COMPANY NEWSLETTER

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INFOMATICS

January 2024

Our Company's Growth & Success in 2023

As we enter the new year, we are thrilled to announce that our company has experienced significant growth and success in 2023.

Our hardworking team has successfully implemented new strategies and projects, resulting in an increase in revenue and market share.

Top News

Introducing ISO 38500:2015 IT Governance

Now GS1 for medical manufacturing deadline approaching for compliance

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We understand that each company has unique needs and workflows. That's why we offer comprehensive consultations to address your specific concerns and develop customized serialization strategies that align with your organizational goals. Our team of experts will guide you through the process, provide valuable insights, and ensure a seamless transition to serialization compliance.

To further enhance your commitment to quality and compliance, we provide consultations to attain ISO certifications tailored to your specific needs, including ISO 13485, thermal planning and GDP. These certifications reinforce your dedication to industry best practices, patient safety, and regulatory requirements, ultimately strengthening your reputation and building trust among your stakeholders. Kindly check our website for more information:
https:/ / gs 1-solutions.com/

Governance of IT ISO 38500:2015

ISO 38500:2015 is an international standard that provides guidelines for the effective governance of information technology (IT) within an organization. Titled "Governance of IT for the Organization," the standard outlines principles and practices to ensure that IT resources are aligned with the organization's objectives, that risks are managed appropriately, and that IT performance is monitored and improved. ISO 38500 emphasizes the importance of a clear IT governance framework, decision-making processes, and accountability at all levels of an organization. This standard serves as a valuable tool for executives, board members, and IT professionals, helping them establish a robust IT governance framework that contributes to organizational success.

ISO 38500

Food Processing Technology use for Sustainable and Nutritious Future in Industry

Nourishing a growing population on a planet with finite resources is a daunting challenge. But amidst the looming threat of food insecurity and malnutrition, a powerful ally emerges: processing technology. While often demonized as an enemy of "natural" food, modern processing techniques are rapidly evolving, presenting exciting opportunities to enhance both food sustainability and nutrition.

Reducing Waste, Embracing Efficiency:

Our current food system suffers from staggering levels of waste, with an estimated one-third of all food produced lost or wasted each year. Processing technology steps in to combat this inefficiency. Techniques like cold chain management, advanced sorting, and precision preservation extend shelf life, saving tons of food from spoilage. Dehydration and milling transform perishable fruits and vegetables into concentrated sources of nutrients, ideal for storage and transportation. Upcycling, once a niche concept, is gaining traction, utilizing food scraps as ingredients for new products, minimizing waste and maximizing resource utilization.

"Safe Food, Healthy World"

Boosting Nutrition, Fortifying Foods:

Food processing is not just about preservation; it can significantly enhance the nutritional value of food. Fortification, the addition of essential vitamins and minerals, enriches staple foods like cereals and flour, addressing nutrient deficiencies, particularly in vulnerable populations. Bioavailability, the body's ability to absorb nutrients, can be improved through fermentation, germination, and enzymatic processes, making essential vitamins and minerals more readily available for the body to utilize. Moreover, processing can personalize nutrition, creating fortified foods tailored to specific dietary needs and health conditions.

Sustainable Solutions, Minimizing Environmental Impact:

Traditionally, food processing has been criticized for its environmental footprint. However, innovative technologies are paving the way for a more sustainable future. Energy-efficient equipment, resource recovery systems that minimize water and wastewater, and renewable energy sources are all part of the greening process.

Precision agriculture, utilizing sensors and data analytics to optimize water and fertilizer use, reduces environmental impact while simultaneously boosting crop yields. By closing the loop on waste and embracing resource efficiency, processing technologies are helping to build a more sustainable food system.

Challenges and Opportunities:

Despite its potential, processing technology faces challenges. Consumer perceptions about "processed" food often lag behind technological advancements, demanding increased transparency and education to build trust. Regulatory frameworks need to adapt to accommodate and incentivize sustainable innovations. Access to technologies, particularly in developing countries, requires targeted investments and infrastructure development. Addressing these challenges is crucial to maximizing the potential of processing for a healthy and sustainable future.

A Future Full of Flavor:

The future of food processing is brimming with possibilities. Imagine personalized nutrition delivered through 3D-printed food, tailored to individual health needs and preferences. Envision bioprinting technology creating meat without harming animals, addressing ethical concerns and reducing environmental impact. Picture smart packaging that extends shelf life and monitors food quality, minimizing waste and ensuring safety. These are not distant dreams; they are the building blocks of a future where technology nourishes not just our bodies but also our planet.

In conclusion, while challenges remain, processing technology is not the enemy of sustainable and nutritious food – it is a powerful tool waiting to be harnessed. By embracing innovation, investing in research, and fostering trust through transparency, we can unlock the potential of processing to build a food system that is good for people, good for the planet, and ultimately, good for our collective future. Let us move forward, embracing technology as a partner in shaping a food-secure and healthy world for generations to come.

