Food Regulatory Guide

Food Safety & Compliance with

High Performance Weighing & Inspection

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Table of Contents

Prepare to Improve Safety
Ensure High-Quality Food

Consumers deserve high-quality and safe food. However, maintaining an effective food-quality control system that fulfills all food-safety requirements and standards is challenging. This guide offers know-how in 16 different areas, where weighing and foreign-body control helps to ensure your products are compliant while achieving the level of safety and quality your customers demand.

Food producers are under constant pressure to deliver high quality food and to comply with national laws and global food safety and quality standards.

In addition to existing quality standards such as ISO9001, GMP or FDA's Food Modernization Act (FSMA) it is becoming increasingly important for a food manufacturer or retailer to be certified according to a food-specific, GFSI-accepted standard.

The Global Food Safety Initiative (GFSI) benchmarks existing food standards against food safety criteria with a goal of standardizing certifications and eliminating multiple audits.

In 2016 the following GFSI-accepted standards rank as the most-often used worldwide.

- BRC Global Standard
- FSSC 22000
- IFS International Featured Standard
- SQF Code

This expanded and updated second edition of the Food Safety Guide offers guidance to fulfill global food safety and quality standards without harming production efficiency.

There are 16 areas where weighing equipment, foreign body detection, or quality control solutions can be critical for achieving compliance and efficiency.

This guide helps to ensure your products reach your customers exactly as they should – no more, no less, correct, complete, and safe, inside and out.

Select Your Focus Topics

Consider your area of interest and see to which regulatory standard chapter they correspond.

Topic / Chapter		BRC	FSSC 22000	IFS	SQF	Page
Standards	Food Safety & Quality Standards	BRC Global Standard (Version 7)	FSSC 22000 (Version 3)	International Food Standard (Version 6)	SQF Code, Edition 7, Module 2	6
Traceability	Traceability / Product Identification	• 3.9 Traceability • 3.11 Management of incidents, product withdrawal and product recall	• 7.9 Traceability system	• 4.18 Traceability • 4.2 Specifications and formulas	• 2.6 Product identification, trace, withdrawal and recall	14
	Formulation / Recipe Weihing					20
Quality Control Assured	Quality Data Management / Net Content Control / SQC	• 6.3 Quantity control	• Net content legislations	• 5.5 Quantity checking (quality control/ filling quantities)	• 2.4.1 Food legislation • 2.5.6 Product sampling inspection and analysis	34
	In-line Checkweighing					40
	Vision Inspection	• 3.9 Traceability • 6.2 Labeling and pack control	• 7.6.4 System for the monitoring of critical control points • 7.9 Traceability system • 17 Product information / consumer awareness	• 4.5 Product packaging • 4.18 Traceability • 5.5 Quantity checking	• 2.3.2 Raw and packaging materials • 2.5.6 Product sampling inspection and analysis • 2.6.1 Product identification • 2.6.2 Product trace	46
	Food Labeling	• 5.2 Product labeling	• 17 Product information / consumer awareness	• 4.5 Product packaging	• 2.6.1 Product identification	26
Foreign Body Detection	Metal Detection	• 4.10 Foreign body detection and removal equipment	• 7.6.4 System for the monitoring of critical control points • 10.4 Physical contamination	• 4.12 Risk of foreign bodies, metal, broken glass and wood	• Detection of foreign objects	52
	X-ray Inspection					58
Hygiene	Hygienically Designed Equipment	• 4.6 Equipment	• 8.2 Hygienic design	• 4.17 Equipment	• Vehicles, equipment and utensils	64
	Cleaning	• 4.11 Housekeeping and hygiene	• 8. Equipment suitability, cleaning and maintenance	• 4.10 Cleaning and disinfection	• Cleaning and sanitation	70
Equipment Calibration	Management of Quality in a Regulated Environment	• 4.7 Maintenance • 6.1 Control of operations • 6.4 Calibration and control of measuring and monitoring devices	• 8.3 Control of monitoring and measuring	• 5.4 Calibration and checking of measuring and monitoring devices	• Calibration of equipment	76
	Legal Metrology					84
	GP Good Practices					92
	Moisture Analysis					98
Safety	Safety in Explosive Atmosphere	ATEX Directive / OSHA Law & Regulations				104