

CERTIFICATION AND INSPECTION



PRIME



“Prime Certification & Inspection provides a high degree of confidence and trust through impartial and credible certifications.

OVERVIEW

Certification of products, processes or services is a means of providing assurance that they are compliant of particular requirements in standards and other normative references.

The value of certification that Prime Certification & Inspection (PRIME C&I) provides is anchored on its relentless efforts to establish the highest degree of trust and confidence, upholding the principles of transparency and impartiality in its operations and certifications.

Prime C&I is supported by its sister company's laboratory division (GTL), which is ISO 9001 and OHSAS 18001 certified. Most of the tests in the field of construction materials, geotechnical investigations, environmental and microbiological analysis are accredited by Dubai Accreditation Center (DAC) in accordance with the requirements of ISO/IEC 17025.

PRIME CERTIFICATION & INSPECTION

Prime Certification & Inspection is a leading competent body that delivers constantly reliable services. Our certification services cover both regional and international compliance requirements.

Management System Certification

A certified quality management system demonstrates commitment to quality and customer satisfaction. This shows a company's commitment to reduce environmental impact and improve energy performance and HSE, as well as ensure legal compliance. Our Management System Certification services include:

- ISO 9001
- ISO 14001
- OHSAS 18001

Food Safety Certification

We offer innovative food certification services of systems, processes and products to relevant international standards by a team of expert auditors. Our Food Safety Certification programmes include:

- HACCP
- ISO 22000
- FSSC 22000

Cosmetics and Cosmetics Ingredients Certification

As the cosmetic industry continues to experience a surge in technological advancement and improved quality procedures, brands are tightening supplier requirements of factory hardware, facilities, environment, hygiene, personnel and management systems. We offer certification programmes like:

- ISO 22716
- EFfCI
- Halal-Cosmetics

STEPS TO MANAGEMENT SYSTEM CERTIFICATION



HACCP – Hazard Analysis Critical Control Point

Ideal for the food and beverage industry, the Hazard Analysis Critical Control Point (HACCP) is internationally recognised as the most cost-effective method of preventing food contamination and controlling food-borne diseases. The HACCP audit evaluates the entire production process, identifies potential causes of food safety hazards, and applies preventive controls at critical points. Critical control points may include equipment, the supply chain of raw materials or employee training.

Establishing HACCP system and earning its certification builds an establishment's credibility and reliability in terms of food safety, especially as it is a method endorsed by the Joint FAO/WHO Codex Alimentarius Commission. With Prime's expertise in international safety regulations and reputation as a well-established food safety certification body, we offer a comprehensive certification programme that helps F&B businesses develop and implement a reliable, cost-effective food safety management system.



ISO 22000 – Food Safety Management System

For food businesses that eye global expansion and put a premium on consumer confidence, an ISO 22000 certificate is a must. Globally recognised and applicable to organisations of all sizes, ISO22000 is a standard designed to systematically ensure food safety at every link of the supply chain. Established in 2005, ISO 22000 incorporates HACCP principles and is compatible with ISO 9001 quality management systems, making it an ideal basis for a comprehensive, cost-effective food safety management system. The standard covers key food safety components that include interactive communication, system management, implementation of pre-requisite programmes, and the constant review and improvement of the system. Being an integrated programme, it also saves the costs of multiple audits. A food management system based on the internationally accepted ISO22000 standard not only presents opportunities for global market expansion; it ultimately improves business efficiency and reliability.



ISO 9001 – Quality Management System

Meet your customers' demand for excellent product quality and streamline operations based on the ISO 9001 standard. Since the ISO 9001 is neither industry- nor product-specific, it allows any organisation to benefit from its targets, which include shorter lead times, reliable delivery, and products and services of excellent quality. As compliance with this standard significantly improves operations, you will be able to focus on other aspects of the business, saving both time and money. Whether you are a small business or a global corporation, ISO 9001 certification sends a clear message that quality is your top priority.



ISO 14001 – Environmental Management System

To ensure that your organisation is doing its part in protecting the environment and that your efforts are recognised internationally, secure your ISO 14001 certification with us.

