



# PPL

## BRC-IoP and HACCP certification achieved!

These global standards for manufacturing practices added to our quality certification for ISO 9001:2000.

The first company in India to hold all three certifications!

### QMHS - QUALITY MANAGEMENT, HYGIENE & SAFETY programme



“Packaging is the first handshake that a consumer has with a product”, and packaging, being an integral part of any product, “must protect what it sells, besides selling what it protects!”

In food products, and many other products, quality is trust. People have the right to expect that the food they eat and the products they consume are hygienic, safe and suitable to their needs. Quality...Hygiene... is what all of us look for before consuming any product.

We, at PPL, as leaders in consumer packaging, believe that in all our products the end consumer's expectations in terms of quality and hygiene needs are safeguarded as well as proactively addressed. This is core to our functioning. Further, we respect our environment and value the health of each individual on our premises by giving high priority to the safety measures across all our operations.



Towards these objectives, we initiated a journey of implementing steps and recognised systems & procedures that would help us meet our objectives. Against a backdrop of having achieved the upgraded ISO9001:2000 quality certification at our three plants at Thane, Hyderabad and Silvassa, we set up a dedicated Health, Safety and Environment Cell (HSE) which assists all our plants in ensuring continuous improvements in our HSE culture. This cell regularly conducts workshops on various topics of interest as well as circulates a monthly newsletter for knowledge enhancement of PPL personnel.

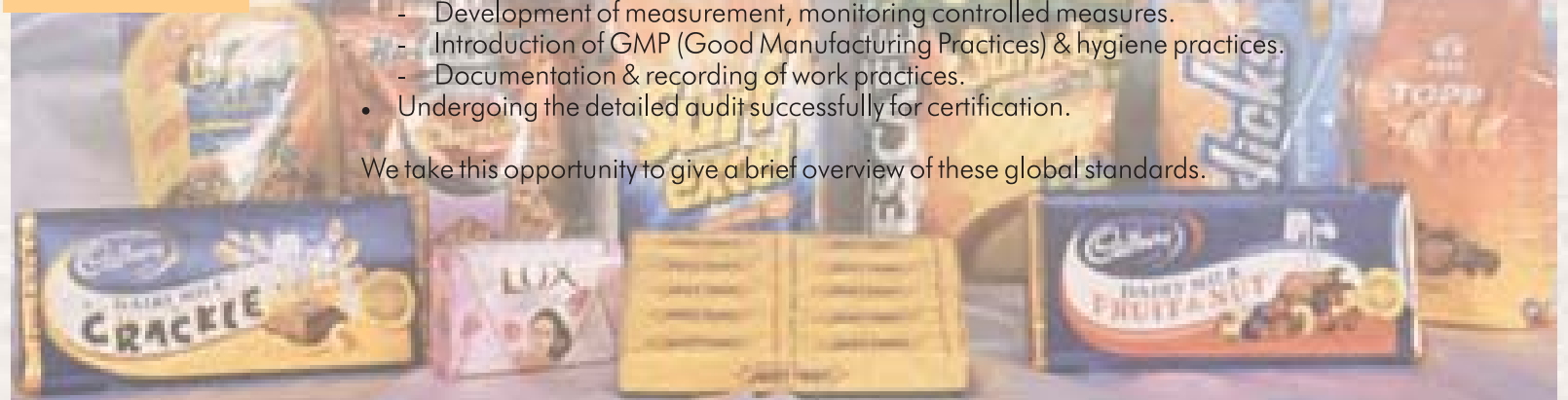
Then we began the journey for implementing HACCP and BRC-IOP systems at all three plants. We started with the formation of various cross-functional implementation teams at the respective plants under a common driver. This was followed by formulation and designing of an approach by the team members for implementation of these standards in the respective departments.



