


■ Company`s profile

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| Company`s Name | | Master Food d.o.o. | | | |
| Annual Sales | | 500 t | | Numbers of Employees | 15 |
| Name of Representative | | Svetsislav Mlađenović | | | 写真 |
| Messages to Purchasers | | Master Food d.o.o. is engaged in sourcing, processing, freezing and packing high-quality deep frozen fruits. Products are manufactured under controlled conditions with implemented food safety and quality management systems, ensuring full traceability, consistency and compliance with applicable EU food safety regulations. Our products are intended for further processing, retail and food service applications. | | | |
| Website Address | | www.masterfood.co.rs | | | |
| Company`s Address | | 〒 | Jelovogorska 7, 31000 Užice, Serbia | | |
| Factory`s Address | | 〒 | Jelovogorska 7, 31000 Užice, Serbia | | |
| Name of the Person in Charge | | Svetsislav Mlađenović | | E-mail Address | svetislav@masterfood.co.rs |
| Phone Number | | .+381641797755 | | Fax Number | |

■ Selling Points of the production process

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| <p>Packaging reception, deep-frozen strawberry reception, frozen storage at –18 °C to –22 °C, processing on inspection belt / SORTEX, machine packaging of deep-frozen strawberries, manual packaging if rework is required, machine packaging into primary and secondary packaging with weight equalization, storage and removal of waste, in-process control, metal detection, palletizing and identification, frozen storage of finished product, final inspection, product identification and stretch wrapping, expedition cold chamber, loading and preparation of shipping documentation.</p> | | |
| Pictures | | |
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■ Information of Quality Assurance

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| Inspection of Products | | (If yes, please provide additional information about inspection) | | | |
| Hygiene Management | Prodction Process | Production controls include metal detection, –18°C temperature checks, and weight control checks. | | | |
| | Employees | Employees trained in hygiene and HACCP/GMP practices. | | | |
| | Facilities and Equipments | Facilities include cold storage (–18°C) and metal detection equipment. | | | |
| Emergency Response | The Contact Points | The person in charge | Svetislav Mlađenović | Phone number | +.381641797755 |
| | Documentation | Documentation available: product specification, internal controls records, and microbiological/chemical testing results. | | | |