



Earning the ISO 22000:2005 certificate in 2010, November 22nd for the implementation of a strict safety and food management procedure, Tonnellerie Allary is maintaining an external communication with all the players of the chain (customers, suppliers, outside contributors, official organism...), and is maintaining also an internal communication to ensure the good operation of the procedure and the daily improvement of the work stations and materials employed.

Why such an approach ?

Listening to the needs of the customers and being at their service to give them satisfaction, Tonnellerie Allary becomes involved in a strict safety and food management to ensure to every customer healthy, safe and quality products.

The implementation :

In 2009 Tonnellerie Allary decides to form a « food safety » team by putting together employees of different work stations: responsible for wood park, foreman, skilled worker, administration employee and Mr Allary Chief Executive Officer of the cooperage.

The head of the team decides the approach to follow in close collaboration with the official organism *Ajisse Management*. The objectives to earn the ISO 22000:2005 certificate are set up. The leader of the team has to drive force and makes sure the methods of work will be applied; every employee is trained and aware of his responsibilities. The leader also institutes rules of hygiene in the production line of barrels and large-size containers and controls daily the different elements entering in the product conception. The team « food safety » updates every day their plan of controls and analysis to improve this system of management.

Product traceability :

This system of management on the food safety institutes a codification made by a laser machine which labels a traceability number on the barrel. Every product and every customer has his own codification. This number allows us to know the origin of:

- Wood (origin, date of purchase, supplier, wood park plan, park move, pallet identification, analysis trichloroanisole (TCA) and others ...)
- Direct incomers (date of purchase and suppliers for: flour, bungs/cloth bungs, rush leaf, dowels).
- Date and place of loading, mean of transport used.
- Others....

« To improve our « savoir-faire » means respecting the wine of our customers »

The team Allary