



Meet Global Food Safety Standards and Increase Productivity and Profitability

Food safety concerns are enough to bring a company to the media's attention. The introduction of new laws, directives and standards such as ISO 22000, IFS or BRC require all companies manufacturing food and feed products to make their manufacturing processes transparent and as safe as possible. This is where METTLER TOLEDO expertise for cutting-edge measuring technology comes in.

Your customers require you to certify your business processes according to one of the standards accepted by the GFSI (Global Food Safety Initiative), ISO or FDA. Audits demand the introduction or improvement of manufacturers quality systems, strictly following the standards.

Requirements

Food safety authorities inspect the way food safety and quality control is guaranteed. The following topics are examined:

- Existence of quality control system
- Existence of a systematic and comprehensive HACCP plan
- Full traceability of product and production data
- Reliable, hygienic, accurate and traceable measuring instrumentation

Our solutions and services

In the food industry you depend on reliable partners to provide assistance complying with legislation, high quality solutions and aftersales service support. This is what METTLER TOLEDO delivers because you simply cannot afford the possibility of damage to your brand image which can be caused by negative media attention.

Your benefits

- Enhanced food safety through the use of hygienically designed scales
- Ensured consumer protection with metal detection and X-ray inspection
- Strengthened consumer confidence in your brands with a reliable traceability solution
- Saved money by efficient quality control



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CONTENT	COBIT	LAYERS
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Premium Product 12x100g

Lot Code	BEST BEFORE END (MM/YYYY)
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Traceability Maintained by Reliable Tracking and Tracing Data

Reliable traceability data of raw material receiving, production and shipping are vital to ensure food safety. With the intelligent METTLER TOLEDO recipe weighing systems and scale identification points efforts to collect tracking and tracing data are dramatically reduced.

ISO 22000 requires:

7.9 Traceability system

The organization shall establish and apply a traceability system that enables the identification of product lots and their relation to batches of raw materials, processing and delivery records. The traceability system shall be able to identify incoming material from the immediate suppliers and the initial distribution route of the end product. Traceability records shall be maintained for a defined period for system assessment to enable the handling of potentially unsafe products and in the event of product withdrawal. Records shall be in accordance with statutory and regulatory requirements and customer requirements and may, for example, be based on the end product lot identification.

For general principles and basic requirements for system design and implementation consult ISO 22005.

Quick product recall and identification of sourced products are essential to help limit damage to your reputation and ensure fast and safe product recall. The ability to track and trace materials from raw material source to the finished product has become law. But how this has to be fulfilled is basically left to the industry.

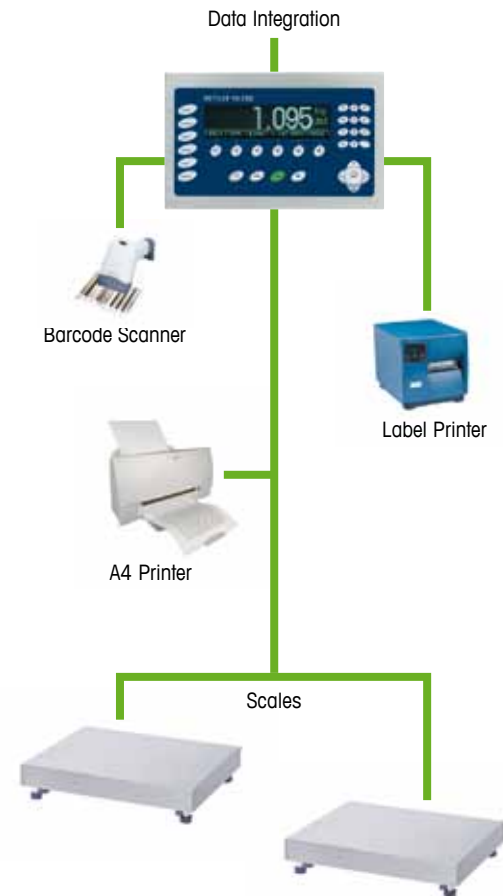
You have to

- Keep records of components used from all suppliers
- Keep records of which companies you have supplied

- Link records to test results
- Inform the government in case of an emergency (e.g. in the Netherlands within 4 hours)
- Label all products appropriately to ensure traceability
- Work within a preventive, integrated quality management system

Our solutions

- METTLER TOLEDO offers various, easy to operate solutions:
- PC based recipe weighing solutions providing seamless documentation of what recipe was weighed when, where, how and with which raw materials
 - Stand-alone scales as identification points with barcode scanners and printers
 - Fully integrated solutions with scales, touchscreen terminals, scanners and printers from goods-in to commissioning/shipment
 - Data integration into your existing goods management software (e.g. SAP, Microsoft Dynamics NAV, ...)



