



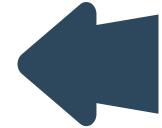
**tecsia**

TECHNOLOGY AND FOOD  
SAFETY SERVICES

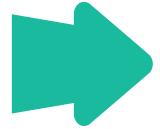
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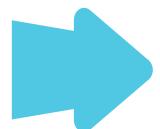
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# who we are?

We are a professional services company specialized in ***food safety and quality, agricultural plastics and hazardous waste management, and application of social and labor responsibility standards.***



# what we do?

*Implement, verify, and assess certification frameworks for food safety and quality to accomplish process systematization and contaminant risk reduction to protect consumer health*



# elaboration of diagnoses

***Determine the status and implementation level of existing certification systems and to develop effective strategies aligned with existing certification frameworks.***



## **Senasica**

The National Service of Agro Alimentary Healt, Safety and Quality (SENASICA, for its acronym in Spanish) which has technical criteria equivalent to those of FDA, and allows for a government inspection contact.

GLOBAL G.A.P.

## **Global GAP**

European market framework to address consumer concerns regarding product safety, environmental impact, health, safety, and well-being of employees.

primus GFS

## **Primus GFS**

Pirmus GFS is a Global Food safety Initiative (GFSI) benchmarked and fully recognized audit scheme covering both GAP and GMP scopes as well as food safety management systems (FSMS).



# elaboration of diagnoses



## Good agricultural practices

Set of principles that apply to both production processes as postharvest processes, which are primarily intended to obtain healthy products as well as the social, environmental and economic development.



## Good manufacturing practices

Procedures, conditions, and controls that are applied to processes carried out in the handling and packing facilities of fruits and vegetables, with the purpose of reducing contamination risks in the packaged product.



## SCS Scientific Certification System

SCS is the trusted leader in third party certification services, audits, and tests. They have three decades of experience supporting environmental sustainability and food quality goals.



## HACCP

The Hazard Analysis and Critical Control Points is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.



# elaboration of diagnoses



The Customs Trade Partnership Against Terrorism is an anti-terrorism initiative of the United States Customs and Border Protection, which requires the industry to take joint measures to ensure commercial cargo is not contaminated with illegal or undeclared substances such as weapons, drugs or explosives.



## Good use and handling of agrichemicals

Prevents and minimizes health hazards of workers and consumers and environmental impact of contamination by agrichemicals, through enhanced awareness, skills and capacities development that allow for the appropriate and rational use of such products.



## Secretariat of labor and welfare

Standards of the Mexican Federal Labor Law, which include use of phytosanitary supplies, protection systems, and safety devices.



## LGPGIR

General Law for Waste Prevention and Integrated Management (LGPGIR, for its acronym in Spanish)



# technical assistance

We assist our clients to ***implement and comply with safety, quality, social and environmental responsibility standards***; we also give technical assistance to food safety laboratories.



## Identification

Identify potential risks of contamination by analyzing risk, environmental impact studies, land use, analysis of occupational hazards, among others.



## Planning

Design strategies to prevent and minimize the impact of the identified hazards (plan of actions, operating procedures, records or logs).



## Implementation

Apply control measures designed according to the needs of the company (corrective actions, catalog providers, software, training, sampling, infrastructure design, traceability, control inputs, inventories).



# technical assistance



## Evaluation

Verify the effectiveness of the control measures applied (internal evaluations, standardization of procedures, validation procedures).



## Maintenance

Check the continuity of the program. (supervision).



# training

We develop ***strategic training programs*** to empower company staff ***to be self-sufficient in the implementation of food safety processes.***



Employee health  
and hygiene



First aid



Good agricultural  
practices



HACCP



Good management  
practices



Traceability



Good use and  
handling of  
agrichemicals



Sampling



# training

We develop ***strategic training programs*** to empower company staff ***to be self-sufficient in the implementation of food safety processes.***



