

## What is HACCP ?

Safety and hygiene are paramount in the food industry. To guarantee the safety of our food chains, the food industry is subject to all kinds of European directives. For example, all First Aid materials have to meet the HACCP standard.

**HACCP**, the acronym for *Hazard Analysis and Critical Control Points*, is a risk assessment system for food safety. This entails an analysis of hazards and critical control points.

Under this directive, undertakings engaged in the preparation, processing, packaging, distribution and the transport of foodstuffs must identify and analyse for risk all aspects of the production process. The control process, promulgated by the European Union, must ensure that the production of all foodstuffs produces as little risk of contamination as possible. In concrete terms this means that not only do undertakings in the food industry have to comply with this, but likewise catering undertakings, industrial kitchens, bakers, butchers, sandwich shops etc.

HACCP has its origin in US space exploration. Because it is not possible during a space mission to return spoiled foods to the factory and have them replaced by better products, and because food poisoning can cause an expensive mission to fail, this risk is unacceptable.

HACCP is not manual of requirements but rather a system based on 7 principles. Companies must apply this system to their own situation. Each undertaking states where and at what phase of the production and/or distribution processes there could be hazards to the health of consumers. It also sets out the measures that are to be taken to prevent threats to consumer health, the controls to be carried out, and the results of these.

In short: HACCP is a preventive system that the companies must themselves implement. The safety of the product is increased by detecting risks to health in the preparation and handling processes and then rendering them manageable.

Detectaplast has special first aid materials that meet these European HACCP standards. Our detectable plasters are fitted with a metallic strip under the wound pad that makes them detectable by metal or X-ray detectors in the production line. They are blue to make them conspicuous. There is little food that is blue by nature. Our plasters are therefore highly suited for use in a production environment, catering, and industrial kitchens.

In addition to its detectable plasters, the Detectaplast line also includes blue dressings, burn products and dressings kits.

## What is BRC certification?

The British retailers developed a common standard for the entire industry in 1998. BRC stands for **British Retail Consortium**, the association of British retail organisations. The BRC standard describes the hygiene and food safety requirements for food processing businesses that supply the retail sector directly.

The BRC has similarities to and overlaps the HACCP. The BRC also requires a risk analysis in accordance with the HACCP and the critical points for food safety (CCPs) must be guaranteed throughout the production process. The BRC requires more, however, in the area of hygiene and civil engineering. A HACCP certified company would have to arrange and explain some additional aspects.

Like the HACCP, the first aid products must be detectable under the BR. All first aid products that Detectaplast produces and distributes satisfy this requirement.

### **What is IFS certification?**

German retailers have developed a certification standard that matches the English BRC standard on many points: the IFS (International Food Standard). French retailers have also adopted the IFS standard. The Italian retail association, Ancc, Ancd and the Federdistribuzione, also support the IFS standard. As with the HACCP under the IFS first aid products must be detectable. All first aid products that Detectaplast produces and distributes satisfy this requirement.

### **Benefits of Detectaplast products**

#### **Exceptional adhesive strength**

When a professional user injures himself he must care for himself quickly and easily so that he can continue to work. The difficult working conditions in the food industry, catering and industrial kitchens mean that the plaster must adhere to the skin properly, remain in use for a lengthy period of time, and ultimately be removed easily.

The adhesive use by Detectaplast is made from a synthetic rubber, a hypoallergenic product that reduces the chance of skin irritation to a minimum. By using a hot melt-technology we are able to apply threads of the hypoallergenic adhesive to the support. By leaving space between the threads of adhesive we give the skin extra room to breathe. This also makes it simple to remove the plaster smoothly.

#### **Blue colour**

Our plasters are blue because there is as good as no food that is blue. This makes the plasters immediately obvious and can be removed quickly from the food circuit.

#### **Aluminium strip**

It is of paramount importance to the foodstuffs industry that no foreign, non-food substances get into the food chain.

This is why all Detectaplast® detectable plasters contain an aluminium strip of 5gr/m<sup>2</sup> between the wound pad and the support. This aluminium strip ensures that, if a plaster should end up in the food, this will be detected automatically by the metal detector and can be removed immediately.

#### **X-ray thread**

It is not possible in some sectors to work with metal detectors. For example, this is the case where products are packed in aluminium packaging. The solution here is to use an x-ray detector. Foreign objects can be detected by this system where their density is greater than that of the product, including its packaging. The Detectaplast® X Ray plasters contain a thread of barium sulphate that is detectable by an X-Ray detector and can be removed immediately from the food chain. Barium sulphate is regularly used in healthcare as a contrast when making x-ray images.