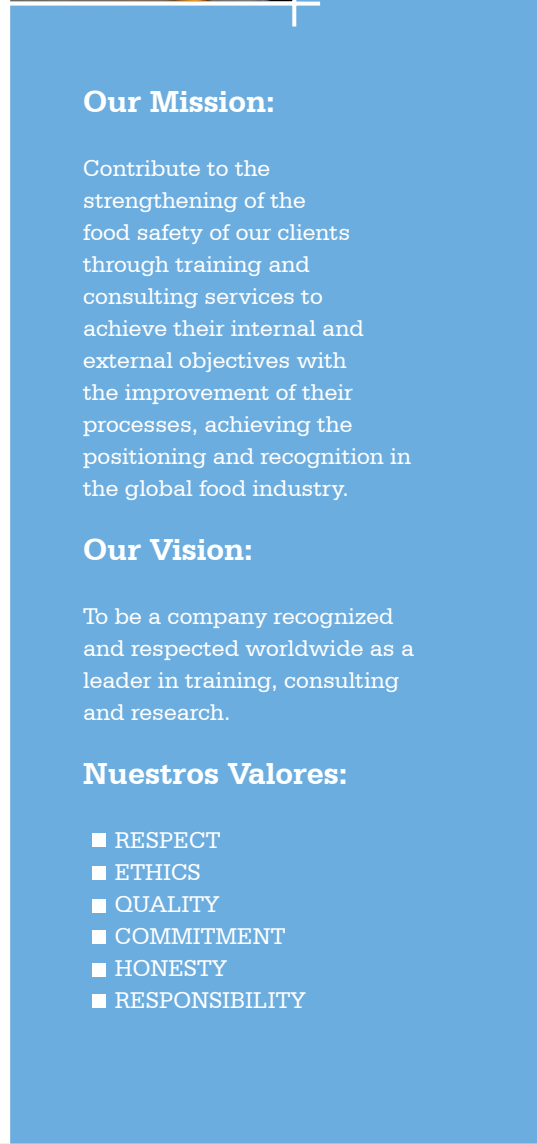
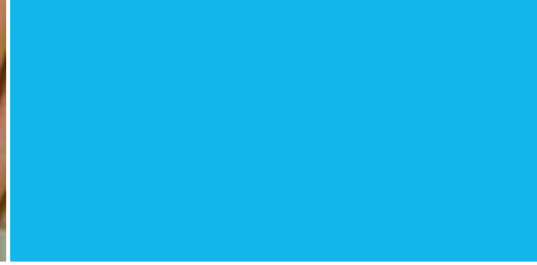
Delcen

Food Safety



Specialized Solutions
for the Security, Hygiene,
Quality and Safety
of Food Products.





Delcen Group offers specialized solutions to achieve and maintain food safety.

Processor friend,

Global commerce represents a great opportunity for food and beverage producers and processors in Latin America.

Markets are increasingly sensitive to foods that reflect the response to their needs of nutrition, flavor, health and safety, and therefore, the industry is being strongly challenged and required by the consumer to ensure both the quality and hygiene and safety of their products.

Leading companies in food production companies have adhered to the guidelines of the Global Food Safety Initiative (GFSI by its initials in English) and are migrating their systems to integral schemes that allow properly manage compliance with the requirements of major customers who have recognized and supported compliance with standards required by the GFSI.

Protocols approved by the Global Initiative are moving strongly leading organizations as well as its supply chain both ingredients and packaging materials and services with impact on food safety so the food processor of any region in the world, must be aware of these requirements and what it represents, making sure that their businesses model, its products and brands consistently demonstrate reliability to consumers who today are more demanding and aware of their vulnerability to a product that may make some kind of damage.

Allow us to assist you find solutions in Security, Health, Quality and Food Safety and thus contribute to your business in the consolidation of your practices, processes and products, which will result without doubt in strengthening of your brands and company.

The professional experts of Delcen Group are ready to your service.

Joaquín Nava Fonseca.
President
Grupo Delcen

Our Mission:

Contribute to the strengthening of the food safety of our clients through training and consulting services to achieve their internal and external objectives with the improvement of their processes, achieving the positioning and recognition in the global food industry.

Our Vision:

To be a company recognized and respected worldwide as a leader in training, consulting and research.

Nuestros Valores:

- RESPECT
- ETHICS
- QUALITY
- COMMITMENT
- HONESTY
- RESPONSIBILITY



We provide specialized solutions with the highest technical, legal and professional level.

