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**Example Workflow for Implementing Testing and Certification Requirements**

**1. Introduction**

This document outlines a sample workflow for implementing testing and certification requirements for food products manufactured under NIC Code 10101. The specific tests and certifications required will vary depending on the product, target market, and relevant regulations. This workflow provides a general framework that can be adapted to specific needs.

**2. Product Specification and Regulatory Compliance**

* Define Product Specifications: Detailed specifications for the final product must be established, including parameters such as composition, microbial limits, physical properties, and shelf life.
* Identify Relevant Regulations: Determine all applicable food safety regulations, labeling requirements, and standards (e.g., FDA, Codex Alimentarius, local regulations).
* Select Testing Methods: Choose appropriate testing methods for each parameter defined in the product specifications and required by regulations. Methods should be validated and traceable to national or international standards.

**3. Sample Collection and Handling**

* Sampling Plan: Develop a robust sampling plan to ensure representative samples are collected throughout the production process.
* Sample Handling: Implement procedures for proper sample handling, storage, and transportation to prevent contamination or degradation. Chain of custody documentation should be maintained.

**4. Testing and Analysis**

* Internal Testing: Conduct internal testing using validated methods to monitor product quality and ensure compliance with specifications.
* External Testing: Engage accredited laboratories for specific tests requiring specialized equipment or expertise. Maintain records of all testing results.
* Data Management: Implement a system for managing testing data, including traceability to batches and samples.

**5. Certification**

* Identify Required Certifications: Determine which certifications are necessary for the product and target market (e.g., organic certification, halal certification, ISO 22000).
* Certification Process: Follow the specific requirements of the chosen certification bodies. This may involve audits, inspections, and documentation review.
* Certification Maintenance: Maintain the required certifications through ongoing compliance with certification standards.

**6. Corrective Actions**

* Non-conforming Results: Establish procedures for handling non-conforming test results, including investigation of root causes and implementation of corrective actions.
* Record Keeping: Maintain detailed records of all testing results, corrective actions, and certification activities.

**7. Compliance Notes**

* Ensure all testing methods are validated and traceable to national or international standards.
* Maintain accurate and complete records of all testing and certification activities.
* Adhere to all applicable food safety regulations and standards.
* Employ qualified personnel for testing and analysis.

**8. Practical Guidelines**

* Use a computerized laboratory information management system (LIMS) to streamline data management.
* Develop clear SOPs for each step of the testing and certification process.
* Conduct regular internal audits to verify compliance with testing and certification requirements.
* Regularly review and update the testing program to reflect changes in regulations or product specifications.

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