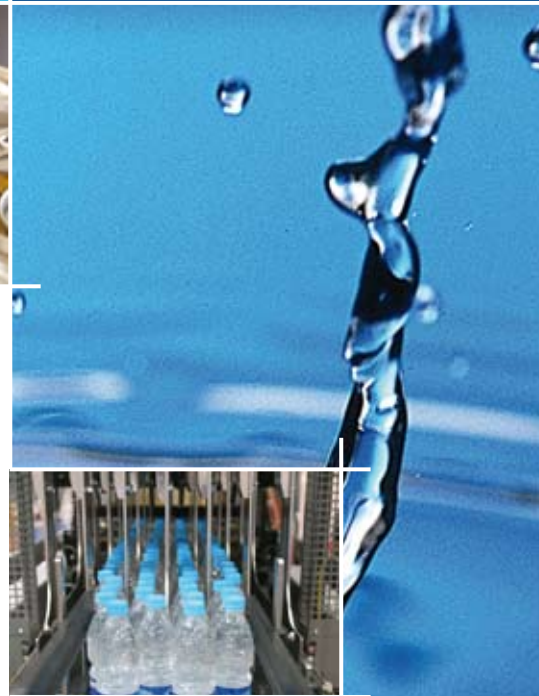




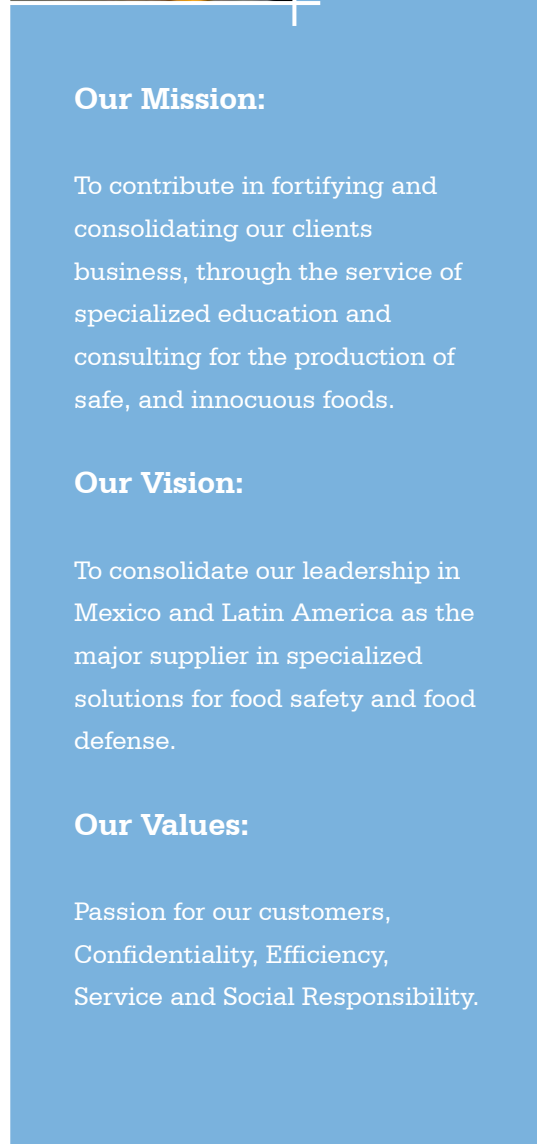
Delcen

Inocuidad Alimentaria

®



Specialized Solutions,
for the Safety, Hygiene,
Quality and Security
of Food Products.



Delcen Group offers specialized solutions to achieve and maintain food safety.

Processor friend,

We are pleased to introduce our services in assisting you with the evaluation of the effectiveness of existing food safety plans, or their creation and implementation, which may contribute to the consolidation of skills, processes and products, for the benefit your brands and companies.

Global trading represents a great opportunity for food and beverage processors in Latin America, and consumers are increasingly sensitive to the food they consume looking to fulfill their needs of nutrition, flavor, health and safety. Therefore, industries are strongly challenged by demanding consumers to assure the quality, healthy, and safe products.

Worldwide, the most important food production companies have recognized, supported and adhered to the guidelines of the Global Food Safety Initiative ("GFSI") and are migrating their systems to integral schemes that comply with these food safety management standards.