Specialized Consulting Program for Food Safety

We provide you our program for Specialized Consulting Services for Food Safety.

Grupo Delcen has an excellent group of professionals with extensive experience to support their efforts in complying with regulatory requirements and your major customers.

Based on the protocols recognized by the Global Food Safety Initiative, our professionals will help you understand the major regulatory requirements marked in the standards as FSSC 22000, IFS, BRC, SQF and Global Gap and ensure successful implementations of the elements that integrate systems for food safety management, so as to achieve consistency in maintaining of these, promoting the verification with orientation to continuous improvement.

Our services maintain an integrated approach so as to generate platforms to integrate elements of quality, environmental management, health and industrial safety in order to achieve synergies with the other elements of your system looking administer them with a common approach.

Do not hesitate to contact us. Delcen represents a solution to your needs for professional advice, experienced and reliable for your business.

Management System Implementation

- Prerequisite programs.
- HACCP (Hazard Analysis and Critical Control Points).
- FSSC 22000 (Food Safety System Certification) Contemplate ISO 22000 + ISO 22002, PAS 223 for primary packaging, PAS 222 for food of animal origin.
- SQF (Safe Quality Foods).
- BRC (British Retail Consortium).
- Food Defense and Malicious Contamination Prevention.
- Development of the entire supply chain.
- Evaluation and Suppliers audits.



Management System Implementation

Prerequisite programs formalized in Good Manufacturing Practices

The construction of a security system and food safety should consider the implementation of various , Prerequisite's Programs by formalizing best practices and operational methods oriented to minimize the risk levels of pollution in the environment associated processing facilities, considering the nature of products, condition of equipment and machinery, buildings and facilities,

support services, staff and plant operations. The prerequisite programs are established as the platform on which are built Management Systems for Food Safety independently of the management model that search to consolidate.



Hazard Analysis and Critical Control Points

The system of Hazard Analysis and Critical Control Point is today a mechanism to ensure that food products do not involve a risk of causing illness or death of consumers and therefore has become a global tool recognized by the World Health and the Codex Alimentarius, as well as being mandatory under regulatory frameworks of various countries as well as business and industry-leading firms.

All GFSI approved schemes emphasize the importance of applying this methodology in depth for food hazard analysis.

FSSC 22000 Food Safety System Certification

It was developed by the Foundation for Food Safety Certification, based in the Netherlands, and supported by the Confederation of Food and Drink Industries of the European Union (CIAA).

Based on the integration of food safety standard ISO 22000:2005 and ISO 22002:2009 Technical Specification for food manufacturers, or PAS 222 for animal food or PAS 223 for packaging manufacturers, strengthen the standard of higher growth world FSSC 22000 or Food Safety System Certification.

Specifications for prerequisite programs more additional requirements published make this a comprehensive standard for Managing Food Safety in the different sectors of the industry, as manufacturers of raw materials, packaging materials, food of animal origin and processors food.



SQF Safe Quality Food

The SQF Certification Systems is a statement that the food safety plans of the provider have been implemented in accordance with HACCP methods and applicable regulatory requirements, and that validation and verification of food safety and quality plans have been evaluated and determined to be effective.

SQF protocol has achieved strong penetration in different regions of the world. SQF represents an opportunity to manage integrally the quality and safety systems into a single program that adds significant value to manage and administer the two elements from the same approach.

BRC British Retail Consotium

The protocol BRC Global Standard for Food Safety has been created to establish a standard for suppliers of food products to food retailers in the UK, however, this standard has achieved widespread global recognition and is used by leading food worldwide. Its level of specificity is high and helps organizations raise the threshold for quality and food safety management.

Supplier Evaluation

Delcen Group has the capability and infrastructure necessary to support you in evaluating your suppliers of raw materials and packaging materials and services impact on food safety.

We have review mechanisms that will allow to establish qualitatively the state of the systems implemented by your suppliers and know the status of prerequisite programs, HACCP Plan, the elements of malicious contamination prevention and continuous improvement systems and Quality approach as well as actions aimed at environmental protection and occupational safety. We can also support you to establish general maps of your supply network and monitoring mechanisms of action plans critical suppliers.



Food Defense and implementation of Safety System and Food Defense

Security against malicious contamination of food is becoming a priority for food processing companies since the terrorist events that have threatened with contamination of water sources and food, have changed the way governments and consumer perception of "security" in the industry.

Grupo Delcen have implemented food defense systems with industry leading firms through the analysis of vulnerability of the site, as well as identification of operations and processes sensitive in food plants and distribution centers.

