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QUALITY
At the heart
of what we do

HOW CAN KIWACERT HELP YOU

When it comes to food safety, sustainability, but also other topics such as organic and social, we can support you with our broad service portfolio.

We, KIWACERT offers internationally recognized certification and verification services to help you as part of the food chain (e.g. manufacturers, distributors, wholesalers, retailers).

WE CREATE TRUST

CONTACT US

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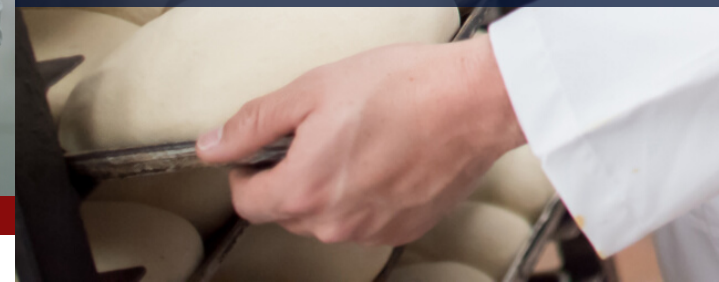


Business Partner of



FOOD SAFETY MANAGEMENT SYSTEM

Safer Food, Better Business



OUR AUDIT SERVICES



GMP

GMP (Good Manufacturing Practice) is a set of fundamental hygiene principles that food processing establishments should follow in order to ensure the manufacture of safe and wholesome foods.



HACCP

HACCP (Hazard Analysis Critical Control Point) is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.



ISO 22000

ISO 22000 is an internationally recognised standard that combines the ISO9001 approach to food safety management and HACCP for the assurance of food safety at all levels.



FSSC 22000

FSSC 22000 is an internationally recognized certification scheme that builds upon the ISO 22000 standard in setting a benchmark for quality, safety, and processes for the food industry and was given Global Recognition by the GFSI (Global Food Safety Initiative)

Our services support the following areas:



Food
Manufacturing



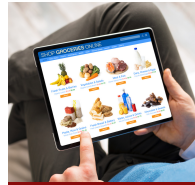
Farming of
animals



Pet Food



Catering



Online Food



Beverages



Packaging



Home-based



Herbs & Spices



Pest Control



Frozen Seafood



Rice, Flour, Salt



Bakery Products



Equipment &
Vending Machines



Ready to cook
meals

and other F&B related business and services

CERTIFICATION PROCESS

Submission of
Questionnaire



Issuance of
Quotation



Submission of
Application



Stage 1
Audit



Stage 2
Audit



Recommendation
& Approval



Issuance of
Certificate



Surveillance / Recertification
Audit

BENEFITS OF FOOD SAFETY CERTIFICATION

- Global recognition as a reputable supplier.
- Gain a competitive advantage over competitors in the market.
- Boost Business Opportunity.
- Built clients confidence on your ability to control any food safety hazards.
- Better understand and comply with relevant food laws and regulations.
- Prevent process errors and employee confusion during food production.
- Credibility and Transparency.
- Continual improvement of business.