



YOUR PEACE OF MIND FOR FOOD SAFETY



At Crown Food Group, we pride ourselves on making food safety a top priority.

Our commitment to our customers is underpinned by the Microsafe Food Safety Programme which adheres to the most stringent standards of both local and global product safety, quality, hygiene and legal compliance. Microsafe is the protocol that we abide by to ensure that our ingredients, seasonings, batchpacks, marinades and sauces proactively respond to the growing international demand for food safety standards.

We presently hold ZA Export certifications with DAFF and the Food and Drug Administration in the USA. Our in-house microbiology laboratory participates in annual Proficiency Testing. Regarding certifications for safety, quality and compliance we hold ISO/IEC 22000, SANS 10330 HACCP, BRC and FSSC 22000 accredited certifications. Further, Microsafe demands additional food safety and quality initiatives, including:

SELECTION AND SORTING

- Procurement of pre-selected and approved materials from reputable suppliers who have passed the "SQA" or supplier quality assurance audits for food safety standards.
- Quality assurance involves testing of incoming raw materials to ensure the raw materials received from approved suppliers meet our food safety and quality specifications.
- Quality control of finished products involves product testing to confirm products conforms to specifications and certificates of analysis (COA) are issued with finished products to customers.
- Automated and manual spice cleaning operations to remove any foreign matter.
- Lot traceability for traceability and future reference purposes.
- Assessment for pesticide residue & Adulterant management controls for Spices & Herbs.
- Crown has highly skilled analytical chemists, food technologists and biotechnologists performing testing in-house, procedure are aligned to international best practices and competency assessments are done on analysts yearly to ensure results obtained are accurate and reliable.

ANALYTICAL CHEMISTRY

Microbiological analysis of pre and post sterilisation samples to ensure conformance with legal and customer requirements. We are capable of performing a range of tests including, but not limited to:

- High Pressure Liquid chromatography for the detection of Aflatoxins and Capsaicin content of chillies, cayenne pepper, etc.
- Protein tests (Sprint analyser)
- Capsaicin (HPLC)
- Aflatoxins
- Texture & Viscosity
- Volatile Oil Content
- Moisture content
- Water activity
- Viscosity
- Chemical component tests for Salt, Sodium Sulphite, Preservatives, pH, Nitrites, Sugar content
- Colourimetric analysis for the assessment of colour conformance
- Allergen testing e.g. gluten, soy, egg, peanut, milk
- The use of NIR technology for accurate, reliable and rapid testing of both raw materials and final product including testing of protein, moisture, salt, pH, etc.

MICROBIOLOGICAL

TEST

- Total plate count
- Yeast
- Mould
- Coliforms
- Escherichia coli
- Salmonella
- Staphylococcus aureus
- Clostridium perfringens
- Bacillus cereus
- Lactobacillus
- Listeria monocytogenes
- Crown submits samples to laboratories accredited to perform the tests we require



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PROCESS AUDITING

We have trained process auditors to verify process control during production to ensure that food safety and quality standards are met to achieve product consistency to set specifications. Process auditors are food safety technologists independent of operations who are well-trained in food safety and quality standards. We have well-established PRPs, CCPs and OPRPs that are monitored daily. Corrective action systems put in place means that we are able to respond to process deviations proactively. Customer complaints are systematically investigated and reported on, to ensure root causes of problems are identified and eliminated, customers are given feedback and assured future re-occurrence will be prevented.

MICROBIOLOGICAL STEAM STERILISATION

The Microsafe Steam Sterilisation system is a high temperature protocol, during which spices are subjected to saturated steam at 110°C for a short, predetermined time. Steam sterilisation is a well-accepted, "green alternative" to Gamma Irradiation sterilisation and does not require any such labelling of product.

It is a natural, safe and effective manner in which to ensure the appropriate kill rate of micro-organisms; and is a preferred method to irradiation.

We steam sterilise herbs and spices to ensure compliance with government regulations for microbial loads and to customer requirements.

LISTERIA MONOCYTOGENES CONTROL

- In 2017, Crown developed a Listeria Monitoring Programme, that has been refined over time.
- The programme ensures that strategic points in its manufacturing operations are routinely sampled and tested.
- Testing is carried out by laboratories accredited to perform Listeria Monocytogenes testing.
- In the event of positive results, Crown has an established protocols to deal with rapid deep clean and sanitation, using specialist cleaning teams proficient in hazard management through deep cleaning.
- Crown routinely tests final product as well to validate that its Listeria controls are working effectively.
- Accountability in the management and control of this function is maintained by ensuring that Listeria control is a standing agenda item reported in quarterly Risk Committee meetings to its board of directors.

MANUFACTURING PROTOCOLS

- Metal detection and X-Ray scanning to detect possible ferrous and non-ferrous contaminants.
- Quality Assurance of finished products with complete organoleptic and chemical analysis tests, and the provision of certificates of analysis to customers.

OCCUPATIONAL HEALTH AND SAFETY AND COVID-19 CONTROL

- Crown firmly believes in placing the lives of its employees, its most valuable resource, above all else.
- Crown has a multi-disciplinary team leading the control and management of COVID-19 in the workplace including medical, legal, public and occupational health, as well as safety expertise.
- Crown has a comprehensive risk register and related control mitigation plans to deal with the disease and to ensure worker health and safety is protected. This is also done to ensure that our customers also benefit from these stringent measures of control.
- All of our controls are consistent and in full compliance to DoL legislation and benchmarked against DoH guidelines. Crown is also in constant contact with these government departments to ensure our risk plans continue to meet both legal obligations and current best practices.
- Crown makes use of preferred laboratories to test staff when required, and has cleaning teams that specialise in rapid cleaning and sanitation of the work environment, on standby, for rapid deployment when needed.
- Complete symptoms checking of all employees on arrival at office daily.
- Crown is presently Investing In the Implementation of the ISO/IEC 45001 standard towards certification In the future.



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