

An Irish multinational's perspective on food safety

Customer safety must be at the heart of all food businesses. A food business that achieves FSSC 22000 certification will benefit from it. It doesn't matter what part of the food supply chain they are at.

RAY BOWE, DIRECTOR OF FOOD SAFETY AND QUALITY, MUSGRAVE GROUP



An interview with Quality, Mus

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"At Musgrove our is the provision of food everyday, Bowe, Director of Good Safety & Quality. "To continuously achieve this outcome requires a strong food safety culture right

across the supply chain from producers to the consumer."

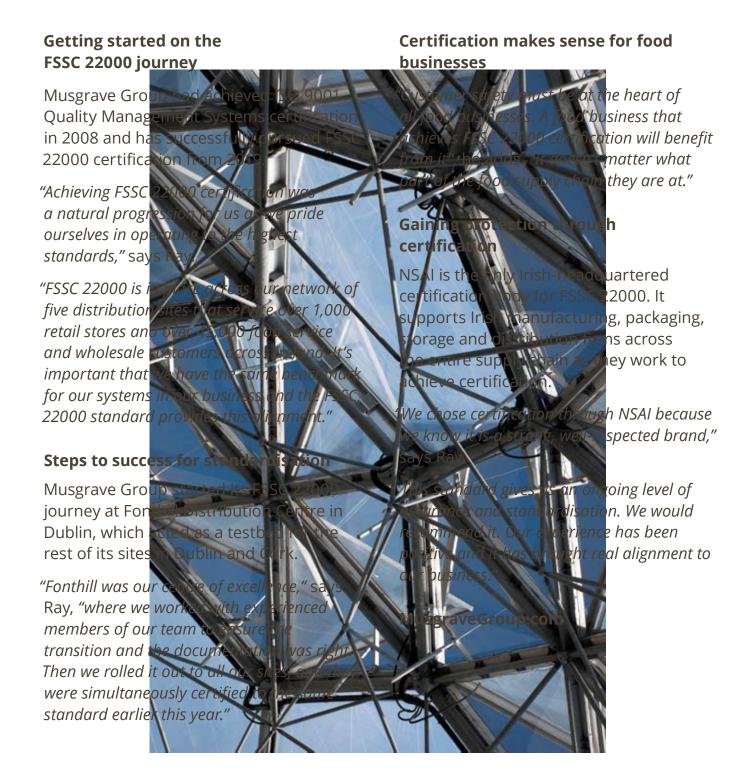
All Musgrave Distribution Centres in Ireland now hold FSSC 22000 certification awarded through NSAI. This is a certification scheme for storage and distribution food safety management systems and is a benchmarked standard aligned with the Global Food Safety Initiative (GFSI).

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"FSSC 22000 is a global standard, assessed by NSAI," says Ray. "As α world-class food and beverage business, we constantly seek to improve our standards and have found that certification to FSSC 22000 provides a regular external critical view of our operations."



+ Discover the benefits of FSSC 22000 certification for your food business and request a quote on our website at NSAI.ie









