FOOD SAFETY MANAGEMENT POLICY

The absolute safety of our food goes without saying. So, in addition to complying with all regulations, our own food safety management ensures we adopt best practices and reduce food waste.

THE HIGHEST STANDARDS

Our ISO 22000 certification means we have an internationally recognised system in place for the safe production, storage and disposal of food.

CONTINUOUS EDUCATION

We communicate a wide range of food safety issues and policies to our staff working in relevant departments and supported by an ongoing education programme.

EXCELLENCE THROUGHOUT

Our food management is guided by strict processes to maintain excellent food safety, while being audit-ready at any time.

TAKING RESPONSIBILITY

Through responsible and reliable management, we promote sustainable food consumption and production.

INGREDIENTS ARE EVERYTHING

Our suppliers align with our values, meet our expectations for responsible and ethical sourcing, and are committed to safe high-quality ingredients.

REDUCING RISK

We are HACCP compliant, helping us proactively reduce risks in food products, by preventing any potential hazards in the production process.

WE AIM HIGH

We establish clear and measurable targets throughout production, review our processes on an ongoing basis and incorporate feedback from staff directly involved.

Mar-Bella
COLLECTION