



# KOI

CONSULTORÍA



# What we do

We are a technical consulting group specialized in technical areas, Quality, Food Safety, Environment, Occupational Safety and Packaging. We have vast experience and deep knowledge in the Food and Beverage Industry throughout the entire supply chain.

SOME OF OUR CLIENTS





# Why we exist

Inspired by the legend of KOI fish, with a vital energy, we have the mission of guiding our clients along the path towards a higher level of quality and process management.

We value honesty, respect, collaboration, pragmatism and agility. We focus on providing fit for purpose solutions considering the context of each organization.

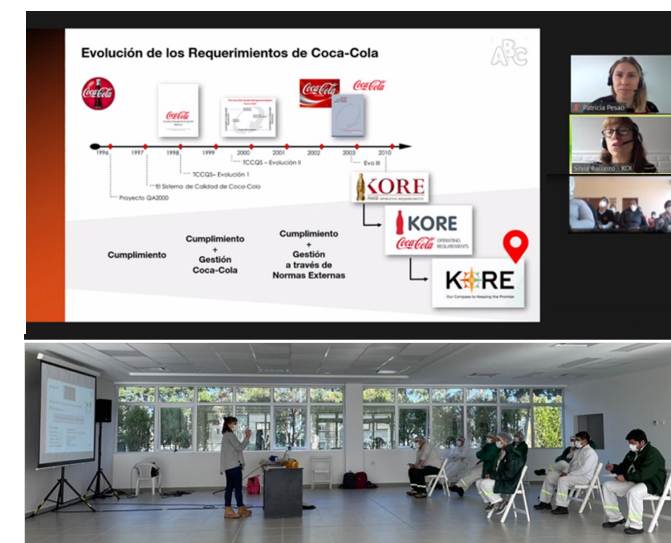
Our vision is to be and be recognized as the leading consultancy in this industry.



