



Choose certainty.
Add value.

Product Information Airline Catering

Nowadays, taking care about food safety in airline catering business is an essential part of risk management. It is a challenge for all participants because of its complexity and worldwide different requirements. Now, more and more regulations for food safety have to be followed up on national and international basis.

Facing this situation, a neutral and worldwide competent partner is the basis to reduce risks and costs. As a solution provider, we know how to handle this to find the optimum way for you to control and monitor your food safety processes. Even in case of emergency, we are there to assist you. So it is important for you to know: We do not leave you alone.

Certainty is First Choice

Our airline clients sleep better than others

LSG-Hygiene Institute GmbH
TÜV SÜD Group

TÜV®





Competence – our strength, your profit

www.tuev-sued.de/foodsafety

Why to talk to us

Sleeping well is the right of those who carry lots of responsibility. But this is only possible, if you have an experienced and reliable partner with an excellent reputation for your food safety matters.

LSG-Hygiene Institute as a worldwide acting company in cooperation with LSG-ELAB (food testing laboratory) presents a unique competence network in the business of food safety. Being now part of one of the most well known technical service provider, TÜV SÜD, we are able to offer a much wider range of valuable management certification services such as for ISO 22000, IFS, BRC, FPA-SAFE or DIN EN ISO 9001:2000.

No safe food without controlled processes

You need to know, what is going on. So we focus the processes, not only the product. The product plays one role as a single part of the quality management system. But food safety, as we understand it, is more. We point it out within our hygiene and process audits.

For more details:
tuev-sued.de/lhi

Locations

As a company based in Frankfurt we are able to provide our services in all relevant destinations in the world. This means for you that we can offer our high skill competence on site.





More value services

Training and consistency

Our aim is to have our personnel trained on the latest state of the art knowledge regarding food safety. This means, that we invest in our manpower to give you certainty. We have a major focus on training and consistency to assure that only well trained personnel is on site. Day by day it is confirmed, that this creates the difference. With these basics we are prepared to give you and your staff exactly the information and knowledge that you need concerning e.g. food safety practice, HACCP, good manufacturing practice, microbiological testing.

Outsourcing

Need support in quality assurance on site, troubleshooting, crises management?
No problem. We are experienced to help you in many ways, worldwide.

Consulting

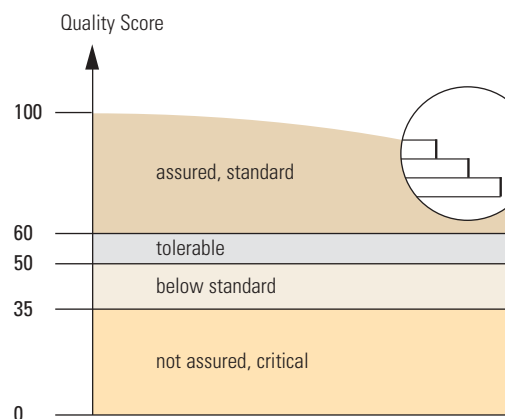
If you intend to improve your food quality system, we have the knowledge and the competence to assist you. Based on more than 20 years of experience we are in the position to give you a hand in all questions of food safety, either in implementing one of the preventing systems like HACCP or any other comprehensive quality system.

We provide quality manuals after analyzing your processes or deliver you a standard format for unit specific amendment of requirements.

Software applications

(Computer Aided Quality Assurance)

All checklists and monitoring results need to meet the individual requirements of our customers, but they are only valuable, if they can be presented as an informative tool for the management to recognise trends and quality development. That implements the scoring to be standardised, repeatable, significant and comparable.



All LSG-Hygiene Institute documents for Inspection and Audits are based on an unique evaluation system. Any other scoring /evaluation system according to your requirements can also be taken into account.



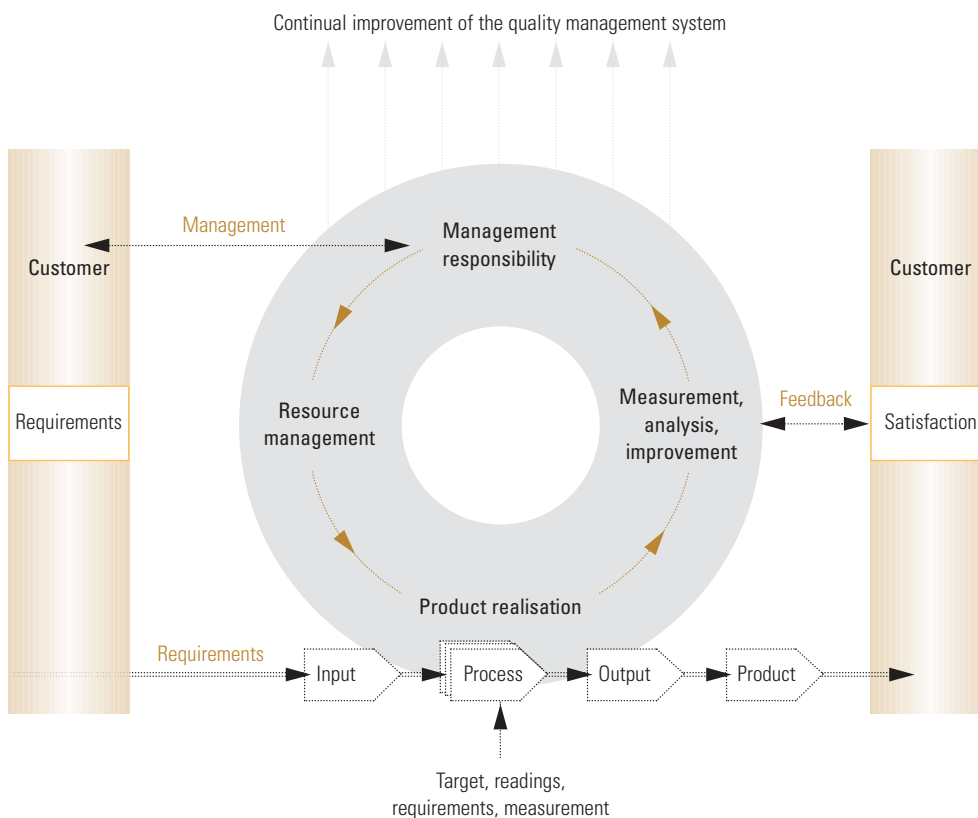


Preventive action is cost reduction

Preventing delicate situations is a real money saver. Reality shows, that an optimized Quality Management System can be the best risk manager to avoid bad surprises. Recall actions are extremely expensive and full of high risk for the company.

Risks are at the same time opportunities, which require the right decisions at the right place at the right time. A solid Risk Management System should identify the risks, assess them correctly and manage them to the maximum benefit for the company. In airline catering business e.g. food safety risks are normally well defined (ITCA/IFSA-Standard), but risk monitoring demands verification of specified requirements by external and neutral institutions with adequate options and experience. Constant monitoring of customer requirements and customer feedback as a continual process approach allows continual improvement of your Quality Management System.

The process model



DIN EN ISO 9001:2000





www.tuev-sued.com/airline-catering

Summary

Food handling is a risky business. The future challenge will be: finding out the best way to reduce all relevant risks to a minimum. Controlling and monitoring the food safety process is a proven and worldwide accepted method to handle risks. Therefore we are convinced that our systematic management system approach is the best way to make all those who are responsible for the processes feel and sleep better.

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