



The implementation of HACCP SANS 10330 has helped Milpro Meats with quality and consistency within their meat processing plant, enabling them to deliver a safe product while adhering to the South African regulatory obligations



In brief

Milpro Meats is a meat processing company established in 2015. Since then, they have grown into a leading meat processing establishment specializing in russian sausages, smokey sausages, bacon and polonies. Their plant is based in Kokstad in Kwazulu Natal and they employ 40 full time staff members. This privately owned and wholesale producer distributes processed meat products to the SPAR group, Masscash, Spargs and other retailers.

The benefit

"A BSI certification will assist us to enhance the trust of our valued customers as well as adhere to the South African regulatory obligations. It represents our commitment to food safety, consistency, and commitment to quality. The certification represents the hard work from our staff members who are passionate about making food that is safe for customers to consume.

A HACCP SANS 10330 certification will also help to ensure our business grows from strength to strength. Our certification gives us the confidence and knowledge that we are producing a safe product and it constantly challenges us to do better with our goal in mind to enter new territories such as corporate retailers."



“Milpro Meats is a business that enables people development for the staff we employ, growth for the business and investment opportunities for our partners. Milpro Meats is committed to enabling brighter futures through education and skills development at every opportunity”.

Andrew Descroizilles
Managing Director



Client challenge

South African Regulations require meat processing companies to be certified and to comply with the local requirements. With certification Milpro Meats knows they are producing safe products and have a safe environment in which their employees can work. Challenges faced were focusing more on the process approach and risk-based thinking. It was a new approach for all the employees and the understanding of certain requirements was not always clear. Continual improvement is now part of Milpro Meats every-day operations, providing regular opportunities for learning and training. BSI assisted in defining their scope, helped to establish a timeline and professional auditor assistance.

BSI solution

Milpro Meats is a young company which is in a big development and expansion phase. They have always known how to make processed meat products, but having to overnight become certified which involved adhering to meat processing regulations, has been a big challenge given that they were initially lacking in experience with regards to food safety procedures and documentation. BSI guided them through the audit process and provided relevant information throughout the certification journey.

BSI took the time to understand their business and their passion to be 100% committed to manufacture safe products and adhere to food safety on the highest level. BSI assisted Milpro Meats maximizing their investment in certification by promoting their achievement.



Why BSI?

“BSI were recommended to us by people in the industry. BSI has a reputation of being resilient and of high standards. At Milpro Meats we strive to do things properly and we wanted to be certified by a company that shared the same goals.”