



Flavorika Quality Standards

Principles of a responsible approach to the production of concentrated food flavourings.

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Principles of a responsible approach to the production of concentrated food flavourings. Purpose and scope Flavorika, a Polish manufacturer of concentrated food flavourings, regards quality, safety and transparent product information as essential elements of cooperation with customers. This document outlines the principles the company uses as a reference for organising and improving its processes.

2 Raw materials and suppliers

We aim to use raw materials with a defined identity and intended purpose and to work with suppliers who provide appropriate documentation. Raw material verification should consider specifications and requirements relating to the intended application.

3 Food safety - HACCP system

Flavorika has implemented an HACCP system (Hazard Analysis and Critical Control Points) for its food flavouring production activities. The system is designed to identify, assess and control hazards relevant to food safety. Its application supports a risk-based approach and preventive measures.

4 Production process control

Flavourings should be manufactured according to established formulations and instructions, taking into account hygiene, contamination prevention and the reduction of mix-up risks. Control activities should be documented as appropriate to the process.



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5 Batch traceability

Each product batch should be traceable to the relevant production documentation and raw materials used. Traceability supports complaint investigations and corrective actions when necessary.

6 Packaging, labelling and storage

Packaging and labels should be appropriate for the product and include required information. Storage and transport conditions should minimise the risk of quality deterioration and damage to packaging.

7 Documentation and customer communication

We aim to provide customers with up-to-date product information relevant to each flavouring, its application and legal requirements. Quality enquiries and complaints should be reviewed and used to improve processes.

8 Compliance and continuous improvement

Product and process assessments should take into account applicable food law and the requirements of the target market. Standards and procedures should be reviewed periodically and updated in response to legal, technological or organisational changes.