Fadi Kheder
Kuwait 21st DEC 2023

Strategies to Minimize Food Loss and Wastage: A Holistic Approach for a Sustainable Future

Food loss and wastage pose significant challenges to global food security and environmental sustainability. Addressing this issue requires a collaborative effort involving government bodies, regulatory agencies, and local communities. In this article, we will explore key strategies to reduce food loss and wastage, emphasizing the importance of government initiatives, industry collaboration, and local community engagement.

Government Regulations and Enforcement: Governments play a pivotal role in shaping policies that can effectively reduce food loss and wastage. One crucial action is to guide and enforce standardized date labeling and food safety advice on all products. Clear and consistent labeling helps consumers make informed decisions about the freshness and safety of the food they purchase. Government foundations in each country should work towards creating and enforcing such regulations to minimize ambiguity and enhance consumer confidence.

Technological Advancements in Food Safety: Collaboration between regulatory bodies like the Food and Drug Administrations (FDA) and the food industry is paramount. The FDA's New Era of Smarter Food Safety initiative is a commendable effort in this direction. By encouraging the adoption of tech-enabled digital tracing technologies within the supply chain, contaminated foods can be swiftly identified and removed from the marketplace. This not only ensures consumer safety but also minimizes the associated food loss and waste resulting from contamination events.

Promoting Food Donation Practices: Local governments can play a crucial role in encouraging uniform adoption of food donation practices. This involves collaborating with businesses, supermarkets, and restaurants to donate surplus but still wholesome food to those in need. The benefits of such initiatives extend beyond reducing food wastage:

a. Increase Food Access for Food-Insecure People: By channeling surplus food through established networks like Food Banks, we can improve food access for those facing food insecurity.

b. Create New Jobs and Industries: The process of collecting, redistributing, and managing surplus food creates employment opportunities and supports the growth of industries focused on sustainable food practices.
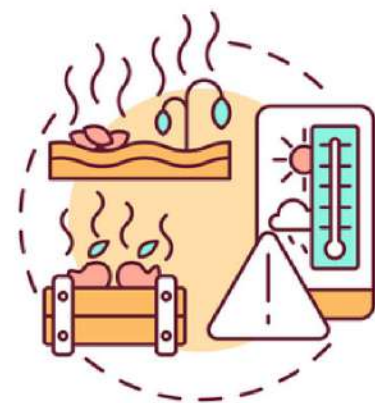
c. Enhance Supply Chain Resiliency: Embracing donation practices fosters a more resilient and adaptive food supply chain, reducing vulnerabilities to disruptions.

d. Deliver Financial Savings to Households: Access to donated food can alleviate financial burdens on households, particularly in underserved communities.

Reducing food loss and wastage demands a multi-faceted approach that encompasses regulatory frameworks, industry innovations, and community engagement. Governments, regulatory bodies, and local communities must work hand in hand to create a sustainable and resilient food system. By implementing these strategies, we can not only minimize the environmental impact of food wastage but also contribute to social and economic development on a global scale. It is a collective responsibility to build a future where food is valued, shared, and utilized wisely.

Fadi Kheder
Kuwait 21st DEC 2023

Food Loss

As an ISO consultant for a client with limited resources, the big idea is that ISO standards can be implemented in a phased and sustainable manner. With a strategic approach, the organization can prioritize and tackle the most critical ISO requirements first, and gradually expand the scope of their ISO implementation over time.

It is also essential to keep in mind that implementing ISO standards is not just about obtaining certification, but it is about improving the organization's performance and customer satisfaction. By prioritizing critical areas and gradually implementing the necessary changes, the organization can improve its processes, reduce waste, and increase efficiency. These improvements can lead to increased customer satisfaction, better employee engagement, and reduced risk of non-compliance.

The organizations can leverage internal resources to implement ISO standards. Many ISO requirements can be achieved with little to no budget by utilizing existing staff, processes, and systems. By engaging employees in the implementation process, the organization can build a culture of quality and continuous improvement.

In summary, the big idea for a client with limited resources is to adopt a phased and sustainable approach to implementing ISO standards that focuses on critical areas and leverages internal resources. With a strategic approach, the organization can improve its performance, increase customer satisfaction, and reduce risk while maintaining financial sustainability.

Let's us at INFOMATICS show you how can that be achieved, and at no risk from your side, you may book a Free consultation session with No obligations of what so ever.

By Infomatics Consultancy CEO

Employees' healthcare and ISO standards

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Usually, when considering health and safety at work, the focus is on the physical condition of the workers. However, studies show that mental health problem is growing within the workforce. This problem required more attention because of the COVID-19 pandemic

DIFFERENT ISO STANDARDS THAT AFFECT EMPLOYEE'S HEALTH

ISO 9001:

This standard doesn't concentrate on employees only, it includes all quality management tools that improve the system. However, it does include an emphasis on the well-being of staff. In addition to that, clause 7.4 of ISO 9001 focuses on the environment for the operation process. This shows that for employees to work effectively, they need to be provided with a productive work environment.

ISO 45001:

This standard is the one specialized in occupational health and safety, this standard is very strict about workplace safety and explains how companies can support their employees' mental health.

To complete ISO 45001 procedure, organizations should define all hazards that may occur in the workplace. This includes mental health and stress which impacts workers' mental health. Using this standard, management can define how to avoid all hazards that may affect workers and try to support them mentally and physically

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