

Muntons PRESS RELEASE

Muntons stay top of the class on food safety

Muntons has for the fourth year in a row achieved the highest possible rating for operating in a food safe manner at its manufacturing facilities in Stowmarket for malt and malted ingredients.

When consumers purchase food from the supermarket there is an expectation that it will have been manufactured in the most hygienic way possible. To ensure that all raw materials used in food are safe the supermarkets have their own, internationally acclaimed, standard for food safety, that good and committed producers are able to work to: THE BRC GLOBAL STANDARD – FOOD.



According to the BRC organisation, "The rationale behind the development of the BRC Global Standard - Food was to eliminate multiple audit by retailer technical and third party technical representatives of food manufacturers supplying the UK Retailer with own brand products. For many years Retailer technical staff had monitored food safety systems of their suppliers in line with guidelines introduced to meet due diligence requirements under the UK Food Safety Act 1990." (source BRC website www.brc.org.uk).

The standard has been tightened over four revisions over the past 10 years and Muntons has continued to raise their standards of operation to stay at the pinnacle of food safe operations.

The BRC Global Standard Food has also given Muntons benefits in areas other than food safety.

Muntons Manufacturing and Technical Director, Dr. Nigel Davies is very enthusiastic about this standard: "In manufacturing there seem to be a never ending series of legislative and audit requirements. However, BRC Global Standard Food really engages all employees. They quickly become enthused with cleaning the factory, the equipment and in monitoring raw material safety because it also improves their own working environment"

Davies continues: "Operators quickly feel more integrated into the business as they take part in assessing risks and controls for food safety in a review group that includes, engineers, microbiologists, managers and senior directors. They take an interest in engineering and structure of the plant to prevent product contamination and as a consequence time lost for breakdowns plummets. As process plant is cleaned more regularly it also performs better and improvements in quality and yield are achieved. This has enabled us to make consistent improvement in the standard of product we supply".

End

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