

Company Introduction

Innovative Management Institute

2020.08.



IMI(; Innovative Management Institute) is a specialized research institute that manages quality and production, and directs how to obtain the food safety certification.

We consulted a total of 100 companies, focusing on professional researchers (total 29; 16 professionals and 13 high quality staff people) in each field(ISO/FSSC22000,HACCP, GMP, Halal, Kosher, FDA, traditional food, organic matter processing) .

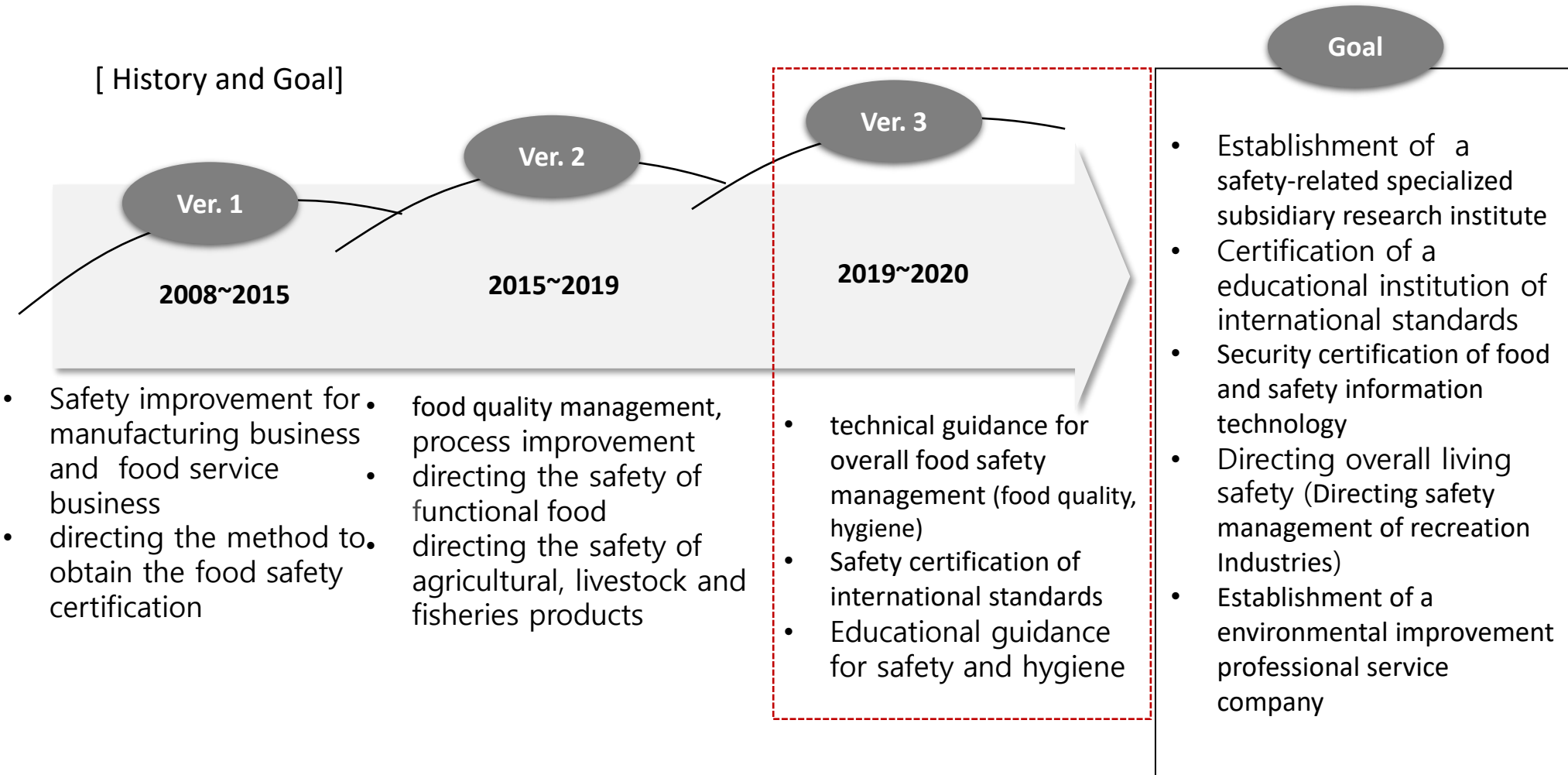
[Company Status]

