



FOOD SAFETY ASSOCIATES (FSA) LIMITED

*Value chain, Trade Facilitation and Trade Development Specialists,
Professionals and Consultants.*

- *Consultancy*
- *Technical Assistance*
- *Project management*
- *Training, advisory and capacity building*
- *Research and development*
- *Conformity assessment*
- *Promotion, advocacy and awareness raising*



GAP, GHP, GMP and GLP
HACCP, FSMS and QMS
FOOD SAFETY and
SPS STANDARDS
QUALITY STANDARDS
TECHNICAL REGULATIONS and
LEGAL FRAMEWORKS
SPS and QUALITY POLICY



**FOOD
SAFETY,
SPS & QUALITY IN
ONE PACK**

The centre for food safety, sanitary and phytosanitary (SPS), quality, value addition, local and international trade

We are masters in food safety, sanitary and phytosanitary measures, quality and standards

WHAT WE DO

Food Safety Associates Ltd is one of the leading providers of food safety consultancy; technical Assistance; project management; training, advisory and capacity building; research and development; conformity assessment; promotion, advocacy and awareness raising services in Eastern and Southern Africa region. We have four affiliate entities which include: Food Safety Associates (FSA), Food Safety Academy (FSA), National Food Safety Foundation (NFSA) and Food Safety Promotion and Advocacy Centre (FOSAPAC). Through our entities, below is what we do:

1) FOOD SAFETY ASSOCIATES

Through our restructured Food Safety Associates (FSA), we offer all forms of food safety, sanitary and phytosanitary (SPS), quality and standards related consultancy, technical assistance and project management services to all categories of clients including: government ministries, departments and agencies (MDAs); development partners; and large, medium, small and micro enterprises. We have developed information packs to support different players in managing food safety, SPS and quality. We have information material in form of posters and leaflets which are written in simple easy-to-understand format on implementing hygiene requirements, good manufacturing practices, good agricultural practices, pest control and other prerequisites and HACCP. You can contact us for our services or procure copies of the information packs needed to impart knowledge to your work force.

We can guide enterprises to install and implement good hygiene practices, good manufacturing practices, sanitation standard operating procedures, HACCP, good laboratory practices and food safety and quality management systems based on ISO standards.

We guide food safety and quality control agencies to implement policies, laws and regulations in accordance to requirements set out in World Trade Organisations agreements on SPS measures and technical barriers to trade (TBT)

2) **FOOD SAFETY ACADEMY**

Through our rebranded Food Safety Academy we are providing the best available training, advisory and capacity building services in the field of food safety, sanitary and phytosanitary measures, quality and standards in the region and beyond. We have scheduled courses in the field of Hygiene, Food Safety, post harvest handling, food safety and quality standards, sanitary and phytosanitary measures and other related fields. Please check our courses schedule and our Academy Prospectus on the training section of our website: www.foodsafetyltd.com. You can book to participate in any of the courses on the same section of the website or by contacting us using the contacts given below. We also arrange tailor-made courses for clients which we can deliver on site.

3) **NATIONAL FOOD SAFETY FOUNDATION**

Through our National Food Safety Foundation, we undertake research and development activities aimed to avail knowledge, information and techniques required to improve food safety, SPS, and quality of food products and consumer goods. We support companies during the product development processes to ensure that their new products are fit for purpose, safe and meet the regulatory and customer requirements. We also undertake scoping studies, assessments and evaluations aimed to diagnose eminent safety, SPS and quality challenges associated with production, value and supply chains so as to improve safety, quality and market access for products. We undertake conformity assessments (sampling, testing, inspection, auditing and certification) as third parties on behalf of clients.

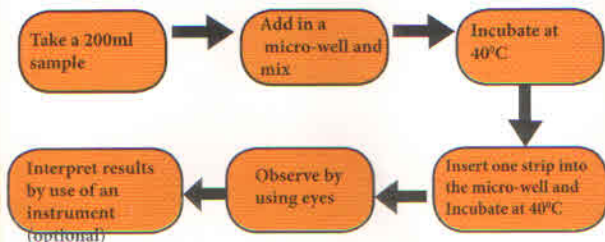
We act on behalf of government food safety, SPS and quality control agencies or buyers of agro-food products and consumer goods to undertake third party inspections and certification activities. We also undertake certification activities for hygiene management, HACCP and food safety and quality management systems standards

We employ technologies for food safety that are based on the current up-to-date research and development work going on, all around the world. Our technology products include food safety screening and testing kits for various hazards and contaminants in food. The kits can detect the presence of hazards such as toxins, chemical residues and microbiological contaminants in food within 2 - 15 minutes.

We can assist organizations/companies/laboratories to access those technologies for quick detection of mycotoxins in milk, feed, grain and oil. We can assist to detect a range of veterinary drugs residues, and heavy metals such as mercury, lead and cadmium in food. We also have quick screening and detection kits for different microbiological contaminants of food such as E.Coli, Staphylococcus and Salmonella; and cleanliness test using ATP Unit. Other kits for detecting Malachite green, Furazolidon and residues

of illegal or banned chemicals among others, are available for fish, animal products and eggs. We have rapid screening kits for different organochlorine and organophosphate pesticide residues in vegetables and fruits. Please contact us to determine if your products are contaminated or to procure your own detection kit.

An illustrative chart of the protocol for the screening of mycotoxins in milk using a testing kit supplied or used by FSA



4) FOOD SAFETY PROMOTION AND ADVOCACY CENTRE

Through Food Safety Promotion and Advisory Centre we partner with stakeholders to increase awareness and sensitize the general public or targeted sections of the community on importance, need and how to ensure food safety, plant and animal health and implementing quality standards for food products and consumer goods. We are partnering with various players to organize a permanent annual Food Safety Conference for Africa; and Trade and Investment Conference for Eastern Africa. We have developed guide books for Hygiene and Food safety in food operations to guide different operators in agro-food chain on best practices for implementing food safety. We have a guide book each for food hygiene, personal hygiene, cleaning and sanitising, HACCP implementation and food safety management in value chains for major commodities grown in tropical regions of Africa. Please contact us to procure your own copies.

For information on how to access our services please contact us on the address below
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Email: foodsafety@foodsafetyltd.com
Website: www.foodsafetyltd.com