Your benefits

- Enhanced traceability of recipes by assigning lot numbers and raw materials
- Traceability data ID point and approved scale in one
- Easy integration into data management systems
- Avoid or limit impact of recall actions

► www.mt.com/traceability

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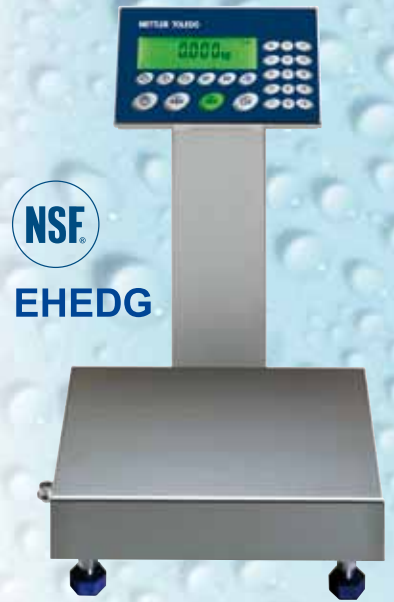
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Hygiene Supported by Appropriate Weighing Equipment

Equipment should be suitably designed for the intended purpose and used to minimize the risk of contamination. This is what food safety standards such as BRC, IFS or ISO 22000 require and what METTLER TOLEDO delivers.



NSF
EHEDG

IP69k

What is IP69k ?

- Test according to DIN 40050 part 9
- Protection against high pressure water jets from all directions
- 14–16l/min, 8000–10 000 kPa, 80°C, 30sec, 100–150 mm distance

ISO 22000 requires:

7.2 Prerequisite programs (PRPs)

- 7.2.1 The organization shall establish, implement and maintain PRP(s) to assist in controlling
- a) the likelihood of introducing food safety hazards to the product through the work environment,
 - b) biological, chemical and physical contamination of the product(s), including cross contamination between products, and
 - c) food safety hazard levels in the product and product processing environment.

7.2.3 The organization shall consider the following when establishing these programs:

- e) the suitability of equipment and its accessibility for cleaning, maintenance and preventative maintenance;
- g) measures for the prevention of cross contamination;
- h) cleaning and sanitizing;

GMP (Good Manufacturing Practice), HACCP programmes, pathogen monitoring and good cleaning practices are essential for effective food safety programmes. Solutions that comply with the latest hygienic design guidelines and are proven to be resistant to heavy cleaning procedures are important prerequisites in any assessment and selection process.

Our solutions

EHEDG and NSF compliant and up to IP69k protected

- Platform scales
- Weighing terminals
- Compact scales

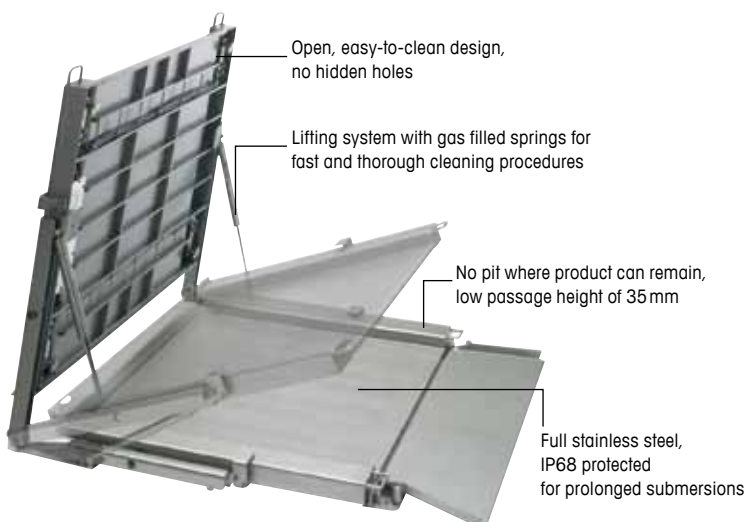
The European Hygienic Engineering and Design Group (EHEDG) and National Sanitation Foundation (NSF) set the latest hygiene design guidelines.

