

## CREDENTIALS:

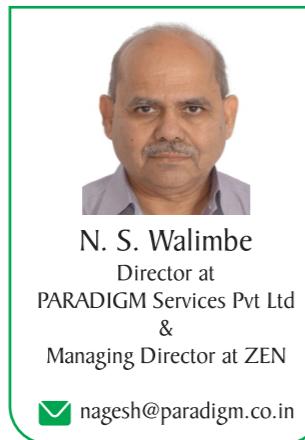
- Paradigm Services Private Limited is a registered member of Confederation of Indian Food Trade & Industry (CIFTI) – Food wing of FICCI, for the financial year from 1<sup>st</sup> April 2009 to 31<sup>st</sup> March 2010.
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- Paradigm Services Pvt Ltd. has participated in the National Vendor Development Programme-cum-Industrial Exhibition organized by MSME – Development Institute, Government of India, Ministry of MSME

## PARADIGM TEAM



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## PARADIGM SERVICES PVT.LTD

### Head Office

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400059, India

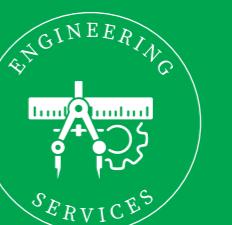
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**PARADIGM™**  
Managing Quality



### What We Do

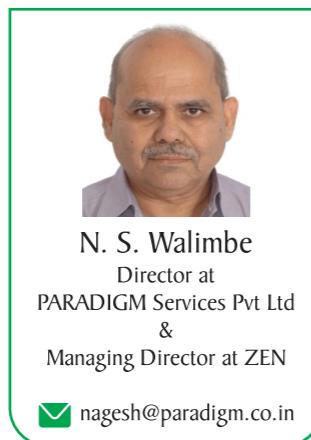


[www.paradigm.co.in](http://www.paradigm.co.in)

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# PARADIGM™

## Managing Quality



## What We Do



Regulatory Advisory



Technical Advisory



Engineering Services

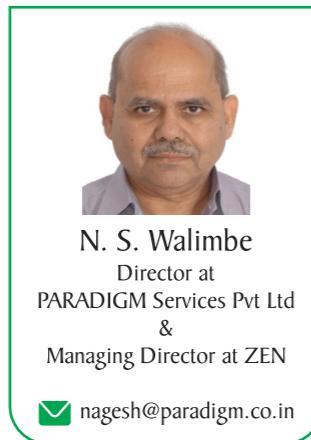


Operational Excellence

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Managing Quality



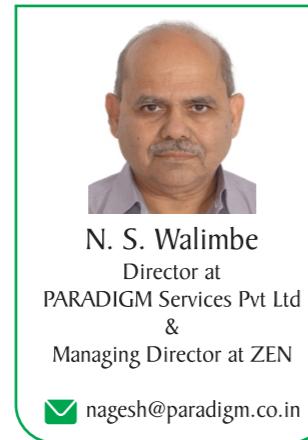
### What We Do



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# PARADIGM™

## Managing Quality



### What We Do

- Regulatory Advisory
- Technical Advisory
- Engineering Services
- Operational Excellence

# 20



Years of work experience, Work experience of 20 years.

Paradigm is consulting firm that offers services for management system design and implementation leading to certification, food regulatory compliances, food factory design covering all aspects of detailed engineering and supply operational excellence which leads to streaming and cost saving mechanism.

For over two decades, under our presence, we have engaged and completed projects in the multi-sector and leading companies. We possess and exclusive experience with over 1000 engagements to set up world-class infrastructure, improve food safety culture and develop operational efficiencies employing varied global-best practices and techniques.

We aid the organization to achieve their dreams and effectively meet short term goals and build capabilities to fulfil long term vision by unlocking potential inherent within and outside the organization.

## Why Paradigm?

- Quick understanding user requirements the stated brief
- Expertise in technical regulatory, factory design and operational excellence
- Value addition by previous knowledge and experience to suit your needs.
- Good exposure towards food regulatory standards and statutory requirements
- A team of experienced professionals of various disciplines under one roof
- Close coordination between divisions and teams
- Uncompromised integrity Cost focus

## Sectors Work For



### Manufacturing

- Biscuits / Confectionery
- Dairies
- Sugar / Tea
- Spices / Seasonings
- Meat / Poultry
- Retort, Frozen RTS
- Food Ingredients
- Beverages - Fruit / CSDs
- Milling - Wheat / Besan / Rice
- Pharma



### Food Services

- Hotels / Restaurants
- Cafeterias



### Warehousing

- Ambient & Cold



### Packaging

- Paper
- Plastic

## Training Materials



### Food Safety Posters

- Hygiene Starts at Home
- Personal Hygiene
- When to Wash Hand
- How to Wash Hands
- Effective Hand Washing
- Hygiene is in your Hands
- Entry Rules
- The Entering Sequence
- Bad Habits
- Inform your Illness
- Physical and Chemical Hazards
- Hazards
- Germ Meter
- Sources of Microbiological Hazards
- Good Pest Control is Must
- Poor Maintenance Leads to Unsafe...
- Quality Control Measures
- Pest Control Measures
- Codex HACCP Principles
- Food Safety Management System
- Stop Germ Growth!
- Allergen Control Measures
- Effective Cleaning
- Foreign Body Control
- Identification and Traceability
- Site Security

### Hospitality Posters

- Chef - Grooming & Personal Hygiene
- Self Hygiene Practices
- To Avoid Food Contamination
- Unhygienic Practices
- Color Coded Chopping Boards
- Cross Contamination of Food
- Heating and Reheating of Food
- 3Zone Areas
- Food Poisoning Chain
- Don't
- Importance of Food Hygiene
- Temperature Control
- Sanitization of Kitchen
- Garbage Segregation



### Notices

- No Smoking
- No Tobacco
- Do Not Split
- Women's Changing Room
- Keep Your Personal Clothes Here
- Keep Clean Factory Clothes
- Wear Apron and Cap Before Entering
- Now Wash Your Hands
- Keep Doors Closed
- Do Not Scratch
- No Eating Inside
- No Talking Over Food
- Report Any Illness Cut Immediately
- Keep the Things Covered
- Keep if Separate
- Keep the Floor Clean and Dry
- Keep Safe Distance
- No Cap and Apron Outside
- Keep Raw and Cooked Food Separate
- Keep Material off the Floor
- Good Storage Practice
- Correct Labelling
- First In - First Out
- Keep Chemicals Safe and Locked

- Keep the Packaging Material Covered
- Report Pest Sign Immediately
- Entry Restricted
- Use Food Grade Grease
- High Risk Area
- Low Risk Area
- Do Not Switch Off
- CCP - Cooking - Heating
- CCP - Chilling
- CCP - Freezing
- CCP - Sealing Check
- CCP - Metal Detector
- CCP - Testing
- CCP - Addition of Preservation
- No Glassware outside laboratory
- Follow Good Laboratory Practices
- Visitor Register Here
- No Food and Cleaning Together
- No Mobile Phone Inside
- No Production and Maintenance Together
- No Temporary Engineering
- Rejected / Hold Goods
- Allergen Storage Area
- Quarantine Area

### Clients

