

CP Foods improves SME suppliers' capacity to comply global best practice

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The Food "Safety Culture - Food Defense - Food Fraud" program is aimed to equip those suppliers with internationally recognized best practices on advanced quality control and food safety, which will henceforth raise global consumer confidence and Thai SME's competitiveness in the global stage.

Dr Sommai Tachasirinugune, Executive Vice President of CP Foods, said that as an integrated agro-industrial and food business operator that delivers food products to Thai consumers and more than 40 countries worldwide, CP Foods has given priority to food quality and safety throughout the supply chain, and this has been toughened following the COVID-19 pandemic that prompts grave concerns in food quality and safety. Suppliers' manufacturing sites have been checked and evaluated on an annual basis. CP Foods has also strengthened suppliers' capability in controlling and assuring the quality of agricultural raw materials.

CP Foods and international experts thus jointly outlined the special training course for the SME suppliers. The goal is to help the SME meet international standards on manufacturing and material sourcing including BRC that is a prerequisite for food exports to the United Kingdom and the European Union and FSSC22000 (IFS) that highlights traceability and transparent operations throughout the supply chain.

"The global food industry is demanding the quality and safety assurance standards that are more advanced than basic standards like GMP and HACCP. As such, it's CP Foods' commitment to enhance SME suppliers' competitiveness through development programs. We will give these small suppliers the weapon to meet tougher requirements as these will pave way for their expansion. As they become big manufacturers, they will help strengthen the image of Thailand's food

safety in the international level,â Dr. Sommai said.

The first batch of SME have been selected for the training. Most of them supply seasoning ingredients like spices, syrup and curry pastes. The program aims to raise their awareness and understanding in quality control and assurance requirements that support the global demand for food safety. CPF will then guide them on the application and execution of such knowledge, to create the corporate culture on food safety and assure local and overseas consumers of product safety.