Your benefits

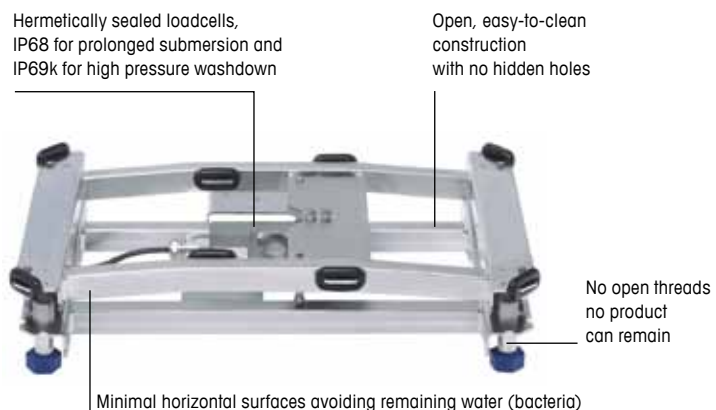
- Reduce biological and chemical contamination risks
- Fast and thorough cleaning procedures
- Fulfillment of hygiene regulations
- Long equipment life due to rugged design

► www.mt.com/ind-hygienic-design

PUA579-CS and -FL first EHEDG approved floor scale



PBA430 stainless steel bench scale



Foreign Bodies Detected Whatever the Product or Packaging Materials

Whatever your inspection needs, we can provide either stand-alone or fully integrated bespoke systems to address challenging foreign body detection.

ISO 22000 requires:

7.6.4 System for the monitoring of Critical Control Points

A monitoring system shall be established for each CCP to demonstrate that the CCP is in control. The system shall include all scheduled measurements or observations relative to the critical limit(s).

The monitoring system shall consist of relevant procedures, instructions and records that cover the following:

- a) measurements or observations that provide results within an adequate time frame;
- b) monitoring devices used;
- c) applicable calibration methods (see 8.3);
- d) monitoring frequency;
- e) responsibility and authority related to monitoring and evaluation of monitoring results;
- f) record requirements and methods.

The monitoring methods and frequency shall be capable of determining when the critical limits have been exceeded in time for the product to be isolated before it is used or consumed.

Foreign bodies can contaminate your production processes at many different stages – including mixing, cutting, processing and packaging. As there are multiple sources of contamination foreign bodies include a wide range of ferrous and non-ferrous materials like glass, bones and high density plastics/rubbers.

Our solutions

Safeline®, a METTLER TOLEDO brand, is the world's leader in the design and manufacture of metal detection and X-ray systems. We provide standard and

customized solutions for inspection, material handling and data management requirements.

We deliver robust and reliable performance in a simple to use package that can operate effectively in the harshest of working environments.

- Conveyorized or gravity feed systems
- Customized systems to suit your product and application
- Data capturing, monitoring and control of Performance Validation Routine (PVR) with the Statistical Quality Control system FreeWeigh.Net®.

Your benefits

- Avoid customer complaints
- Minimize legal claims
- No adverse publicity
- Protection of your brand
- Avoid costly product recalls due to contamination issues

► www.mt.com/pi



Quality Control Assured in Production and Packaging



National laws and food safety standards require that net content of consumer packages is controlled. METTLER TOLEDO offers Statistical Quality Control systems which accurately monitor net weight fulfilling legislation and prevent unnecessary overfilling.

Net Content Legislations:

Where product is available to the end consumer, quality control checks must be carried out to demonstrate that pack contents conform to the legal requirements. METTLER TOLEDO assists you in maintaining compliance to national and international legislations and to minimize waste through reduction of unnecessary overfilling.

Which is the right sampling plan for my product? Which legislation is valid in my export country? Directive 76/211/EEC? If these are the questions you are dealing with, we have the right solutions and services.

Our solutions

- Compact/Stand alone and networked Statistical Quality Control (SQC) systems
- Checkweighers for 100% control

Your benefits

- Avoid legal complaints
- Save money by reducing overfilling
- Simple and informative online status of the filling process allowing fast corrections
- Savings by streamlining internal QA procedures

Throughout the manufacturing process, METTLER TOLEDO SQC solutions analyze your important product and package

quality parameters and present them the way you want, helping to comply with legislation, to control and document your product quality and your profitability.

