

AlMasrya factory achieved Grade A in the BRCGS Food Safety Global Standard

Cairo, March 8, 2022: AlMasrya, one of Juhayna factories scored grade A in the BRCGS Compliance Audit for food safety. The factory became one of 100 sites worldwide to receive this rating for the first time in an audit that was held by the BRCG company. In their report, the experts of the BRCGS praised the company's commitment to international quality standards, emphasizing that the company applies a set of strict measures in all manufacturing and supply chain stages, to ensure the provision of healthy and safe products.

The BRCGS Global Food Safety Standard has set the benchmark for over 20 years, adopted by over 20,000 sites in 130 countries, and it provides a framework to manage product safety, integrity, legality and quality, and the operational controls for these criteria in the food and food ingredient manufacturing, processing and packing industry. It is also considered as an important tool for measuring the quality and compliance of food product facilities with international standards and specifications with regard to food safety, which includes global retailers, quick service restaurants and major factories.

On this occasion, Juhayna organized a media visit to its factory “AlMasrya” in 6th of October City, to monitor the latest modern technology methods used by the company in the dairy products manufacturing and to witness the highest quality standards in the manufacturing, sterilization and packaging process.

During the tour, the media checked the manufacturing stages of dairy products, starting from the receipt of raw materials and packaging materials, until the exit of the final product through several technical stages that are carried out automatically and sterilized in the factory, in order to maintain the quality of the products and ensure their safety in accordance with the highest quality standards. These aspects are what made Juhayna one of the most prominent companies in the dairy products industry, in addition to obtaining many quality and ISO certificates.

Passant Fouad, External Relations Director at Juhayna, expressed her pride in the company's obtaining this advanced score by a well-known standard of severity and rigor such as BRCGS. She emphasized that this evaluation comes to reflect the company's keenness on the health of its customers, which comes at the top of its priorities.

Therefore, the company applies the latest technologies in the dairy, juice and beverage industry around the world, and is always keen to develop new mechanisms for the manufacture of innovative and unique food products according to the latest studies of the Egyptian market and consumer needs.

Fouad continued that the company believes that the quality of its products is the driving force behind its development, and therefore the company's success in providing high-quality food products comes as a result of its commitment to the best international and local standards, and also reflects its keenness to adopt the best quality systems and adherence to standards of food security, occupational safety and environmental management systems, while integrating them with various departments.

It is noteworthy that Juhayna had the leadership in establishing a department for quality management and food safety systems, which includes many important pillars, including monitoring compliance with all legislation, regulations and requirements specified by the company in terms of health and food safety, commitment to the prevention of injuries, diseases and environmental pollution in all departments and factories of the company. In addition to the adoption and application of Integrated systems for managing quality, food safety and environmental sustainability, which comply with the requirements of: ISO 9001:2008, BRC Food ver.7, FSSC 22000: 2013, ISO 22000:2005, ISO14001:2004, OHSAS 18001:2007 and other manufacturing, laboratory and storage standards, as well as health standards, and good agricultural and environmental practices.