Our expert group will clearly establish adequate control measures to minimize the risk of sabotage to your facilities, brands and products, so your company can demonstrate the strength of your system to its customers.

Global Food Safety Initiative GFSI

Given the need to improve food safety and ensure consumer protection and strengthen the importance of confidence, the global food safety initiative has set recognized standards for food safety.

GFSI objectives are:

- Maintain a benchmarking process for programs of food safety management are converging with food safety standards.
- Improve cost efficiency throughout the food supply chain through the common acceptance of GFSI recognized standards by retailers around the world.
- Provide an international platform of stakeholders unique to network, exchange knowledge and share best practices and information in the field of food security.

The global initiative comprises three key elements:

- The systems of food safety management.
- Good practices in agriculture, manufacturing and distribution of food.
- HACCP Plans.

GFSI is definitely a trend that is impacting heavily on the food industry and has been consolidating globally nimbly as the key reference for the industry.

Let the experts of Grupo Delcen advise you to facilitate analysis of your business model and strategic decisions of your organizations to determine which of the protocols recognized by the GFSI is that your organization needs to implement based on requirements of your main customers, products and processes.





Preparing for Third Party Audits

Our audits of training will allow you to clearly establish the status of your system and map the steps necessary to receive certification audits FSSC 22000, SQF, BRC, IFS.

Grupo Delcen has experts ready to support you to challenge proactively, and to assess and validate your system of food safety through inspection and audit exercises for your plant.

Our experts will help you thoroughly evaluate the status of your prerequisite programs, the processing environment, the hazard analysis critical control points and the quality system and continuous improvement of your plant, provided under an educational approach and training, so that these exercises help strengthen your knowledge of food safety team, to thereby ensure that your organization has a solid management system that allows you to receive audits of your major customers, audits certification and regulatory audits.



**GLOBAL FOOD
SAFETY INITIATIVE**

Once certified, accepted everywhere





Courses in situ and ONLINE Education

Delcen Group offers courses at the plant that adapts to your company needs, designed to your requirements, processes and products.

Online Technical Support for the Implementation of GFSI Standards (FSSC 22000, SQF, BRC and IFS)

This service will allow you to successfully implement your food safety management system according to GFSI Standards (FSSC 22000, SQF, BRC and IFS). This new, unique and exclusive service of Grupo Delcen that includes:

- Technical Guidelines
- Visual Aids
- Verification System
- Online Technical Support

All through the payment of a Membership. We have two plans to choose according to your needs.

Contact us for more information or visit: www.inocuidad-alimentaria.org/consultoria/soporte-tecnico-enlinea.html

Catalog:

- Analysis and Interpretation of FSSC 22000.
- Fundamentals of SQF.
- Introduction of IFS.
- BRC Fundamentals and practical application.
- Formalizing Prerequisite's Programs according to GFSI standards.
- Health and Hygiene in food plants.
- Management and control of allergens in food plants.
- Chemical control.
- Design, operation and maintenance of the pest control programs in food plants under GFSI standards.
- Workshop Audit and Inspection on Food Plant according GFSI guidelines.
- Workshop Integration of Food Safety Team.
- Fundamentals and Principles of HACCP under Codex Alimentarius and GFSI guidelines.
- Basic HACCP under the guidelines of the International HACCP Alliance.
- HACCP production line operators.
- Advanced HACCP Workshops. Validation principles.
- Microbiology and Good Laboratory Practices.
- Workshop on Traceability and recall
- Sanitary design of food plants maintenance.
- Food Defense according to the GFSI guidelines.
- Organoleptic tests.
- GAP's: Good Agrucultural Practices according to GFSI guidelines.
- Crisis Management and Contamination retirement for food products.
- Introduction to ISO 9001
- Introduction to ISO 14001
- Introduction to ISO 18001

Our courses are executed by a group of professionals with extensive experience in each industry technical specialities.

Open seminars

Grupo Delcen has one of open education programs and most renowned in Latin America. Our seminars serve a very practical way the challenges of the theory down to the area of best practices reflected in the floor of the plant, providing cognitive tools to each of the attendees to our courses, workshops and seminars.

We invite you to consult our website for open seminars agenda:

www.inocuidad-alimentaria.org/seminarios/mexico.html

www.inocuidad-alimentaria.org/seminarios/colombia.html





Contact us:

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We serve all Latin America.



Offices in Mexico, Colombia, Guatemala, Costa Rica,
Panama, Ecuador, Peru.
Chile and Argentina Links.

