

Brand: **Food Waste Saver**, by



REQUIREMENTS MAP

REQUIREMENTS MAP – PRIMARY PRODUCTION

Agriculture, Livestock & Aquaculture



1

Legal Compliance and Management Commitment

1.1. Responsible declaration of legal compliance.

1.2. Management commitment.

1.3. Quality Policy.

1.4. Food waste prevention plan.

2

Prevention in Primary Production

2.1. Good Production Practices.

2.2. Good Cleaning Practices.

2.3. Good Hygiene Practices

2.4. Preventive maintenance.

2.5. Efficient use of water.

2.6. Control of suppliers.

2.7. Production planning.

2.8. Production management.

2.9. Production procedures.

2.10. Loss Prevention.

2.11. Post-production management.

2.12. Storage and rotation.

2.13. Transportation and distribution.

2.14. Staff training.

3

Surplus Management in Primary Production

3.1. Food Surplus Identification and Classification System.

3.2. Surplus Management Plan and Hierarchy of Use System.

3.3. Donation of Food Surpluses.

3.4. Transformation of surpluses for the food industry.

3.5. Valorization of Food Surpluses.

3.6. Waste management plan.

4

Documentation and traceability

4.1. Traceability system.

4.2. Traceability assessment

4.3. Document control.

4.4. Record control.

4.5. Internal communication.

4.6. External communication.

5

Measurement and monitoring

5.1. Identification of performance indicators.

5.2. Performance measurement record.

5.3. Mass balance.

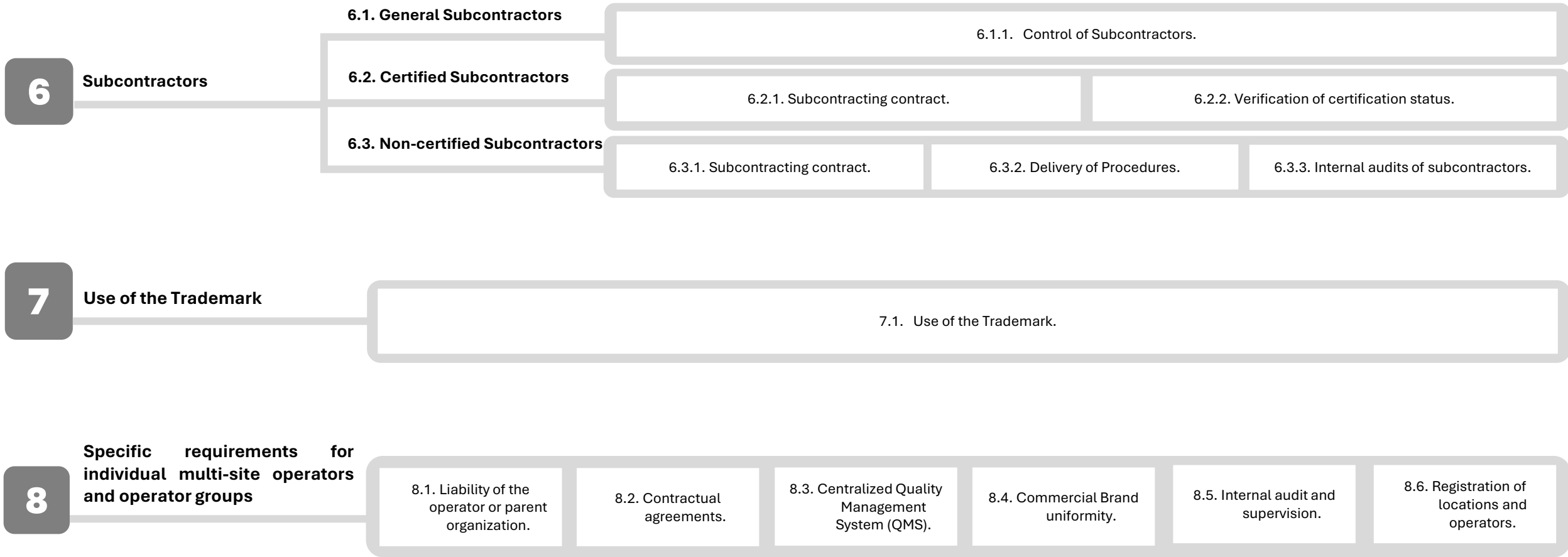
5.4. Internal audits.

