

## ***Lesson learned from the china tainted milk case***

### ***A ½ day Food Safety Awareness Seminar for***

### ***Food Safety Management System –***

# ***SAC HACCP or ISO 22000***

*Ever been put on the spot to prove your food safety standard or to gain consumer's confidence on your food safety..... as against product recall or having to be removed from shelves or even to face corporate wrapup.....*

*Take this opportunity to set up a system to assure food safety - you can't afford facing losses by operations suspension & legal fines - after public any incident .....*

*Go for 22K-HACCP..... - prevention is always better than cure.....*

*What is SAC? What is HACCP? What is ISO 22000?*

*How to gain CCIS training & consulting's helps to attain it?*

*Use Food Safety System to assure food safety to your customers - with repetitive business success.*

*Join us in a ½ day session to know how this SAC HACCP or ISO 22000 system can help complementing your company's sustainable success.*

***"PrimaDeli told to shut factory after food poisoning outbreak"***

by Chua Su Sien/Julia Ng  
Channel NewsAsia

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