

## How ENFIT makes the supply chain safe

ENFIT has developed and introduced standards for the safer supply chain in recent years.

- ENFIT HQF certification for cleaning stations

ENFIT-HQF quality label (BASIC - HIGH - EXCELLENT) depending on the efficiency of the cleaning station and the quality of cleaning

Cleaning and disinfection according to ENFIT standard processes (easy-middle-havey-to-clean products, allergen free, Kosher, HALAL)

Cleaning in accordance with ENFIT standard processes, means, that the cleaning stations assumes responsibility for quality. This gives the industry reliable quality for the first time.

DIN 10 502-1 Regular inspection of transport containers „Food Suitable“(Inspection periode: every 2,5 years, in authorized ENFIT Inspection Centers)

Globale identification of the transport container with GID = Global Identification Number

identification of the last three previous products and security seals

Documentation and identification of the cleaning process. Confirmation of proper cleaning under the ENFIT Standards with ENFIT-ICC = INERNATIONAL CLEANING CERTIFICATE

All process steps paperless documented with blockchain cloud technology

All information is stored in the INTERNATIONAL-ENFIT-DATABASE and exchanged without any manipulation between the stakeholders.



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