



Hygiene Code for Uncut Fresh Vegetables, Fruit and Mushrooms.

Want to get certified ?

This Hygienic code is a simplified version of the HACCP-System established by the Product Board for Horticulture with assistance from Frugiventa, Dutch Produce Association, and Dutch food Authority. This code is applicable to organizations in the fresh, uncut vegetables, fruit and mushroom business.

This scheme is accredited by one of the European Accreditation bodies, RvA under European standard EN 45011/ISO Guide 65.

A pack house in Nashik is the first one in India certified under this code in April 2005 with the scope "Trade, Receipt, Grading, Sorting, Packing, Pre-Cooling, Cold Storage and Dispatch of fresh fruit and vegetables."

This code consists of

Introduction and objectives, Definitions, Requirements of the interior and Materials, Hygiene regulations, Risk Analysis and control measures, points of special attention for each step of the process, verification, calamities and appendices.

You can demonstrate

Organizations can demonstrate food safety, food hygiene in general and consumer confidence in particular.

"For our other schemes, EUREPGAP(for Primary Production of Fresh Fruits and vegetables), HACCP(Food Processors), BRC(Retail Sale of Branded Food Products) and Nature's Choice for TESCO Supplier's – Visit our website"
www.foodcertindia.com.



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