



Development Company
for Integrated systems and training



Who we are and What we do . . .

Development Company for Integrated Systems and Training (DIST) is a Food Safety and Quality Consulting Company establishment in Egypt launched in the year 2019 with an ambitious vision and focus on Training and Consultancy in Food Safety Management System (FSMS) and QMS. We are operated by qualified and competent professionals with dedication and commitment to achieve its vision. We are ensuring our dedicated services to the valuable customers in the Middle East region India and Malaysia and other part of the world. We ensure to keep abreast of the changes happening in Food Safety Scenario. We are recognized by local and international awarding bodies



Why DIST Company ?

If you decide to come to DIST Company, you can be sure that you'll receive a first-class consultation & training solution with a focus on practical skills and professional relevance to protect your business, we provide the best solution for your needs

- 1. We have a wealth of experience and knowledge with quality and food safety systems and audits**
- 2. We quickly adapt to your business and become part of it understanding your processes**
- 3. Develop a great working relationship with your team**
- 4. Make your team feel comfortable working with us**
- 5. Assist you achieve your objectives**
- 6. Develop and deliver business specific quality and food safety training programs**
- 7. Have a large network that can benefit your business.**



Our Vision

Our vision is to be the knowledge manager and champion of the Food Safety Training, Education, food Safety Auditing and Consultancy.

Our Mission

Striving to be the best Food Safety Training and HACCP, ISO , GFSI Consulting Company in the Middle East region, India, Malaysia and other part of the world. To serve the highest quality education and provide innovative consulting services. To be admired by our customers and accountable by our clients.

Our Values

We aim, in everything we do, to be:

VISIBLE – where and when it counts, as a professional, food safety training at the forefront of environmental and public health

DECISIVE – so we mean what we say and do what we are going to do, acting on hard evidence and sound market knowledge.

RELEVANT – to our other customers.

RESPONSIVE – to the changing and developing needs and expectations of all our customers.



SERVICES

Quality and food safety systems

We at DIST Company can work with you documenting and implementing quality and food safety systems such as HACCP, ISO, BRC, FSSC, SQF, IFS, Halal, Kosher and Organic to name a few.

We also work with existing systems conducting gap analysis recommending how to streamline, consolidate, simplify and improve your quality and food safety system. If desired, we also document and implement business specific quality and food safety systems to suit your needs.

Risk management

We at DIST Company can assist you with validation and verification activities. We can complete and manage your shelf life validations and product compliance programs.

We complete risk assessments based on five hazards – physical, chemical, biological, allergen and quality. Risk assessments we complete outside of HACCP are based on issues present within your business, site expansion, upgrade or renovation or when moving into new premises.

Apart from conducting quality and food safety risk assessments we also conduct business risk audits to protect your brand, your people and your business.

Product and process improvement

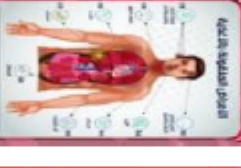
We at DIST Company can assist you with trouble shooting quality or process issues, assist you with product shelf life extension (product spoilage) or product redesign, help you make your process more efficient and help you save money by reducing your waste and increasing your productivity.

If you require help with designing process lines and starting up a new line or plant we have expertise and reputable contacts to assist you. If you have a product idea or concept we can help you manufacture it. Our large network and contact base can also be shared with you to find you suitable co packers, co manufacturers, suppliers or even find you new business, additional sales. Largely, we assist our clients by making suggestions and recommendations of how they can improve their process meeting internal and customer specifications.

Hygiene and food safety posters

We at DIST Company have designed 40 posters with shapes and graphics showing how to implement health conditions in food safety facilities so that these posters are considered important in spreading the food safety culture and continuous awareness for employees. Choose a group of these posters and it will be printed and sent directly

FS&H POSTERS FORM

Date	/	/	Company Name	branch	responsible	mobile				
N	code	poster	copies	name	N	code	poster	copies	name	
1.	H-1			حارب البكتيريا	2.	FS-5			سلامة الاغذية	
3.	H-2			امراض الاغذية	4.	FS-6			اغذية الحساسيه	
5.	H-3			الجروح	6.	FS-7			طفاية الحريق	
7.	H-4			دولاب الملابس	8.	FS-8			TACCP	
9.	H-5			ممنوع الاكل	10.	FS-9			فحص السيارات	
11.	H-6			لا تعبث	12.	FS-10			اخطار كيميائيه	
13.	H-7			ملابس العمل	14.	FS-11			اخطار الفيزيائيه	
15.	H-8			غسيل الايدي	16.	FS-12			اخطار بيولوجيه	
17.	H-9			اغسل ايدك بعد	18.	FS-13			اتبع الجوده	
19.	C-1			المياه الراكده	20.	FS-14			FIFO	
21.	C-2			التنظيف والتطهير	22.	FS-15			الاغذية المظليه	
23.	C-3			الاستيورد	24.	FS-16			التلوث العرضي	
25.	FS-1			HACCP	26.	P-1			لوحة الكهرباء	
27.	FS-2			الاغذية المبرده	28.	P-2			ادارة الافات	
29.	FS-3			بلانشات التقطيع	30.	P-3			لا تفتح الابواب	
31.	FS-4			التلاجه	32.	P-4			مكافحة الافات	

