

FSSC 22000

FSSC 22000 represents an approach to managing food safety risks throughout the supply chain. It is a complete certification based on ISO 22000, combined with the technical specification ISO/TS 22002-1 and additional requirements for the GFSI - Global Food Safety Initiative, with recognition of this entity.

It is a standard that aims to demonstrate the ability of the company to control the risks and dangers that can occur in the Industrial and Agricultural processes in order to guarantee the safety and quality of the final products.

Through the Food Safety Management System, Jalles Machado's Food Safety Team monitors and controls all stages of the manufacturing processes, from the receipt of the raw material and other inputs to the finished product, in order to guarantee safety and quality of all products manufactured, marketed and distributed.

The effectiveness of the practices implemented by Jalles Machado aimed at the production of safe food is carried out through internal and external annual audits to identify opportunities for improvement and refinement of internal processes, as well as to attest to the degree of compliance with statutory requirements and legal requirements of customers and the organization.