ISO 14001, the international standard for Environmental Management Systems (EMS), helps organisations evaluate their production processes and systematically reduce any harmful effects on the environment.

Keeping up with the rapid developments in the environment sector, updates have been made to the ISO 14001 standard. The new version polishes the guidelines that help small- and medium-size enterprises mitigate adverse environmental effects in the supply chain, engage stakeholders, and communicate EMS efforts externally. To determine the best way to manage risks, it also includes a requirement that digs deep into the circumstances under which organisations operate.

Today, the focus for ISO 14001 has shifted from merely enhancing the management system to improving environmental performance.



OHSAS 18001 Certification

Minimise risks of accidents and work-related illnesses in your organisation with an OHSAS 18001 certification.

Keeping your employees safe at work is critical; hence implementing the right safety programme is crucial for any type of business. An Occupational Health and Safety Management System (OHSMS) is one of the most effective methods used worldwide. The internationally recognised OHSMS standard, OHSAS 18001:2007, works with your organisation's existing management system to introduce a systematic approach to occupational health and safety, assessing workplace hazards and implementing preventive measures as part of daily operations.

Not only does it secure your employees' welfare, the OHSAS 18001 certification also helps your organisation prove compliance with current and future occupational health and safety laws.



ISO 22716 Certification - Good Manufacturing Practices (GMP) – Cosmetics

Tailored for the cosmetics industry, ISO 22716 introduces a comprehensive quality management system that covers every aspect of the business — from manufacturing, packaging, testing and storage up to the transportation of cosmetic products.

The best thing about ISO 22716 is that it also reaps the benefits of Good Manufacturing Practices, linking cosmetic product safety with overall business improvement tools that enable organisations to meet global consumer demands.



EFfCI – European Guide for Cosmetic Ingredients (GMP Guide for Cosmetic Ingredients)

Invest in product development and make sure that your brand of cosmetic ingredients are compliant with international standards of our EFfCI certification programme. In ensuring the quality and safety of cosmetic products, cosmetic ingredients must be subjected to meticulous examination to follow the Cosmetic Regulation (EC) No 1223/2009. This is where the EFfCI-GMP standard comes in, requiring the implementation of Good Manufacturing Practices (GMP) on cosmetic ingredients.

With a team of industry experts, we provide cosmetic ingredient manufacturers with the tools they need to implement an appropriate and workable GMP system.

Halal Certification

Supporting the halal industry in building credibility and consumer confidence, we provide certification services ranging from the production of goods to their distribution to consumers. Whether you're running a farm, a slaughterhouse, a manufacturer or a supermarket, as long as you are in the halal industry, we can help you earn the Shariah-Compliant mark that you need to grow your business.



Product/Process Certification

Crafted according to UAE and international standards, our Halal Product/Process Certification is a stringent verification methodology that ensures products and processes meet the requirements of Islamic law.

Among the businesses that we certify under this category are:

- Slaughterhouses / Abattoir
- Animal farms
- Agricultural farms
- Meat processors
- Meat product manufacturers
- Manufacturers/processors of beverages, snacks, biscuits, cakes, dairy, sweets, bakery products, etc.
- Restaurants
- Caterers
- Cosmetic manufacturers
- Pharmaceutical and nutraceutical products

Halal Management System Certification

For business operators that are not involved in manufacturing activities but whose operations are related to the halal industry, we offer the Halal Management System Certification. This includes supermarkets, groceries, traders, and logistics.

Emirates Quality Mark / Product Certification

The Emirates Quality Mark (EQM) is a seal of certification that guarantees a product's compliance with the UAE's national standards. We issue the EQM for bottled drinking water, food contact materials, OBD plastic products, and more.

Supplier Audit / Supply Chain Management

Banking on our solid reputation in the industry, we can be your total partner in the business, providing you with turnkey solutions that cover every aspect of supply chain management.

Be it a one-day visit or a long-term residency, we have a pool of dedicated technical specialists who are always ready to carry out inspection and verification services whenever and wherever you need.





CONTACT US

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