



# HCV INDIA: HACCP COMPLIANCE VERIFICATION FOR COMMERCIAL FOOD EQUIPMENT





## KNOW WHICH FOOD EQUIPMENT IS SAFER

Ensure the products you invest in meet the requirements for HACCP Compliance Verification India (HCV India). Look for the HCV mark for better safety, higher quality and longer product longevity.

Developed by NSF International, HCV India is a voluntary registration program based on Hazard Analysis and Critical Control Point (HACCP) principles, local legislation and legal requirements. It focuses on preventative measures that help reduce food safety risks related to commercial food equipment.

## HCV SERVICES

Be able to identify products suitable for an HACCP-controlled environment. NSF's HCV services help protect specifiers by having food equipment manufacturers address critical food safety risks before they could affect your business. These services include:

- > **HCV registration:** Demonstrates compliance with the program's requirements
- > **Review of the design only:** Verifies the cleanability of existing products and products in development
- > **Testing only:** Tests existing products and products in development
- > **Food contact materials testing only:** Provides compliance support at the unit level

## THE THREE CRITICAL AREAS HCV INDIA VERIFIES ARE:



### Food Contact Materials:

NSF checks to see if, based on local regulations, materials in equipment are suitable for food contact.



**Cleanability:** NSF reviews how hygienic a product design is using guidelines based on local regulations and our globally accepted standards for commercial food equipment.



**Performance:** NSF verifies that a piece of equipment can hold food at safe temperatures, carry out effective cleaning in place (CIP) and more.

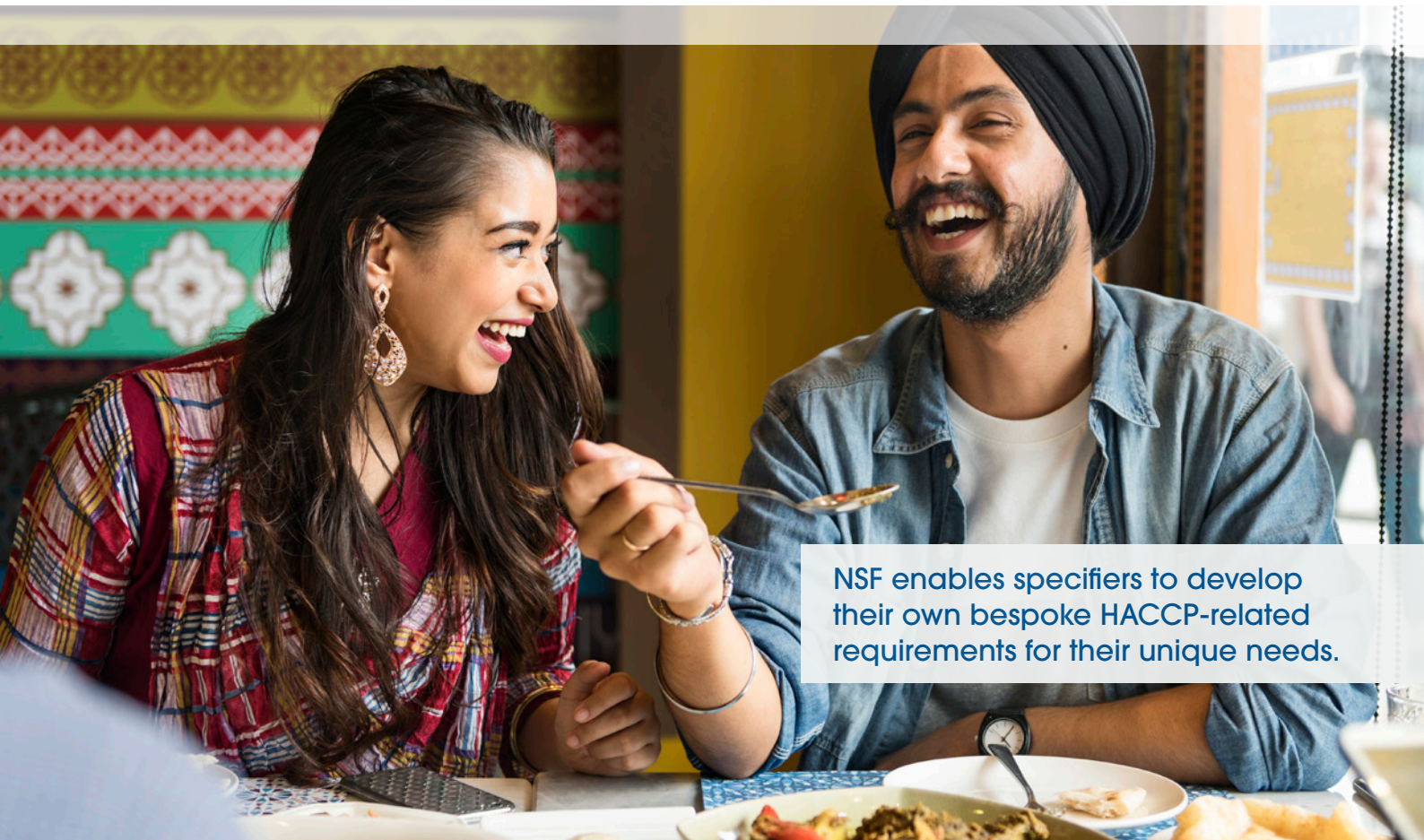


## BENEFITS FOR SPECIFIERS IN INDIA

- Find commercial food equipment that supports an HACCP plan
- Demonstrate commitment to consumer health and safety
- Test and review equipment before investing in it
- Save on cleanability costs and benefit from having longer-lasting equipment
- Deliver consistent food products by using the same models of equipment across your locations
- Consistently provide a quality customer experience that's in line with your internal benchmarks and global brand

## CONFIDENTLY PROTECT YOUR BRAND'S REPUTATION

Worry less about potential chemical, microbiological and physical hazards. Trust NSF—an independent, third-party verifier—to confirm that a product complies with HACCP-defined food equipment evaluation processes.



NSF enables specifiers to develop their own bespoke HACCP-related requirements for their unique needs.



NSF International is a global public health organisation with 75 years of experience in facilitating the development of standards. With laboratory facilities and expert resources around the world, including India, we are a leading authority for testing and certifying commercial food equipment.

**Contact us now to learn more about the HCV India program.**



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