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# MATRIX INTERNATIONAL (UK) LTD.

### SPECIAL FOOD & BEVERAGE STANDARDS & CONSIDERATIONS

# Food & Beverage Industry

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# 1 Food & Beverage Industry Specific Standards

## 1.1 The ISO 22000 Standard

From the ISO Absract:

a) to plan, implement, operate, maintain and update a FSMS providing products and services that are safe, in accordance with their intended use;

b) to demonstrate compliance with applicable statutory and regulatory food safety requirements;

c) to evaluate and assess mutually agreed customer food safety requirements and to demonstrate conformity with them;

d) to effectively communicate food safety issues to interested parties within the food chain;

e) to ensure that the organization conforms to its stated food safety policy;

f) to demonstrate conformity to relevant interested parties;

g) to seek certification or registration of its FSMS by an external organization, or make a self-assessment or self-declaration of conformity to this document.

Primary concerns of the ISO 22000 standard include:
- Quality
- Cost
- Delivery
- Performance
- Safety
- Development
- Production

## 1.2 Implementation

To enable these improvements, ISO 22000 operates in a loop of what can be abstracted to Leadership → Planning → Support → Operation → Performance → Evaluation → Improvement which then loops back round to the Leadership to implement such improvements for the next iterative cycle.

## 1.3    Limitation and Extentions

Despite a generalised standard, each implementation is different. Hence Matrix develops a specific mode of operation specific to each task borrowing from other complementary standards which may apply to the system aswell as incorporating any standard the customer requests.

This ensures effective work beyond the minimum of the international Food & Beverage Standards.

# 2    Food & Beverage Integration Concerns

## 2.1    Existing Computer Systems & Protocols

An Food & Beverage industrial control system must interact with other computerised systems. Integrating with these seamlessly can often require adapting to and understanding said bespoke systems.

Hence, Matrix employs a Agile stratgy of work with development operations being flexible to fit around specific or changing customer requirements.

## 2.2    Maintenence & Support

The Food & Beverage is a demanding one, inso far as it operates 24/7.

To Aid such operation, Matrix offer increased compterised maintence protocols and 24/7 support for all implementations aswell as an extensive method statement portofilio for each project which is delieved along with each implementation to aid on site maintence work to tackle common issues.

# 3    Upgrading & Adapting & Analysing

As with most industires, the Food & Beverage industry is everchanging.

To help improve systems, Matrix offers an integrating analysis platform with each product so that the customer can track quality management as per the international standards independantly of Matrix.

This aids the customer in planning upgrades and seeing where one would be benefical. With Computer APIs, rigourous documentation and build in extensibility, upgrades are easy to be do internally or from any external vendor.