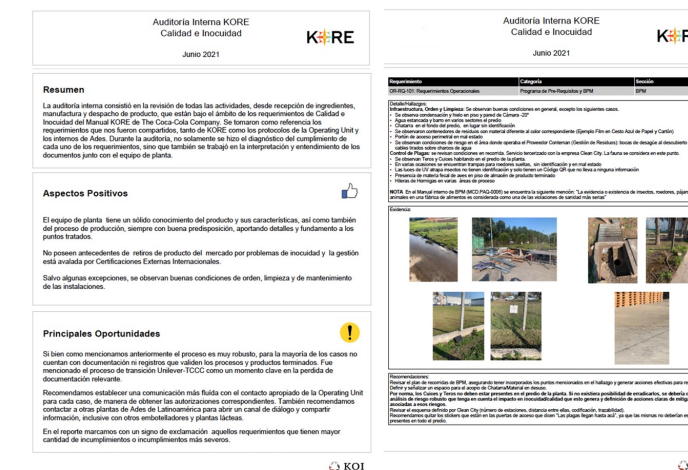


# Our most recent projects

## Trainings – Virtual/Onsite



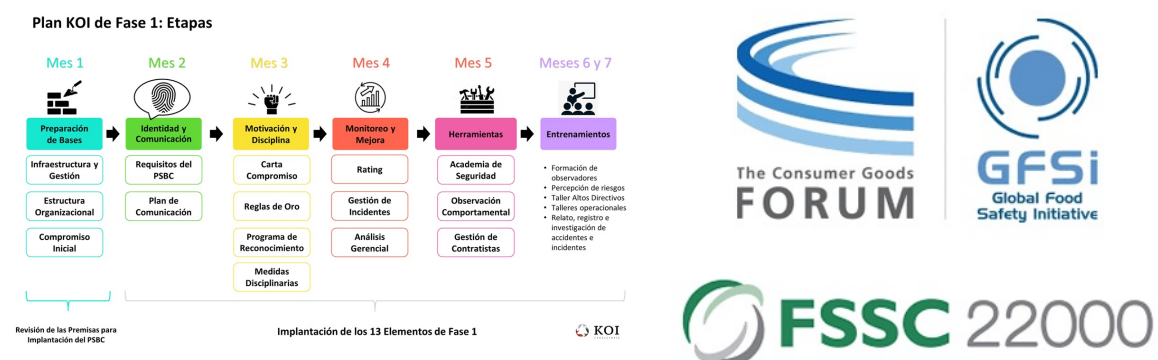
## QSE Audits



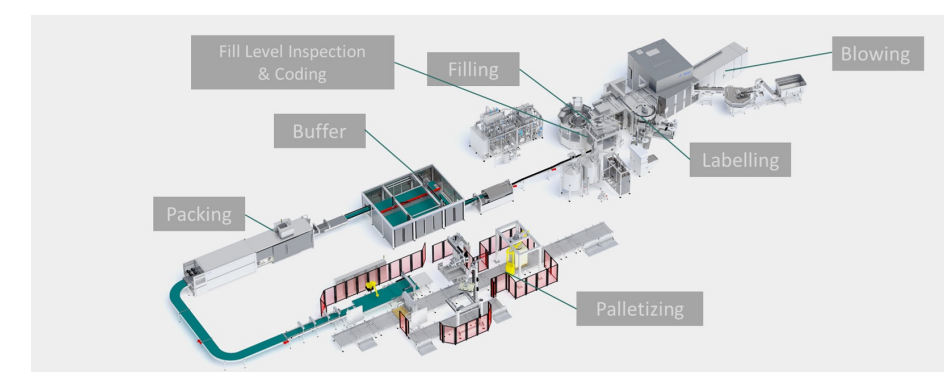
## Allergen Programs Implementation



## Organizational culture Programs



## Productive process consultancy and validations



## External Standards implementation





# What we offer

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### Key Management Services

- Management systems implementations
  - International standards: ISO 9001 / FSSC 22000 ISO / TS 22002 / ISO 14001 / ISO 45001
- Clients internal standards
- Food Safety Culture based on GFSI
- Good Manufacturing Practices (GMP) & Prerequisites
- Occupational Safety Culture
- Customized trainings

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### Operational Services

- Quality Control: Ingredients, Packaging and Finished Products
- Allergen Management
- Suppliers & Co-packers Audits
- Implementation of Regulatory & Company's own Requirements
- Dashboards design. Reporting & Performance monitoring

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### Improvement & Innovation

- Production Processes: Analysis & optimization
- Productivity Management
- Products & New Technologies validation
- Innovation Projects coordination
- Supplier's Development



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## Key Management Services

### 1. Implement management systems based on ISO 9001/FSSC 22000/ISO/TS 22002/ISO 14001/ISO 45001 standards

- Initial Evaluation and Diagnosis
- Risk analysis
- Action plan design
- Document Management: Process Map, Management System Policy, Assessment & review of existing documents and generation of new programs.
- Training & Communication
- Support team during the implementation of the new management system
- Internal Audits

### 2. Food Safety Culture based on GFSI

- Culture Plan Design
- Self-assessment
- Team Creation & coordination
- Documents & Training Material
- Staff training
- Communication plan
- toolkit creation to measure and communicate implementation progress

### 3. Good Manufacturing Practices (GMP) & Prerequisites

- Scope definition and working plan
- Team Creation & coordination
- Documentation generation
- Staff training
- Internal audits
- Toolkit creation to measure and communicate implementation progress

### 4. Occupational Safety Culture

- Implement Behavior based safety program (BBSP)
- Customized training and Programs

### 5. Customized Trainings

- Activities development based on clients' needs
- Trainings execution (Virtual/onsite) & evaluation
- Metrics definition to measure effectiveness



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## Operational Services

### 1. Quality Control (Ingredients, Packaging, Finished Product)

- Existing specifications Assessment
- Development of new specifications
- Design control program (definition of frequencies, responsables, methods)
- program Implementation, Compliance evaluation and non-conformities management
- Statistical processes control

### 2. Allergen Management

- Scope definition based on legal and corporate requirements
- Risk analysis
- Program development and controls
- Implementation and Improvement

### 3. Suppliers and Co-packers Audits

- Audit Plan generation
- requirements review
- Audit Protocol Development
- Audit execution (virtual/on site) and report generation
- Scorecards for results communication

### 4. Regulatory and Corporate Requirements Implementation

- Identify & analyze applicable regulations
- Programs and records development as required
- Internal Audits
- Gap analysis. & Action plans Design

### 5. Reports, monitoring and performance dashboards

- Assessment of metrics to report
- Customized Tracking dashboards development
- Executive Reports and communication



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## Improvement & Innovation

### 1. Production Processes: Analysis & optimization

- Process mapping
- Objectives setting.
- Facility assessment and performance evaluation
- Development & implementation of improvement programs.
- Results reporting and measure of effectiveness

### 2. Productivity Management

- Process identification to generate savings and opportunities
- Monitoring tools development
- Results reporting

### 3. Product Validations and New Technologies

- Validation Protocols generation including: GMP Prerequisites, Elaboration, Filling and Release Requirements, ingredients testing, packaging and finished product Acceptance Criteria
- Training on new products, packaging, technologies, processes, lab controls & techniques
- Validation runs support

### 4. Innovation Projects Coordination (products and packaging development)

- Project planning
- Specifications and Procedures definitions
- Execution follow up
- Project's wrap up and learnings

### 5. Supplier development

- Identify customer needs
- Possible suppliers assessment and capabilities evaluation
- Gap identification
- Adequation plan generation
- S&OP Process with Suppliers





# About Us



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