► www.mt.com/sqc

Example: FreeWeigh.Net® networked SQC system

Test place with static scale

- Fast data acquisition by sample check
- Net weight
- Attributive parameter such as visual aspects, expiry date or barcode

Checkweigher

- 100% control of filling volume
- Records product data online and automatically supplies the weighing data to the database

Metal detector

- Online alarm at contamination event
- Monitors and controls the Performance Validation Routine (PVR)

FreeWeigh.Net® master station for online quality data analysis and customized quality reports providing core data such as:

- Production (period) mean value
- Number of violations of the legally defined tolerance limits
- Mean standard deviation of the production (period)

Equipment Calibration and Maintenance

We Focus on Your Business Success

Food Quality and Safety management regulations require that, 'The organization shall provide evidence that the specified monitoring and measuring methods and equipment are adequate to ensure the performance of the respective procedures.' Choose from our ServiceXXL portfolio to tailor a program that meets your needs.

ISO 22000 requires:

8.3 Control of monitoring and measuring

The organization shall provide evidence that the specified monitoring and measuring methods and equipment are adequate to ensure the performance of the monitoring and measuring procedures.

Where necessary to ensure valid results, the measuring equipment and methods used

- a) shall be calibrated or verified at specified intervals, or prior to use, against measurement standards traceable to international or national measurement standards; where no such standards exist, the basis used for calibration or verification shall be recorded,
- b) shall be adjusted or re-adjusted as necessary,
- c) shall be identified to enable the calibration status to be determined,
- d) shall be safeguarded from adjustments that would invalidate the measurement results, and
- e) shall be protected from damage and deterioration.

Records of the results of calibration and verification shall be maintained.

ServiceXXL Solution

- Expert validation support
- Manufacturer developed validation protocols
- Software updates, maintenance and support

Validation

- Equipment qualification packages
- Risk assessment and equipment re-qualification
- Factory trained service representatives

Qualification

- Documented calibration per ISO17025
- Factory specified calibration procedures to regulatory standards
- Measurement uncertainty certification to USP and GMP

Calibration

- Service agreements
- Installation and repair
- Manufacturers original parts and know-how
- Operator training and seminars
- Application and technical support

Maintenance & Support

ServiceXXL maximizes your return on investment through:

- Proper equipment application
- Accurate, safe and effective operation
- Optimized uptime and equipment life
- Compliance with quality standards and regulations

ServiceXXL®

Tailored Services

Our portfolio of cost-effective services includes:

- Risk analysis and consultation
- Installation and commissioning
- Calibration and certification
- Proactive maintenance and on-site repair
- Manufacturers original service parts and test weights
- Depot exchange and repair plans
- Tailored service programs

► www.mt.com/service



Benefits to your Business

Disciplined procedures and processes provide confidence in results

- Optimized and documented processes deliver consistent results
- Specified parameters and procedures increase efficiencies
- Better process monitoring leads to improved compliance maintenance

Qualification ensures industry and regulatory standards are met

- Manufacturers original qualification protocols ensure compliance
- Risk of non-compliance in production or audit reduced or eliminated
- Costs of compliance and start-up and training times greatly reduced

Dependable measurements lead to higher quality and lower costs

- Certified and documented manufacturers original calibration ensures accuracy, repeatability and traceability
- Equipment capability and measurement uncertainty essential to proper measurements
- Dependable measurements deliver quality results that meet specification

Proactive maintenance and expert support deliver higher productivity

- Equipment life and uptime optimized through regular, proactive maintenance
- Factory-trained, timely installation and maintenance reduces cost of ownership, improving ROI
- Operator training increases productivity and leads to safe operation

A Worldwide Network of Experts at Your Service

Thousands of food and beverage manufacturers rely on qualified and equipped METTLER TOLEDO professionals to provide timely local and personal service. We make sure your measurement processes deliver required results.

We combine our knowledge of food industry regulations and applications with the broadest range of equipment and experienced professionals to provide high-value products and tailored service solutions that meet your needs. We base your satisfaction on three pillars:

Consulting:

We support you in determining the best solution for cost-efficiently maintaining production, quality and regulatory requirements. We can provide application analysis, equipment selection, project planning and management, training and maintenance program consultation.

Solutions:

We are the one source for all of the products, software, engineering and systems needed to meet your specific requirements of accurate and reliable measuring results, hygienic design, traceability, data integration, automation and process precision.

Services:

Whether you need to meet ISO 9001, BRC, IFS, ISO 22000 or other industry requirements, METTLER TOLEDO delivers. From calibration and minimum weight determination to equipment qualification, computer systems validation and preventative maintenance, ServiceXXL tailored services ensure uptime and compliance.

ServiceXXL[®]

Tailored Services



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www.mt.com/food-regulations

For more information