



國際認可認證有限公司

Accredited Certification International Limited

**HACCP 證書頒發予牛奶有限公司-新鮮食品中心
(2006年11月24日)**

本公司非常高兴于十一月二十四日颁发国际公认的危害分析和关键控制点标准证书给予"牛奶有限公司-新鲜食品中心", "牛奶有限公司-新鲜食品中心"是一间预先包装肉类(生和熟), 海鲜(生), 已调味肉类和芝士产品制造的公司, 该公司认为执行 ACI-HACCP 认证系统是一个给予消费者对于食物安全的信心标志和有效地帮助他们改善质量表现, 从而获得消费者的信心。



危害分析和关键控制点(HACCP)是国际公认的食品安全管理标准, 有助确保食品安全及适合进食。HACCP是一科学化而有系统的体系, 在准备食品过程中评估有关的风险并加以限制。它亦能建立一套针对预防的控制系统, 而非只着重于制成品化验。HACCP适合于整个食品生产线上实施, 由最基本的食品生产、食品制造、运输及贮藏至最后的零售及服务。

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**HACCP Certificate Award to
The Dairy Farm Company Ltd. - Fresh Food Centre
(24th November, 2006)**

ACI is pleased to present "ACI -HACCP" certificate to The Dairy Farm Company Ltd. - Fresh Food Centre on 24 Nov 2006. They are involved in manufacturing of pre-packed meat (raw & cooked), seafood (raw), prepared meat & cheese items. According to client, implementation of ACI- HACCP system is a sign for delivering safe food products to customers and the certification really helps them in improving quality performance and gaining customers' confidence.



HACCP system is internationally recognized as essential to ensure food safety and suitability of food for consumption. The HACCP system, which is science based and systematic, identifies specific hazards and measures for their control to ensure the safety of food. HACCP is a tool to assess hazards and establish control systems that focus on prevention rather than relying on end-product testing. The system can be applied throughout the food chain from primary production to final consumption, including primary producers, food manufacturers, transport and storage operators to retail and food service outlets.

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