Starting a Food Manufacturing Business - Safety and Compliance Road Map

Dolby, R., Kerridge A. and Points J. (2023)

You have a great idea for a food product and you want to start manufacturing it. Where do you start? This flow chart is intended to highlight the key aspects that you will need to consider in terms of food safety and legal compliance, and to highlight where you may need to engage external advice or services. It is not intended to be fully comprehensive or guide you through each step. Specific advice is available on IFST Knowledge Hubs at: www.ifst.org/knowledge-hubs

Glossary:
CCP: Critical Control Point
HACCP: Hazard Analysis and Critical Control Point

Key
Red: essential inputs
Gray: steps that may be required, depending on circumstances.