

Hügli Group Microbiological Requirements Raw materials

The Hügli Group

is one of the leading companies in Europe regarding the development, production and marketing of culinary products like soups, sauces, bouillons, ready meals, desserts and functional food.

Our Quality Principles

Quality and Food Safety of our products are our top priority!

Everybody is committed at all levels of our organization!

Internal standards and IFS/BRC certified quality systems provide efficient processes and trust to our customers.

Quality is a moving target. Hügli is therefore a dynamic organisation, always adapting to proactively meet our customer's requirements. Within the Hügli Group, we have defined the microbiological requirements of our raw materials as minimum standards and categorized them in raw material groups. For this reason, we want to create a transparent basis for assessing the microbiological-hygienic status of certain raw material groups in the cooperation with our suppliers.

These microbiological criteria therefore also represent a requirement profile and is an important part of our supplier specification. This means that these microbiological requirements are effective for raw material sampling and deliveries.

The standards are based on a concept based on guideline value and warning value. It is based on the type and quantity of certain microorganisms that are relevant for the risk-based assessment of the hygienic character of the different raw material groups and their use in our products. Wherever possible, the criteria are based on industry-specific standards (e. g. DGHM).

Our target requirement is defined by the guideline value ("m"). This means that values below the target value ("m") or equal to the target value are acceptable and the material can be delivered and used without restrictions. Values above the warning value ("M") are outside the specification and won't be accepted.

Values between the guideline value and the warning value can be only accepted in exceptional cases or after previous agreements. However, we also take the right to claim in individual cases and to for corrective actions. If such not agreed individual cases occur frequently, we also claim the right to block and reject this raw material.

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