

VAISHAL PATLIPUTRA DUGDH UTPADAK SAHKARI SANGH LTD.

PATNA DAIRY PROJECT, PATNA

FOOD SAFETY OBJECTIVES

Quality Norms

1. To improve MBRT of raw milk of RMRD by 5% compared to previous year.
2. To reduce curdling by 2% compared to previous year.
3. To plan and conduct required quality and food safety tests.
4. To reduce the SPC of raw milk by 2% compared to previous year.

Legal Obligations

1. To comply with statutory and regulatory requirements.

Infrastructure

1. Provide proper infrastructure for storage of ingredients, packing materials spare parts and all the consumables.
2. To ensure proper storage facilities for liquid milk and milk products.
3. To ensure availability of plant machineries for each product line.
4. To ensure facilities for maintenance of proper hygienic conditions in processing and production of milk and milk products.

Purchase

1. To ensure enlisting of at-least 2 supplier for each material item.
2. To ensure preparation of vendor rating after completion of each financial year.

Milk Procurement and Input Services

1. To increase AI by at-least 3%.
2. To ensure availability of good quality cattle feed in the milk-shed area.

Resource Utilization

1. To ensure judicious and efficient utilization of resources.Reduction in consumption rate of water ,LDO and electricity by 3%.
2. To improve equipment capacities utilization by 3%.

Training

1. To ensure training of at-least 2 man days for each function.

Customer Satisfaction

1. To obtain improvement in customer satisfaction by at-least 5%.

PATNA DAIRY PROJECT

PHULWARISHARIF, PATNA

FOOD SAFETY POLICY

WE THE MANAGEMENT AND STAFF OF PATNA DAIRY PROJECT PROMISE TO PROVIDE SAFE AND NUTRITIOUS SUDHA BRAND MILK AND MILK PRODUCTS TO ALL ESTEEMED CUSTOMERS. WE ARE SINCERELY COMMITTED TO EXCELLENCE IN MEETING EXPECTATIONS AND FULFILLING REQUIREMENTS OF CUSTOMERS. YOUR NEEDS DRIVE US TO CONTINUALLY IMPROVE OUR PROCESSES AND SYSTEMS.

WE, TOGETHER SHALL ACHIEVE FOOD SAFETY OBJECTIVES

- * BY COMPLYING WITH STATUTORY AND REGULATORY REQUIREMENTS.
- * BY ESTABLISHING AND REVIEWING OUR OBJECTIVES AND TARGETS.
- * BY COMPLYING WITH ISO 22000:2018 PRINCIPLES THAT RESULT IN PRODUCTION OF QUALITY AND SAFE MILK PRODUCTS.


MANAGING DIRECTOR