OUR CONSULTANCY SERVICES List

- **Requirements of Egyptian National Food Safety Authority EFSA**
- **HACCP & TACCP & VACCP Consultancy**
- **ISO Management System (9001 17025 14001--45001-22000-) Consultancy**
- **FSSC 22000 Consultancy**
- **BRC Global Food Consultancy**
- **BRC Packaging Consultancy**
- **International Featured Standards (IFS).**
- **Global Gap Consultancy**
- **Hygiene designing of food factories & Processing of Equipment Lay Out**
- **Nutrition Labeling Consultancy**
- **pathogen environmental monitoring (PEM)**
- **Food Born outbreak Investigation**
- **SEDEX Consultancy**
- **Yum! Brands Consultancy for food safety & quality**
- **EU legislation & CODEX & Egyptian standards**



FOOD SAFETY AUDITING SERVICES

The food industry faces an unprecedented level of scrutiny. Consumers are not only concerned with the safety and quality of food products but also the way in which they are produced.

DIST Company has developed THIRD PARTY auditing procedures of assuring appropriate standards for its client products and their methods of production and HACCP to identify manage key steps in production. Third party audits provide a credible verification system to the entire food processing industry including retail environments, meat, fish, and poultry, vegetable and produce suppliers. These third party audits have not only been successful in identifying potential problems in the food supply, but have also allowed our inspectors to act as liaisons between vendors and supplies to ensure that problems are solved in a safe, efficient and economical manner. Our team consists of trained Food Technologists, Microbiologists, Chemist, Nutritionist and former members of local and International regulatory agencies.



EFQM

The EFQM Excellence Model is a non-prescriptive framework for organizational management systems, promoted by EFQM (formerly known as the European Foundation for Quality Management) and designed for helping organizations in their drive towards being more competitive.

The Model is regularly reviewed and refined: the last update was published in 2020.

Regardless of sector, size, structure or maturity, organizations need to establish appropriate management systems in order to be successful. The EFQM Excellence Model is a practical tool to help organizations do this by measuring where they are on the path to excellence; helping them understand the gaps; and then stimulating solutions.



Training Approach

01

CONTENT CREATION

- Assess industry development & identify new course
- Prepare course material & delivery through multiple channels
- Continuously audit & upgrade existing courses

02

SOLUTION DEVELOPMENT

- Identify & Analyze customer needs
- Design solutions aligned to industry standards

03

DELIVERY

- Host workshops
- Evaluation of candidates
- Obtain feedback & customer satisfaction score, provide inputs in solution development program

Benefits of Workforce Development through Training & Certification

- Certification for Career Progression
- Increased Productivity & Performance of the Workforce
- Focused Training Spends
- Improved Credibility with Clients & Partners
- Benchmark for Hiring & Promotion
- Build Organization Quality Culture
- Attrition Control and Retention



Training Offerings

- ISO 9001 – Quality Management System
- ISO 14001 – Environment Management System
- OHS 45001 – Health & Safety Management System
- ISO 22000 – Food Safety Management System
- Basic Food Safety Training Course (Level 1 & 2 & 3 & 4)
- ISO 17025 – Laboratory Management System
- HACCP Awareness Training Course
- TACCP Awareness Training Course
- VACCP Awareness Training Course
- FSSC 22000 Training
- BRCGS Global Food Safety Standard
- Foreign material management program and how to control it
- BRCGS Global Standard for Packaging and Packaging
- Allergen Management Training
- Control of pathogenic microorganisms
- GMP - Good Manufacturing Practices
- Improving and developing employee behavior
- Internal auditor training course based on ISO 19011
- Prerequisite programs for food safety (PRPs)
- foodborne diseases control
- Food Safety Culture
- BRCGS Packaging - hazard analysis and risk assessment (HARA)
- how to monitoring CCPs



Key Clients

**Food Safety Training - Faculty of Science,
Cairo University**



**Implementation of the HACCP system
& FDA & NFSA regulations in fishing
vessels - Alexandria Fish Company**



Shawarma industry development project - KSA



**Regina Mill - BRCGS project and implements food safety training
according to PepsiCo's requirements**



Key Clients

BRCGS system project for packaging materials - Interpack Carton Factory - Rotografia Group



Preparation of the Egyptian food standards at EOS



BRCGS Training Grand Plast Company for Packing Materials



ISO 22000 system project - Lana Dairy Products Company



BRCGS system project for packaging materials – good seal Factory



Hygiene and Food Safety Training - Fancy Food Factory



Key Clients

Community participation to raise awareness of food safety



BRCGS Training COPACK Company for Packing Materials



BRCGS Training Canadian Company for Packing Materials



BRCGS system project for food safety – Ajwa factory for edible oils



Food Safety Training - Faculty of Agriculture, Menoufia University



Key Clients

BRCGS system project for packaging materials – flex print Factory



FSSC system project for food safety – Orouba for Food Industry Co. Basma



BRCGS system project for packaging materials – general print Factory



Economic Development Training - The Arab Planning Institute in Kuwait



ISO 9001 system project for QMS – Arab Bureau for Design and Engineering Consultancy



Business Excellence Project - King Abdullah II Center for Excellence - Jordan



Contact Us



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