

SYSTEMS DEVELOPED AND IMPLEMENTED

Hazard Analysis and Critical Control Points (HACCP)

Australia and New Zealand Food Standards Code

British Retail Consortium (BRC)

Wine Standards Management Plan (WSMP)

ISO 9001

FOOD SAFETY SOLUTIONS THAT WORK FOR YOUR BUSINESS

As the world of food and beverage supply moves towards high compliance in food safety we at Aura Sustainability wish to make the initial design process and ongoing management as painless a transition as possible for you.

We have strong expertise in designing and implementing systems that work to regulations both legislative and voluntary. Your requirements and those of your customer are paramount to us.

Our skills focus predominantly on alcoholic beverage production and packing (wine, beer and spirits) and our clients are generally those who are needing to fulfil the requirements of their retail customers.

How we work:

Initial Assessment: This is a GAP analysis against a chosen standard and allows understanding of the tasks, budget and resource required for you to achieve your food safety requirements.

Project Management: We project manage your food safety requirements all the way through to project fulfilment, which is normally certification to a given standard.

System Design: We already have templates and forms that we can easily slip into your system to save time and money. We also mentor you to make sure the less generic parts of the system are complete.

System Implementation: We focus heavily on ensuring that once the system is designed it works correctly. We train those responsible for managing the system to enable a fluent system handover.

Audit Assistance: We actively participate in the certification audit and ensure that any potential systems non conformances are rectified within the auditors timeframe.

