

Globalized Material Flow Food Safety in Food Manufacturing

BVL – Symposium

Berlin, November 25th und 26th 2010

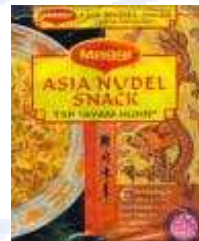
Dr. Gunter Fricke

Nestlé Deutschland AG

Frankfurt / Main

There are two main streams in Food consumption

- Ethnic Food
- Fruits from all over the world
- From the region where I live



- At any time during the year
- uncoupled from the season



But!

- National Food Regulations (or EU)
- Different consumer expectations country by country

→ Food Safety & Quality has to be ensured

by:

- Global Standards
- Global Tools

in a Global Company

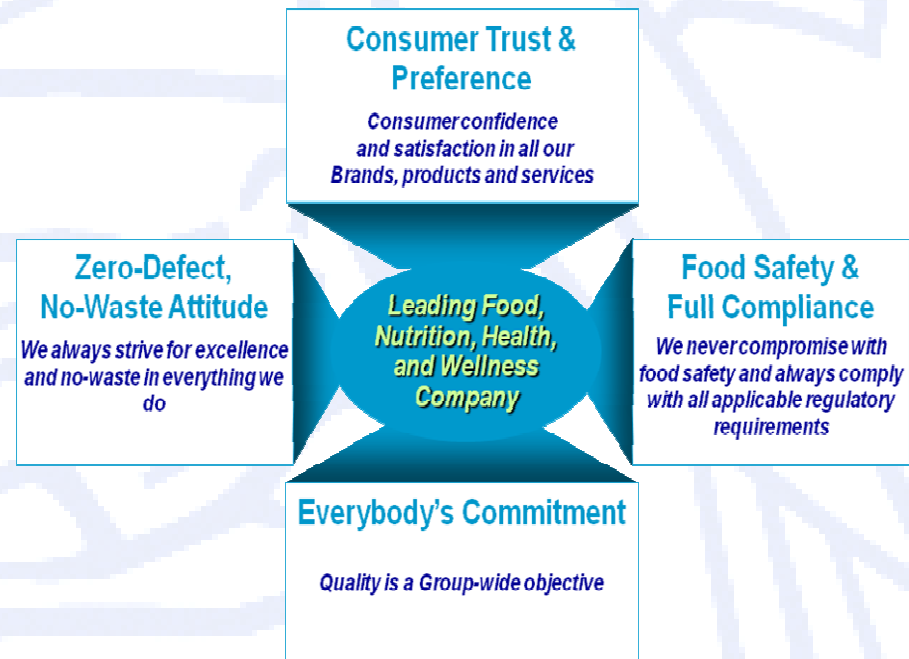




Nestlé

Good Food, Good Life

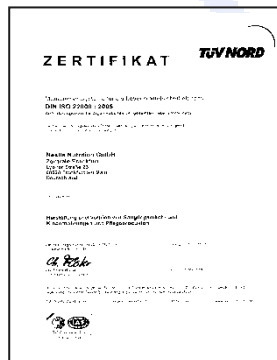
Standards



Nestlé Integrated Management System

- Nestlé Quality Management System - NQMS - ISO 9001
- Nestlé Environmental Management System - NEMS - ISO 14.001
- Nestlé Safety Management System - NSMS - OHSAS 18.001
- Nestlé Food Safety Management System - NFSMS - FSSC 22.000
- CARE - Compliance Assessment of Human Resources, Safety, Health & Environment

And other more local Standards, where necessary



Tools

- Traceability throughout the whole food claim
- Datas, processes, work flow → Global System/ GLOBE



Tools

Global internal network

- Early Warnings
- Issue Management
- Vendor Auditing & Approval
- Material Purchasing and special sourcing
- Research & Development
- Food Safety Informations
- Regulatory & Scientific Affairs



Tools

- Compliance Tracking Tool / Database for products exported or imported

Producing Market ↔ Selling Market



Challenges

- **The World is a Global Market**
- **Different basic conditions all over the world (EU - outside EU)**
- **Consumer expectations have to be met locally (there is no global consumer)**
- **Food Safety has to be ensured everywhere**
- **EU-experts to support outside EU**



