

HACCP Certification

Yanagawa Factory Receives HACCP Certification

On 6 April, 1999, Chuugai Foods Yanagawa Factory became the first location in Fukushima Prefecture to receive HACCP certification by the Japanese Ministry of Health, Labour and Welfare. The certification has enabled us to supply products that respond to the rapidly increasing interest in hygiene management among our customers since the Esherichia coli O-157 incident.

▼ What is HACCP?

HACCP stands for ‘**Hazard Analysis and Critical Control Point.**’ HACCP is a food safety management system, which differs from previous hygiene management methods that emphasized the inspection of finished products. HACCP aims to help business operators to achieve product safety by foreseeing potential food safety hazards (caused by microorganisms, metallic fragments, etc.), specifying hazard management procedures and applying these procedures to prevent the occurrence of hazards throughout the whole manufacturing process.

HACCP is a scientific system that enables companies to ensure the safety and integrity of their food products in an effective and efficient manner.

▼ Supplying Products that Provide Peace of Mind

HACCP certification acknowledges that Chuugai Foods has established an appropriate standard of hygiene management, to which its production activities conform, thereby confirming the high level of quality and hygiene of each of our products. By further improving our hygiene management procedures in the future, we intend to continue to enhance the safety and integrity of our products.products. We strive constantly to develop products with ‘tastes’ that match the modern diet. We endeavour to fully utilize raw materials using state-of-the-art equipment at our main factory in Yanagawa, Fukushima Prefecture. In response to increases in production and the diversification of our product line, we have also made regular efforts to invest in new facilities and equipment. The company is proud to have achieved high productivity and quality using the latest machinery and sanitation equipment.