



CLEAR, SIMPLE, ACHIEVABLE SYSTEMS
A BOUTIQUE CONSULTING BUSINESS
RUN BY INDUSTRY PROFESSIONALS
SPECIALISING IN AUDITING, TRAINING
AND CONSULTING IN THE
FOOD INDUSTRY

Our team work directly with small, medium and large businesses to create clear, simple and achievable Food Safety and Quality Management systems to ensure ongoing certification to required standards.

We develop and implement customised, integrated systems to meet your business and customer requirements including HACCP, WQA, SQF, Coles, Aldi, Costco and ISO standards

Our programs are specifically customised to the individual business and include implementation, ongoing management and auditing along with expert technical consulting for specific projects.

We also offer innovative in-house, online and public industry training to meet retailer requirements and customised training packages to meet your business needs.



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•DEVELOPMENT

We work with businesses to determine their required standards, develop these standards within the business and ensure that third party certificate is achieved.

We also upgrade existing programs to integrate new standards.

•MANAGEMENT

We provide ongoing management of Food Safety and Quality Management systems in place to ensure that all standard requirements are integrated into the business fabric including Internal

Audits, System Reviews, Management Meetings, GMP checks etc

•CONSULTING

We provide consulting and technical solutions for businesses in a variety of areas including product commercialisation, food labelling and withdrawal and recall management

CONTACT US TO DISCUSS HOW WE CAN PROVIDE A CUSTOMISED SOLUTION FOR YOUR BUSINESS

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