5.5. Corrective action plan.

5.6. Continuous improvement plan.

REQUIREMENTS MAP – PRIMARY PRODUCTION

Agriculture, Livestock & Aquaculture



REQUIREMENTS MAP – FOOD INDUSTRY



1

Legal Compliance and Management Commitment

1.1. Responsible declaration of legal compliance.

1.2. Management commitment.

1.3. Quality Policy.

1.4. Food waste prevention plan.

2

Prevention in Food Industry

2.1. HACCP system.

2.2. Good Cleaning Practices.

2.3. Good Hygiene Practices.

2.4. Preventive maintenance.

2.5. Control of suppliers.

2.6. Purchasing and production planning.

2.7. Receipt of raw materials.

2.8. Storage and rotation of raw materials.

2.9. Optimization of the production process.

2.10. Hygiene packaging.

2.11. Shelf life and labelling.

2.12. Transportation and distribution.

2.13. Staff Training

3

Surplus Management in Food Industry

3.1. Food Surplus Identification and Classification System.

3.2. Surplus Management Plan and Hierarchy of Use System.

3.3. Donation of Food Surpluses.

3.4. Transformation of surpluses for the food industry.

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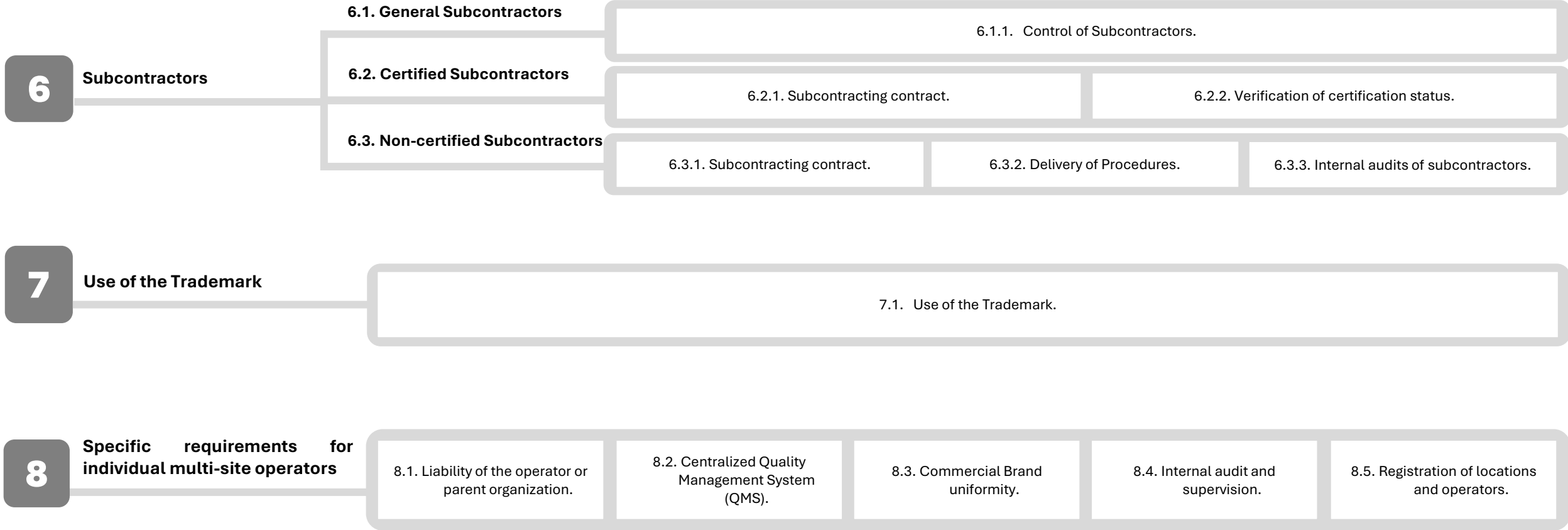
5.3. Mass balance.

