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Saudiâ??s Tanmiah earns international recognition

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Tanmiah Food Company, one of the leading Saudi-made halal Food brands in the region, announces its achievement of the highest AA+ BRCGS International Certification in its Poultry Facility. This certification sets Tanmiah apart as a distinguished food provider in the industry, reflecting its unwavering commitment to food safety and the highest quality standards.

The BRCGS Global Standard for Food Safety is recognised worldwide as the benchmark for best practices in the food industry. Headquartered in London, the BRCGS team ensures supplier compliance while securing the ability to guarantee the safety and quality of food products. Tanmiah has become the first Fresh Chicken producer in Saudi Arabia to attain a BRCGS AA+ rating in an unannounced audit and evaluation, solidifying its position as one of the leaders in the industry. Achieving an AA+ rating is a testament to the rigorous and consistent adherence to these standards by Tanmiah.

"We are incredibly proud to have achieved the highest BRCGS AA+ International Certification in the protein industry in Saudi Arabia. This accomplishment underscores our dedication to food safety while aligning with global standards in our continuous pursuit of excellence. Tanmiah extends its gratitude to its dedicated team, whose hard work and commitment to quality have been integral to achieving this milestone. The company also thanks its customers and partners for their continued trust and support." said Zulfiqar Hamadani, Group CEO of Tanmiah Food company.

The unannounced audit programme is designed to assess a facility's day-to-day operational standards and practices. This rigorous process ensures that certified companies are consistently adhering to the stringent criteria set forth by BRCGS, covering aspects such as food safety management, site standards, product control, process control, and personnel hygiene.