

ZMH Horvat d.o.o. za proizvodnju, preradu, skladištenje i distribuciju smrznute hrane jedna je od vodećih kompanija u sektoru smrznute hrane u Hrvatskoj i regiji. U našim suvremeno opremljenim pogonima proizvodimo široki asortiman smrznutih prehrambenih proizvoda koji uključuje smrznutu ribu, mekušce, rakove i školjke, smrznuto povrće i voće, smrznute proizvode od tijesta te smrznuta gotova i polugotova jela.

Kao poslovni subjekt koji djeluje i razvija svoje poslovanje na hrvatskom i inozemnim tržištima, svjesni smo važnosti odgovornog ponašanja i usmjerenja na proizvodnju kvalitetnih i zdravstveno ispravnih proizvoda temeljenih na dobroj proizvođačkoj praksi i načelima upravljanja kvalitetom i sigurnosti hrane sukladno načelima HACCP-a i IFS Food standarda u cilju zadovoljenja očekivanja naših kupaca. S ponosom ističemo i uključivanje u održivo ribarstvo i ekološku proizvodnju proizvoda ribarstva kroz implementaciju i certifikaciju ASC i MSC standarda, te primjenu BIO standarda.

Poslovanje ZMH Horvat temelji se na principima otvorenosti te na razvijanju partnerskih odnosa i kvalitetne suradnje s relevantnim dionicima u području upravljanja kvalitetom i sigurnošću hrane. Cilj je ostvarivanje dugoročnog poslovnog uspjeha, uz kontinuirani razvoj i poboljšanje naših poslovnih procesa te postizanje pozitivne organizacijske kulture s fokusom na kulturu sigurnosti hrane.

Usmjerenost na Kulturu sigurnosti hrane iskazujemo kroz:

- ✓ osiguravanje uključenosti višeg menadžmenta u organizacijske i komunikacijske procedure u postupcima i procedurama osiguranja kvalitete i sigurnosti proizvoda, uključujući HACCP te da posjeduje najvišu razinu svjesnosti o važnosti implementacije i održavanja Kulture sigurnosti hrane
- ✓ osiguravanje usklađenosti s relevantnim zakonskim propisima i drugih zahtjevima Republike Hrvatske, Europske unije i trećih zemlja u koje izvozimo svoje proizvode, a povezanim s legalnošću cjelokupnog poslovanja i osiguravanja sigurnosti hrane,
- ✓ osiguravanje proizvodnje visokokvalitetnih, sigurnih i autentičnih smrznutih proizvoda, zasnovano na analizi rizika i primjeni preventivnih mjera u cilju zadovoljenja specifičnih potreba kupaca, sprečavanja prevara povezanih s hranom i obrani hrane od namjernih negativnih utjecaja. Proces obuhvaća svaki korak, počevši od odabira i nabave kvalitetnih sirovina, ambalaže i repromaterijala od pouzdanih dobavljača, kontroliranog prijema i skladištenja sirovina i ambalaže, proizvodnje, prerade i pakiranja gotovih proizvoda u suvremenim i adekvatnim pogonima, do skladištenja i distribucije gotovih proizvoda.
- ✓ uveden sustav samokontrole temeljenog na HACCP načelima u svrhu osiguranja nadzora nad svim procesima i aktivnostima vezanim s proizvodnjom, skladištenjem i distribucijom proizvoda,
- ✓ postavljanje specifičnih ciljeva kvalitete i sigurnosti hrane s jasno utvrđenim odgovornostima i nadzorom unutar pojedinih odjela uz godišnje ocjenjivanje uspješnosti od strane uprave,
- ✓ stalnoj brizi o uvjetima rada zaposlenika i njihovoj kontinuiranoj edukaciji,
- ✓ uspostavljanju procesa kontinuiranog poboljšanja sustava upravljanja kvalitetom i sigurnošću hranom kroz mjere optimizacije i stalnog nadzora nad poslovnim procesima i aktivnostima vezanim s kvalitetom i sigurnošću hrane,
- ✓ kontinuiranim ulaganjem u osuvremenjivanje i razvoj poslovnih procesa te nove tehnologije s ciljem povećanja produktivnosti i tržišne konkurentnosti.

