

Food Training Program

A wider reaching global supply chain exposes our food - and those companies within the food supply chain to increased risk. MassMEP (Manufacturing Extension Partnership) supports manufacturers and those within the supply chain managing operational risks, achieve food safety regulatory and certification standard requirements, and realize sustained business value.

Focused on Business Results

Over the last few years the food Industry and its supply chain has become increasingly more complex in regards to food safety and compliance with the advent of the Food Safety Modernization Act.

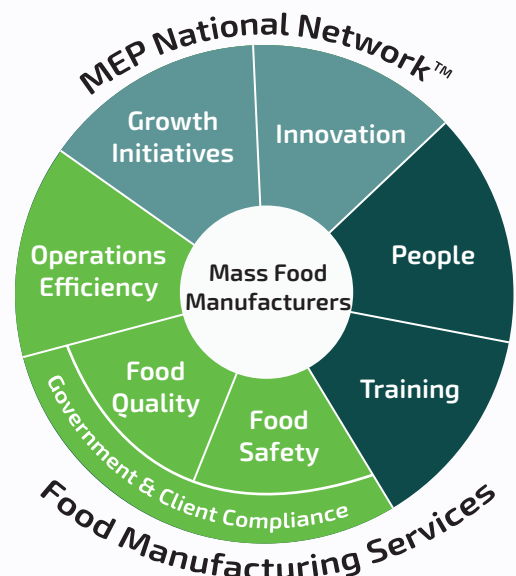
MassMEP Food Safety Industry Experts have:

An in-depth understanding of the Food Safety Modernization Act (FSMA) and third party certifications such as SQF, BRC and FSSC 22000.

Guidance in evaluating which food safety certification would best accommodate your business and the markets you choose.

Pre-audit guidance and Gap analysis to better prepare your business for an FDA audit.

Individual & customized training on numerous food safety specific topics.



Our Capabilities and Expertise go well beyond Food Safety Compliance and Certification

Unlike other food safety consultants, we bring a holistic approach to food safety compliance by combining extensive, practical hands-on experience, with a clear understanding of the business imperatives that are crucial to your success.

The food manufacturing experts at MassMEP can help you with all aspects of your business, including:

- Business Growth Services including Strategic Planning, Lead Generation and Marketing Assistance
- Supply Chain Management and Logistics Cost Reduction
- Business Efficiency services including Lean Manufacturing Techniques & Plant Layout, and Cost Segregation Services



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