

ACTA BIO Co.Ltd.
FOOD SAFETY & HYGIENE

Microbiological analysis, a label of prevention



You want to check your manufacturing process or the shelf life of a product? Looking for arguments favorable in case of suspicion of food poisoning?

Acta Bio offers you to carry out the analysis of nutritional and safety (microbial and chemical) quality.

Our teams will provide you with quick and concrete answers.

The data obtained is strictly confidential according to your requirement.

➔ To prevent what?

The purpose of Food and water analysis is to assess the nutritional and safety quality of food. They can be microbiological (testing for microbes), chemicals (test for pesticides, metals, ...) or test for the composition.

➔ Interest of analysis with Acta Bio

- Quick answers to ensure your productivity and correction plans.
- Solutions to be proactive.
- Solutions to problem.

Hygiene & HACCP training, an education and transmission label



Your teams have all the knowledge and practices necessary for hygiene? Nobody in your company did not receive HACCP training?

Acta Bio offers Hygiene and HACCP training courses. Reviewed each year depending on changes in regulations, our training are short and efficient. Designed from the practical situations of our field experts, they make it possible to sustainably acquire the good practices of the profession.

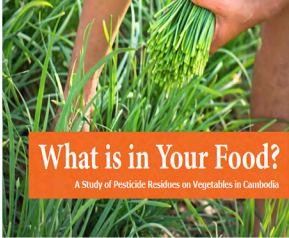
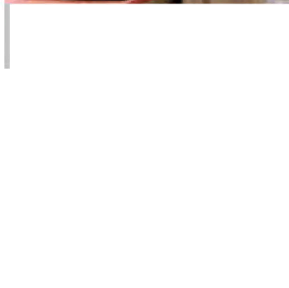
➔ Method

Empowered by the Ministry of Industry and Handicrafts to provide these trainings, our qualified teams will advise you through exchanges, exercises, questions / answers.

After 3 days of training, a comprehensive document will be provided. It will guide you to implement the main processing and hygiene rules in your establishment.

➔ Benefits of Acta Bio training

- Training by experienced instructors on the ground for more reality and control.
- Developed Knowledge for the entire families of your employees with an improvement of their livings.





To each job his solution ...

Our desire: to create a trusting and lasting collaboration between our customers and us.

Our goal: to secure your activity and make your efforts recognized through a rewarding label.

Audit and inspection, a secure label of quality



You want to make your staff aware of the respect of good practices of hygiene? You want to better understand the regulations in force, the requirements of the health services ... or check the conformity of your establishment or your project?

Acta Bio offers you audits adapted to your profession. So we have created packages based on the regularity of the inspections. Completed by our qualified teams and according to the regulations, our audits meet the requirements of a process of continuous improvement of the quality of hygiene and food safety.

⇒ Method

During an exchange in the form of an inspection (similar to that carried out by the health services) we can make the evaluation of the equipment, organization, cleanliness, documentary outfits ...to identify failures and points of non-compliance.

⇒ Deliverable

A personalized and easy-to-understand action plan is sent under 5 days. Following this audit, a label is awarded to you representing your level of requirement and application of hygiene practices, a guarantee of quality for your customers.

⇒ Interest of audits with Acta Bio

- A service adapted to your business and its regulatory requirements.
- A label that enhances and reassures customers.
- Customer's requirements.
- Comprehensive report for quick correction or corrective actions.





ACTA BIO

Your partner dedicated to food safety

« We are the one stop shop for food safety in Cambodia, by raising standards in the food chain, using innovative, practical and customised solutions that will create value for our customers, partners and company in Khmer, English or French Languages. »

Consulting

- Complete FSMS Implementation
- System integration
- Process streamlining
- Root cause analysis and problem solving
- Coaching and mentoring
- Water treatment

Laboratory Analysis

- Water
- Foods
- Soils,
- Plants,
- Fertilizers,
- Chemicals,
- Minerals,
- Wastes
- Pesticides

Equipment Provider

- Water treatment equipments
- Foods processing equipments
- Laboratory equipments
- Chemical reagents
- Raw materials and additives for food industries

Research and Development

- Foods processing technology
- Food preservation methods
- Water quality and treatment technology
- Wastewater treatment and methane production
- Kits for testing the quality of raw materials
- Sanitizers and anti-pathogen soaps
- Products for pesticide removal for vegetables
- Bio-pesticides to support the green agriculture



Quality Management Systems Implementations

- Gap Audits
- GMP / GHP
- HACCP
- ISO 22000
- FOH / BOH
- Internal Audits
- Mystery guests

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