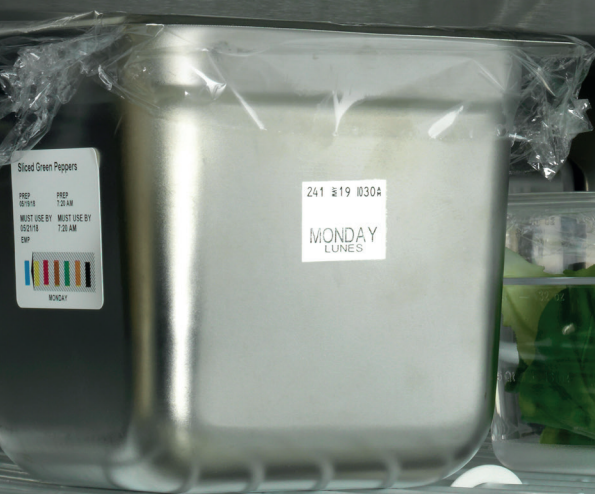


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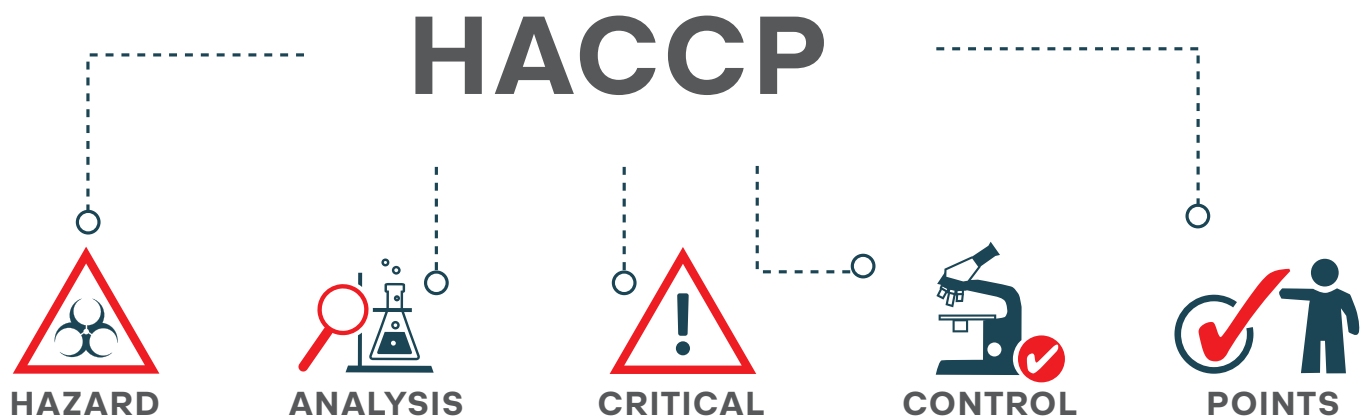
HACCP and Temperature Control



HACCP and Temperature Control

Over 60 years ago, a team of food scientists and engineers from The Pillsbury Company, the Natick Research Laboratories, and NASA created a food safety program called HACCP, Hazard Analysis Critical Control Point. This system was designed to have a preventive approach and build quality into the product to prevent hazards from entering the product stream, ensuring that only safe products reached the consumer. Since that time, HACCP has been subsequently incorporated into U.S. and international regulatory schemes and become a universal constant for manufacturers, food service, and retailers.

HACCP involves 7 principles that systematically list the ingredients and processing steps in a flow diagram and then define significant issues in hazard analysis. This system assumes the hazards are present and identifies controls that can be instituted to prevent it from harming the public. These hazards are usually categorized as Biological (pathogens), Physical (foreign objects that could cause injury or choking), or Chemical (toxins, allergens, or radiological agents). The preventive steps are considered Control Points, the most important are highlighted as Critical Control Points (CCP). Monitoring activities are outlined and documented to prove that these CCPs remain under control. This monitoring is validated to ensure the critical limit is scientifically sound, and the activity is periodically verified to make sure it's being carried out correctly. When the system signals a possible loss of control, corrective actions are quickly undertaken so that no hazardous product is released and the system is brought back under control.



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Harnessing the power of accurate, shared data throughout the food industry supply chain to enable labor efficiency, food safety, sustainability and enhance the consumer experience.

Made Possible
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