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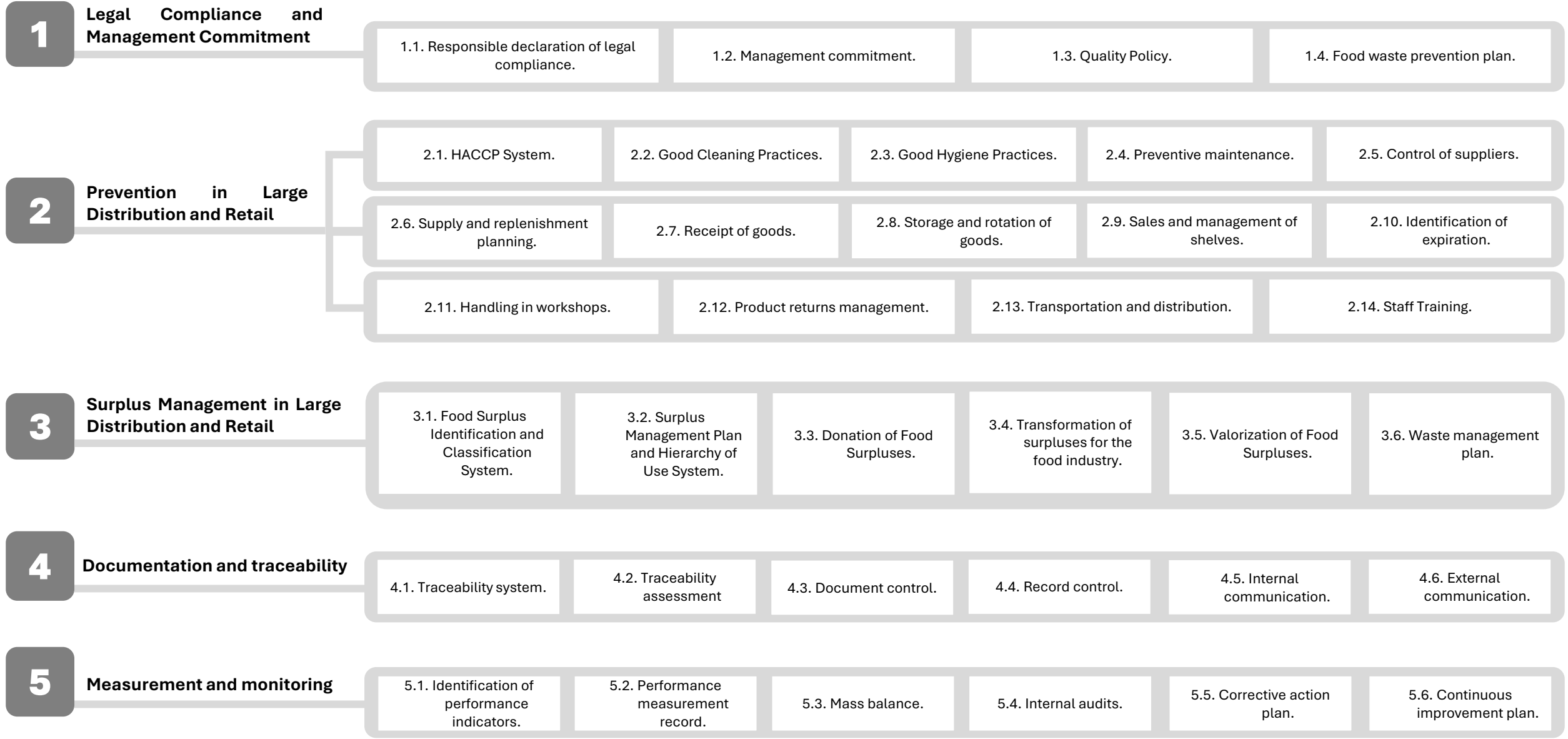
5.5. Corrective action plan.

