

Food Safety System



Prevention and monitoring along all the stages of the productive process.

1. In field:

- 1.1 Growers follow good agricultural practices. Global- GAP certified.
- 1.2 Pest treatments only when no other possibility.
- 1.3 Only authorised substances allowed.
- 1.4 Doses and timing advice. MRL and ARFD watching.
- 1.5 Record keeping of all treatments (date, dose, reason for applying).
- 1.6 Residues analysis based on a sampling plan.
- 1.7 Every pallet identified.

2. In packingstation:

- 2.1 Doses of postharvest treatments monitored and registered.
- 2.2 Postharvest residues analysis.
- 2.3 Good fruit handling and hygiene practices. BRC certified.
- 2.4 Every lot registered and traced.

3. In destination:

- 3.1 Regular residues analysis.
- 3.2 Lot trace keeping.
- 3.3 Contingency plan.