



Food policy

As a manufacturer of wires for the food industry Elisental feels particularly committed to making its contribution to food safety. Risks that can occur during the production process have to be identified and managed in a preventive manner. It is our aim, not to allow our product to constitute a health risk for the food to be packed.

With our quality assurance system we make sure that the product manufactured by us is food safe and regularly checked for up-to-dateness and compliance.

Our procurement process and production provide that any raw, auxiliary and operating materials comply with the minimum requirements.

We use appropriate communication channels to maintain the cooperation with our suppliers and customers and to ensure effective and fast communication.

We aim at having food safety firmly established and “alive” in our company and our management and control principles. Our employees are trained accordingly so that they contribute significantly to implementing food safety in our company through their commitment.

A continuous improvement process at all levels is to guarantee the production of safe products that do not present a health risk.

We reinforce our endeavour for food safety by means of the introduction and maintenance of a management system according to FSSC 22000.