Protocols approved by the GFSI are impacting not only leading organizations, but also their supply chains of ingredients and packaging materials and services with impact on food safety. Thus, it is critical for food processor companies in any region of the world to be aware of these standards and what they mean, and our company specializes in helping you evaluate, train and obtain accreditation of the systems and certifications that meet your company needs.

The professional experts of Delcen Group are at your immediate service.

Joaquín Nava Fonseca.
President
Grupo Delcen

Our Mission:

To contribute in fortifying and consolidating our clients business, through the service of specialized education and consulting for the production of safe, and innocuous foods.

Our Vision:

To consolidate our leadership in Mexico and Latin America as the major supplier in specialized solutions for food safety and food defense.

Our Values:

Passion for our customers,
Confidentiality, Efficiency,
Service and Social Responsibility.



We provide specialized solutions to the highest technical, legal and professional standards

Specialized Services

Delcen Group provides a framework to identify food safety issues and assess risk throughout your organization. We design strategies and action plans for the consolidation of system management and improving cost efficiencies through the implementation of Good Manufacturing Practices, Prerequisite's Programs, HACCP with scientific bases according to the Codex Alimentarius, and Food Defense against intentional contamination.



Our consulting services are focused on fulfilling international standards. We prepare our clients to achieve the following certifications which are ranked as reliable worldwide as are the protocols recognized by GFSI (Global Food Safety Initiative): FSSC 22000 to integrates ISO 22000 + PAS 220, SQF 2000 Level 2, BRC Version 5, Dutch HACCP, Global GAP, IFS Version 5 and the General Principles of Food Hygiene of Codex Alimentarius.



Management System Implementation

Prerequisite programs formalized in Good Manufacturing Practices
HACCP (Hazard Analysis and Critical Control Points)
FSSC 22000 (Food Safety System Certification) Contemplete
ISO 22000 + PAS 220
SQF (Safe Quality Foods)
BRC (British Retail Consortium)
GMA - SAFE (Supplier Audits for Food Excellence)
IQS (Integrated Quality System)
Food Defense and Willful Pollution Prevention
Evaluation and Development of the entire Supply chain

Management System Implementation

Prerequisite programs formalized in Good Manufacturing Practices

The development of a security system and food safety plan should consider the implementation of various Prerequisite's Programs, best practices and operational methods oriented to minimize the risk levels of pollution in the environment associated with processing facilities, considering the nature of products, condition of equipment and machinery, buildings and facilities, support services, staff and

plant operations. The prerequisite programs are established as the platform on which Management Systems for Food Safety are built and are independent of the management model that the company is aiming to consolidate.



FSSC 22000 (ISO 22000 + PAS 220)

Certified Food Safety System FSSC 22000 is the new certification scheme for food producers, based on the integration of food safety standard ISO 22000:2005 and Publicly Available Specification PAS 220.

It was developed by the Foundation for Food Safety Certification, based in the Netherlands, and supported by the Confederation of Food and Drink Industries of the European Union (CIAA). It is currently approved by the Global Food Safety Initiative (GFSI).

FSSC 22000 certification is accredited under ISO 22003 and ISO Guide 65 (product certification), which provides systems for food security management for organizations.

Publicly Available Specification (PAS 220:2008) provides specific guidance for the implementation of Prerequisite Programs under ISO 22000, making it more comprehensive and putting it in line with the requirements of the Global Food Safety Initiative (GFSI) for standards reference. Producers and certified according to ISO 22000, only need an additional review as PAS 220 and some additional elements to meet the requirements of FSSC 22000.

Hazard Analysis and Critical Control Points

Nowadays, the system of Hazard Analysis and Critical Control Point is a mechanism to ensure that food products do not involve a risk of causing consumers illness or death and therefore has become a global tool recognized by the World Health and the Codex Alimentarius, as well as being mandatory under regulatory frameworks of various countries and businesses and industry-leading firms.



SQF

SQF Certification Systems is a statement that the food safety plans have been implementing in accordance with HACCP methods and applicable regulatory requirements, which have been found to be effective in the management of food safety. Under GFSI, the accepted protocol of SQF is the version 2000 at levels 2 and 3.

BRC

The protocol BRC Global Standard for Food Safety version 5 has been created to establish a standard for suppliers of food products to food retailers in the UK

Supplier Evaluation

Delcen Group has the capability and infrastructure necessary to support you in evaluating your suppliers of raw materials and packaging materials and services impacting food safety.