The implementation process involved:

- Understanding of Standards.
- Developing appropriate systems & methods as per standards.
  - Training of people at all levels.
  - Development of measurement, monitoring controlled measures.
  - Introduction of GMP (Good Manufacturing Practices) & hygiene practices.
  - Documentation & recording of work practices.
- Undergoing the detailed audit successfully for certification.

We take this opportunity to give a brief overview of these global standards.





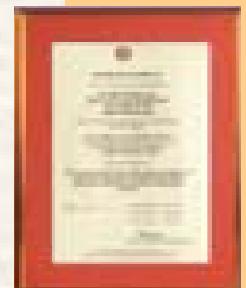
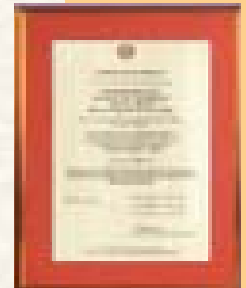
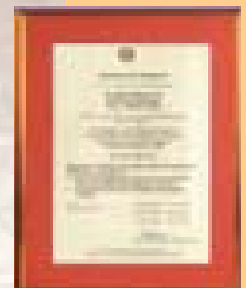
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## HACCP

HACCP i.e. Hazard Analysis Critical Control Point, is a systematic approach to controlling safety hazards in a food process including packaging. HACCP is an internationally accepted preventive system for Food Safety that addresses Hygiene, Physical, Chemical and Biological risks i.e. hazards. Analysis of the presence, if any, of these hazards forms the basis for establishing Critical Control Points (CCP's), which identify those points in the process of conversion that must be controlled, regularly monitored & documented in order to ensure the safety of the food.

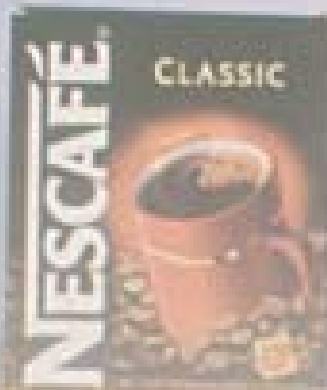
The approach selected for implementation of this system was "Bottom - Up" and through extensive brain storming sessions. People at all levels at all PPL plants were trained & educated about the advantages / benefits of implementing this system. Thereafter the implementation was through

- Analysing and identifying possible hazards at each and every stage of the conversion process within the plants.
- Identifying CCP's.
- Setting critical limits for these identified CCP's.
- Documentation of procedures & records.
- Monitoring & verification steps.





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**BRC-IoP**

In 2001 the British Retail Consortium (BRC) and the Institute of Packaging (IoP) developed this Technical Standard and Protocol for companies manufacturing and supplying Food Packaging Materials for Retailer Branded Products to assist retailers and Food manufacturers in the fulfillment of their legal obligations, and help protection of consumers by providing a common basis for evaluating and certifying companies for supply of packaging for Food Products. It is regarded as a benchmark for best practice in safety, quality and operational criteria involved in manufacture and supply of packaging materials, which has seen it evolve into a Global Standard.

## QMHS

The QMHS at PPL has helped in consolidating the existing processes by offering the following key benefits:

- It is comprehensive and covers areas of quality, hygiene & product safety that meets international standards.
- It addresses the "Due Diligence" requirements across the entire chain consisting of raw materials supplier, packaging materials manufacturer, packer / filler and retailer.
- It ensures, by way of audits, a self-improving quality, hygiene and product safety system.

The implementation of these globally recognized standards, along with ISO 9001:2000, heralds a new era of standardisation of processes & systems in flexible packaging industry for achieving total customer satisfaction. PPL is committed to enrich its diverse portfolio through continuous improvements in its QMHS journey.

The Vision Document 2015 prepared by the Food Processing Ministry proposes to make India the food factory of the world. The creation of an integrated Food Law and Food Standards Authority for achieving this goal, endeavours to make the Indian food processing industry internationally competitive - quantitatively as well as qualitatively. PPL is ready for this challenge!

