



GMP: A symbol of confidence

Besides Hazard Analysis and Critical Control Point (HACCP), Good Manufacturing Practice (GMP) is another common practice for the control and management of manufacturing and quality control testing of foods. Similar to HACCP, GMP is also a worldwide recognized standard.

By random sampling, GMP takes a holistic approach of regulating the manufacturing and laboratory testing environment itself. This ensures the result of testing to be statistically sound.

An important part of GMP, namely the documentation of every aspect of the process, activities, and operations involved with food manufacture. These documentations provide traceability of future problems that the products do not meet the required specification set by the standard.

The requirements set by GMP lie in four main areas:

1. Premises, facilities and equipment
2. Cleaning, sanitation and maintenance
3. Personal hygiene
4. Control of operation

Benefits:

- **An international standard endorsed FDA in the US and other National Regulatory Agencies in different countries**
- **Traceability of errors and non-conformities during the food manufacturing processes**
- **The quality of all manufacturing and testing equipments is secured by GMP**
- **To give customers great confidence in the quality of food products**

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GMP: 信心的標誌

除了危害分析和關鍵控制點（HACCP）外，良好生產規範（GMP）是另一種常見的做法來控制和管理生產和食物的質量控制測試。跟HACCP相似，GMP也是一個全球認可的標準。

通過隨機抽樣，GMP採用一種對規範生產和實驗室測試環境本身作整體分析的方法。這樣可以確保測試結果符合統計原則。

GMP的其中一個重要部份，即與食品生產相關的各個方面的過程，活動和行動的文檔保存。這些文件為今後之產品不符合規格要求所規定的標準的問題提供可追蹤性。

GMP的要求主要有四方面：

廠房、設施及設備
清潔，衛生和保養
個人衛生
營運控制

益處：

- 一個由美國FDA及其他國家之食品及藥物監管機構認可的國際標準。
- 在食品生產過程中產生的錯誤和不符合可被追查
- 所有的產品製造和檢測的設備之質量都得到保證
- 在食品質素方面為顧客帶來無比的信心