

■ Company's profile

Company's Name	Master Food d.o.o.		
Annual Sales	500 t	Numbers of Employees	15
Name of Representative	Svetislav Mlađenović		
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	Svetislav Mlađenović	E-mail Address	svetislav@masterfood.co.rs
Phone Number	+.381641797755	Fax Number	

■ Selling Points of the production process

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.

Pictures



■ Information of Quality Assurance

Inspection of Products		(If yes, please provide additional information about inspection)			
	Production Process	Production controls include metal detection, -18°C temperature checks, and weight control checks.			
Hygiene Management	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.			