We have reviewing mechanisms that will detect, qualitatively, the state of the systems implemented by their suppliers and know the status of prerequisite programs, HACCP Plan, the elements of intentional pollution prevention and continuous improvement systems and Quality approach and actions towards environmental protection and occupational safety.

We can also assist in establishing general maps of your supply network and monitoring mechanisms of action plans for critical suppliers.



Food Defense and implementation of System Safety and Food Defense

Security against malicious contamination of food is becoming a priority for food processing companies since the terrorist events that have threatened with contamination of water sources and food. The way governments and consumer perceive "security" in the industry has thus greatly changed.

Group Delcen has implemented food defense systems with industry leading firms through the analysis of vulnerability of the site, as well as identification of sensitive operations and processes in food plants and distribution centers. Our expert group will clearly establish adequate control measures to minimize the risk of sabotage to your facilities, brands and products, so your company can demonstrate the strength of your system to its customers.

Global Food Safety Initiative GFSI

Given the need to improve food safety and ensure consumer protection and confidence in food products, GFSI has established recognized standards for food safety.

GFSI objectives are:

- Maintain a benchmarking process for food safety management programs and food safety standards.
- Improve cost efficiency throughout the food supply chain through the common acceptance of GFSI recognized standards by retailers around the world.
- Provide an international platform of stakeholders for networking, exchanging knowledge and sharing best practices and information in the food safety field.

The global initiative comprises three key elements:

- The systems of food safety management
- Good practices in agriculture, manufacturing and distribution of food
- HACCP Plans

GFSI is undoubtedly a trend that is impacting heavily the food industry globally. Let the experts of Group Delcen undertake the analysis of your business model and advise you on which of the protocols recognized by the GFSI your organization needs .





Preparing for Third Party Audits

Our training audits will allow your company to clearly establish the status of your system and map the necessary measures to receive certification audits FSSC 22000 (ISO 22000 + PAS 220), SQF, BRC, IFS, SAFE and SYNERGY 22000.

Delcen Group has experts ready to support, evaluate and validate if the system of food safety is adequate through inspection exercises at your plant.

Based on International Standards of greater global impact, our experts will help you with education and training to thoroughly evaluate the status of these standards prerequisite programs, the processing environment, the hazard analysis critical control points and the quality and improvement system in your plant to ensure that your organization has a solid management system and knowledge to receive audits of your major customers, certification audits and regulatory audits.

**GLOBAL FOOD
SAFETY INITIATIVE**

Once certified, accepted everywhere





Courses in situ:

Delcen Group offers courses at the plant that adapts to your company needs, designed to your requirements, processes and products.

Our courses are executed by a group of professionals with experience in each of the technical specialties of the industry.



Delcen Group is registered with the Program of Support to Training (PAC) of the Ministry of Labor of Mexico. Ask about the economic support that can make your company for training.

Catalog of courses in situ:

- The New Global Food Trend FSSC 22000 (ISO 22000 + PAS 220)
- Formalization of Prerequisite's Programs in Good Manufacturing Practices
- Health and Hygiene at food plants
- Allergens management at food plants
- Design, operation and maintenance of pest control programs at food plants under national and international standards
- Workshops for Sanitary at food plants
- Workshops for food security analysis
- HACCP's fundamentals and principles
- Workshops for advanced HACCP
- Microbiology and useful skills laboratory practices
- Traceability and recall
- Sanitary design of food plants and equipment
- Operational Risk and Food Defense Implementation
- Taste tests
- GAP´s: Good Agricultural Practices
- Crisis management for food product contamination.
- GFSI General Guidelines of Global Food Safety Initiative
- SQF Safe Quality Food
- IFS International Food Standard
- BRC British Retail Consortium
- Food Defense PAS 96, CTPAT, FAST, BASC and MRO
- Synergy 22000

Open seminars

Delcen Group provides on one of the most important and recognized training programs in Latin America. Our seminars attend very practical challenges to put theory into practice are best reflected at the plant providing tools to all course, workshop and seminar attendees.

We invite you to visit our web site for updated information of our services:

www.inocuidad-alimentaria.org





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Serving all Latin America.



We have branch offices in: Perú, Costa Rica,
Guatemala and Ecuador.