Posvećenost odgovornom ponašanju prema okolišu dokazujemo uvedenim postupcima gospodarenjem otpadom i nusproizvodima te uvedenim rješenjima za otpade vode. Svi proizvodni procesi kao i ostale aktivnosti, usklađene su s važećim zakonskim propisima o zaštiti okoliša.

Svaki zaposlenik kompanije ZMH Horvat d.o.o. ima obvezu i osobnu odgovornost pridržavati se usvojene Politike kvalitete i sigurnosti hrane kao i visokih standarda higijene. U sklopu svojih ovlaštenja i odgovornosti, očekuje se od svakog zaposlenika da svojim djelovanjem i prijedlozima doprinosi kontinuiranim poboljšanjima proizvoda i procesa te ostvarivanju zacrtanih ciljeva.

Uprava Društva se obvezuje osigurati sve potrebne resurse za djelotvornu primjenu politike upravljanja kvalitetom i sigurnošću hrane.

U Konjščini, 12. siječnja 2024. godine.

DIREKTOR
Zoran Horvat

ZMH Horvat d.o.o. for the production, processing, storage and distribution of frozen food is one of the leading companies in the frozen food sector in Croatia and the region. In our modernly equipped facilities, we produce a wide range of frozen food products, including frozen fish, molluscs, crustaceans and shellfish, frozen vegetables and fruits, frozen pastry products and frozen ready-made and semi-finished meals.

As a business entity that operates and develops its business in the Croatian and foreign markets, we are aware of the importance of responsible behavior and focus on the production of quality and healthy products based on good manufacturing practice and the principles of quality management and food safety in accordance with the principles of HACCP and IFS Food standards in order to meet the expectations of our customers. We are also proud to highlight our involvement in sustainable fisheries and ecological production of fishery products through the implementation and certification of ASC and MSC standards, and the application of BIO standards.

ZMH Horvat's business is based on the principles of openness and on developing partnership relationships and quality cooperation with relevant stakeholders in the field of quality management and food safety. The goal is to achieve long-term business success, with continuous development and improvement of our business processes and achieving a positive organizational culture with a focus on food safety culture.

We demonstrate our focus on Food Safety Culture through:

- ✓ ensuring the involvement of senior management in organizational and communication procedures in the procedures and procedures for ensuring quality and product safety, including HACCP, and that they have the highest level of awareness of the importance of implementing and maintaining a Food Safety Culture
- ✓ ensuring compliance with relevant legal regulations and other requirements of the Republic of Croatia, the European Union and third countries to which we export our products, related to the legality of the entire business and ensuring food safety,
- ✓ ensuring the production of high-quality, safe and authentic frozen products, based on risk analysis and the application of preventive measures in order to meet the specific needs of customers, prevent food fraud and protect food from intentional negative impacts. The process includes every step, starting from the selection and procurement of quality raw materials, packaging and intermediates from reliable suppliers, controlled receipt and storage of raw materials and packaging, production, processing and packaging of finished products in modern and adequate facilities, to the storage and distribution of finished products.
- ✓ a self-control system based on HACCP principles has been introduced to ensure supervision of all processes and activities related to the production, storage and distribution of products,
- ✓ setting specific food quality and safety goals with clearly defined responsibilities and supervision within individual departments with annual performance evaluation by management,
- ✓ constant care for employees' working conditions and their continuous education
- ✓ establishing a process of continuous improvement of the quality and food safety management system through optimization measures and constant supervision of business processes and activities related to food quality and safety,
- ✓ continuous investment in the modernization and development of business processes and new technologies with the aim of increasing productivity and market competitiveness.

We demonstrate our commitment to responsible behavior towards the environment by implementing waste and by-products management procedures and solutions for water waste. All production processes and other activities are in compliance with applicable environmental protection regulations.

Every employee of ZMH Horvat d.o.o. has the obligation and personal responsibility to adhere to the adopted Food Quality and Safety Policy as well as high hygiene standards. As part of their authority and responsibility, each employee is expected to contribute to continuous improvements to products and processes and to the achievement of set goals through their actions and suggestions.

The Management Board of the Company is committed to providing all necessary resources for the effective implementation of the Food Quality and Safety Management Policy.

In Konjščina, January 12, 2024.

DIRECTOR
Zoran Horvat