Use and handling of  
sanitizers



STPS standars



Cleaning and  
sanitizing of  
equipment and tools



Standars on  
enviromental impact



Pest management



NOM-251-SSA1-2009  
implementation



Equipment calibration

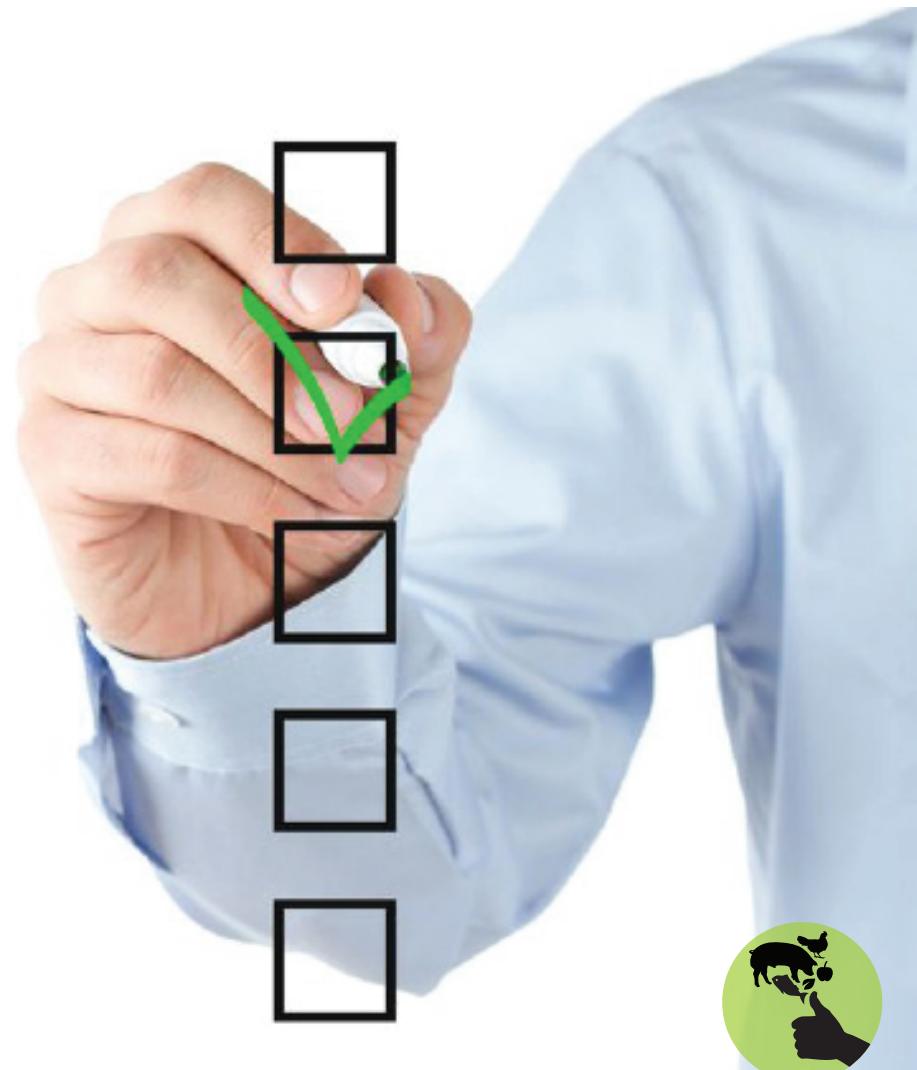


Standardized  
techniques  
implementation



# internal assessments

We perform *internal assessments to identify opportunities for improvement and we apply immediate corrective actions.*



# monitoring & surveillance

*We design surveillance programs  
for biological, chemical,  
and physical hazards.*

*Our monitoring strategies are  
directed towards identifying  
critical points,  
tracking contamination,  
and related contingencies.*



# sampling

To provide the sampling service ***is staffed with highly trained normativities according to the Ministry of Health and the FDA staff.***



# waste management

We devise ***agricultural plastics and hazardous waste management*** plans which include guidelines to be followed to ensure ***appropriate storage, shipping, and final destination of products.***



# laboratory construction

*We design laboratory construction projects  
with the highest standards in materials  
and equipment quality “turnkey”.*



# software

It is to provide companies customized services and effective software; custom tailored to the needs of each customer; such as:

- 1. Inventories.***
- 2. Control of staff.***
- 3. Traceability.***
- 4. Control of agrochemicals.***
- 5. Control packaging / field.***
- 6. Scanning documents.***
- 7. Reports by area.***
- 8. Administration.***
- 9. Transport control***



# solutions

- We developed a diagnostic to determine the strategy to be developed in the implementation of systems of food safety and quality, social and environmental responsibility.
- We provide efficient technical assistance in the implementation, monitoring and evaluation of certification schemes food safety and quality, social and environmental responsibility.
- We design, develop and give training trainings on various topics aimed at administrative staff, middle managers and operational managers
- We Schedule and conduct internal audits to assess the proposed certification schemes.
- We promote strategies to reduce risks of microbiological, physics and chemistry contaminants in the production process through the implementation of programs of surveillance and monitoring.



# clients





**tecsia**  
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EN INOCUIDAD ALIMENTARIA

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