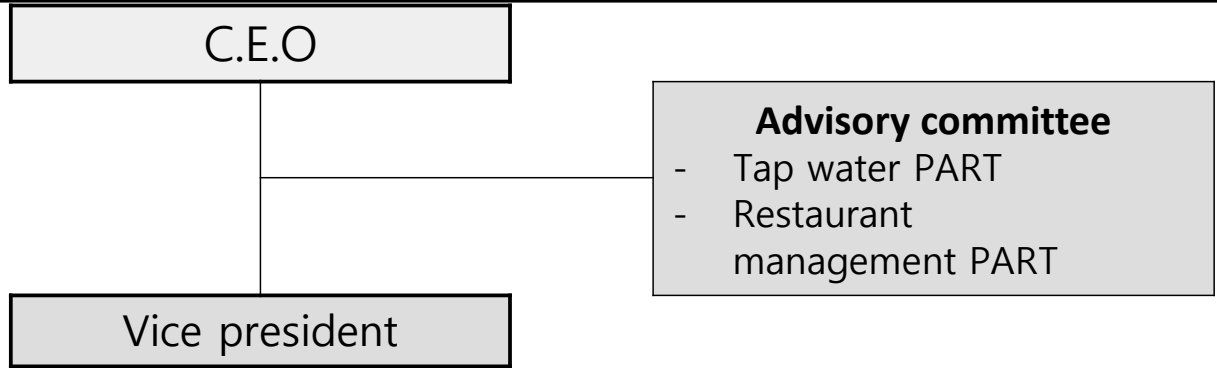
Institution name	CEO	Year of foundation	Address and Contact	business number
IMI (Innovative Management Institute)	Tae Sung Kwon	2008. 03	502, 128, Geumnanghwa-ro, Gangseo-gu, Seoul, Republic of Korea Tel. 02)2662 -0071	147-87-01726

※ IMI is a government-affiliated registration organization and has been designated as a consulting company registered in MFDS (Ministry of Food and Drug Safety), KFRI (Korea Food Research Institute), aT (Korea Argo-Fisheries&Food Trade Corporation), Hongcheon Institute of Medicinal Herb, Jeonbuk Technopark, Jeju Technopark, Gangwon Technopark.



[History and Goal]





Technical support department	Consulting department	Education department	Management department
<ol style="list-style-type: none"> 1. Collect advanced data at the inside and outside of the country 2. Collect new laws/ certificates 3. Development of new consulting techniques 4. Security of data processing of food company 5. Develop new enterprise 6. Collect recent trend 7. Microbial risk assessment 8. Pest Control 	<ol style="list-style-type: none"> 1. ISO22000 2. FSSC22000 3. Serv Safety 4. HACCP 5. GMP (Functional food, etc.) 6. The certification of environmentally-friendly products, non pesticide products 7. The certification organic matter processing (internal, USDA, JAS, etc.) 8. G-GAP 9. Halal, Kosher, FDA 10. Pest management , Action against Corona 	<ol style="list-style-type: none"> 1. Directing food consulting HACCP, manufacturing quality, Hygiene productivity improvement ISO/FSSC22000 2. Diagnosis, Assessment HACCP, quality, GMP, GAP, Hygiene diagnosis Serv Safety 	<ol style="list-style-type: none"> 1. Support HACCP documentation 2. Manage customer satisfaction 3. Benchmarking domestic and international training 4. FSSC22000 documentation 5. ISO22000 documentation 6. External public relations plan 7. legal counsel