5.6. Continuous improvement plan.

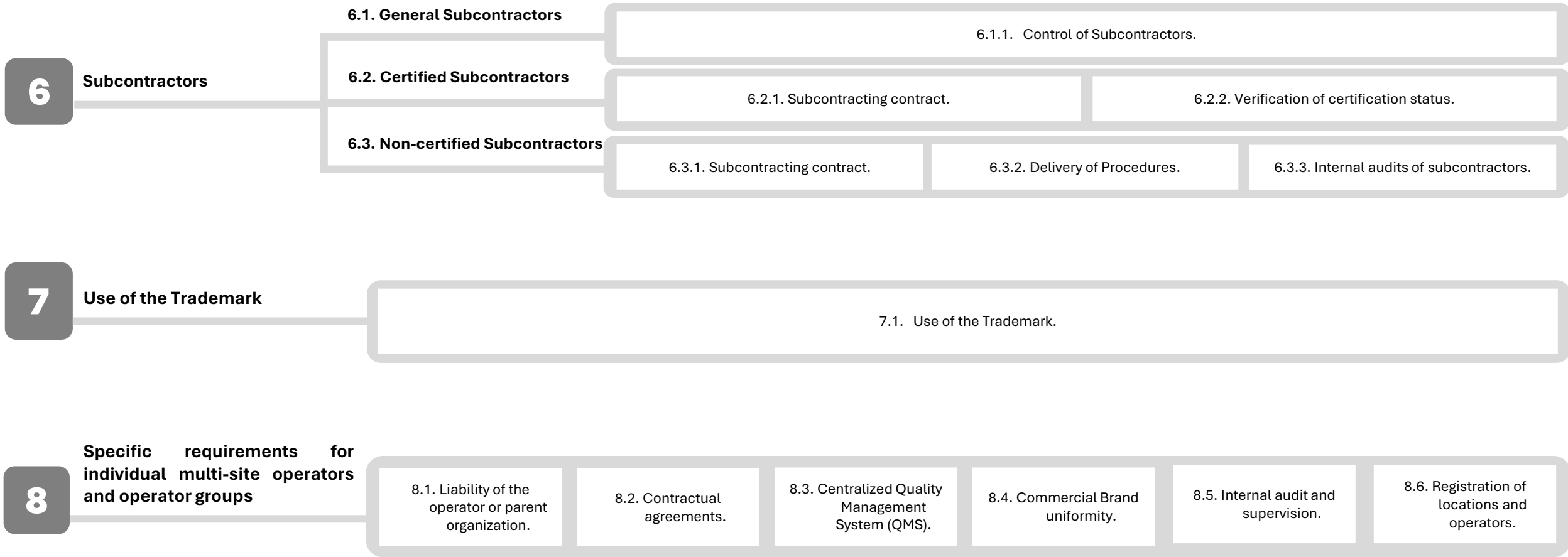
REQUIREMENTS MAP – FOOD INDUSTRY



REQUIREMENTS MAP – LARGE DISTRIBUTION & RETAIL



REQUIREMENTS MAP – LARGE DISTRIBUTION & RETAIL



REQUIREMENTS MAP – HoReCa Channel



1

Legal Compliance and Management Commitment

1.1. Responsible declaration of legal compliance.

1.2. Management commitment.

1.3. Quality Policy.

1.4. Food waste prevention plan.

2

Prevention in HoReCa Channel

2.1. HACCP system.

2.2. Good Cleaning Practices.

2.3. Good Hygiene Practices.

2.4. Preventive maintenance.

2.5. Control of suppliers.

2.6. Menu planning.

2.7. Storage and rotation of raw materials.

2.8. Identification of expiration.

2.9. Handling in the kitchen.

2.10. Surpluses Offer.

2.11. Reuse practices.

2.12. Staff training.

3

Surplus Management in Canal HoReCa

3.1. Food Surplus Identification and Classification System.

3.2. Surplus Management Plan and Hierarchy of Use System.

3.3. Donation of Food Surpluses.

3.4. Transformation of surpluses for the food industry.

3.5. Valorization of Food Surpluses.

3.6. Waste management plan.

4

Documentation and traceability

4.1. Traceability system.

4.2. Traceability assessment

4.3. Document control.

4.4. Record control.

4.5. Internal communication.

4.6. External communication.

5

Measurement and monitoring

5.1. Identification of performance indicators.

5.2. Performance measurement record.

5.3. Mass balance.

5.4. Internal audits.

5.5. Corrective action plan.

5.6. Continuous improvement plan.

REQUIREMENTS MAP – HoReCa Channel

