

VGL

DIMENSIONS

QUALITY | COMPLIANCE | RELIABLE



COMPANY PROFILE



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OUR HISTORY

VGL Dimensions was founded in 2019, born from the shared vision of three seasoned experts - Elphus Mkhwebane, Santie van Niekerk, and Vinay Moodley - who together bring over 60 years of collective experience in the food industry.

Motivated by a desire to transform customer service and drive innovation, VGL Dimensions was built on a powerful blueprint philosophy: saving lives, changing lives, and creating a better future - not just for our customers, but for our employees and the broader industry.

At the heart of VGL Dimensions lies an unwavering commitment to professional excellence, integrity, and ethical best practices. We believe our people are our greatest asset, and we foster a work culture centred on continuous skills development, motivation, and well-being.

This strong foundation, laid by our visionary founders, continues to **drive our mission and shape our future.**



OUR EXPERTISE

VGL Dimensions offers SANAS-accredited laboratory testing services alongside specialized consulting, auditing, inspection, and training solutions across the food and related industries.

With a meticulous approach supported by robust quality management systems, we ensure optimal objectivity, regulatory compliance, and service excellence at every stage.

What truly sets VGL Dimensions apart is our versatility and adaptability in delivering exceptional customer service. We specialize in designing customized solutions that meet each client's unique needs while maintaining the highest standards of compliance and quality. Whether through laboratory testing, expert consulting, regulatory auditing, or hands-on facilitation, we are committed to helping businesses uphold best practices, manage risks effectively, and enhance operational efficiency.



WHAT WE BELIEVE OUR VISION

Most see a world void of tolerance, everyday life is influenced by inappropriate business practices, ethnic tensions are rife, world class health care is reserved for the wealthy; unemployment has become a bigger pandemic than Covid and famine is ever increasing while food security is ever decreasing.

We do not see this world. We see a world where inspired people create opportunities, a world where every other human can thrive, be healthy, secure a future for their children, respect and appreciate our diversity.

We see a sustainable, safe, healthy and accessible food supply to all. We see a thriving South Africa, a country eager to move forward and share the success with the rest of the world.

THIS IS HOW VGL DIMENSIONS MAKES THE DIFFERENCE:

01. WE SAVE LIVES:

We believe that a human life is of unmeasurable value, and the nutrition consumed can be the difference between life or death. Combining our passion and expertise in various food safety, quality and laboratory initiatives, we bridge the gap between merely being compliant and truly saving lives. We are committed to raise the standard of food safety and quality.

02. WE CREATE A BETTER FUTURE:

We ensure opportunities for more people to become contributing members of society, filled with optimism and hope for the future for all, old and young alike. We look our children in the eyes with pride, knowing that our legacy will persist, our values will endure, and the process of realising our vision touched many lives.

03. WE CHANGE LIVES:

We ensure opportunities for more people to become contributing members of society, filled with optimism and hope for the future for all, old and young alike. We look our children in the eyes with pride, knowing that our legacy will persist, our values will endure, and the process of realising our vision touched many lives.

04. WE FIGHT INEQUALITY:

We believe that all humans are created equal. Regardless of race, gender, sex, marital status, ethnic or social origin, colour, sexual orientation, age, disability, religion, conscience, belief, culture and language, we are part of the human family and we work together as a team to achieve a common goal. We serve our employees, our customers and our business partners by holding hands as a family.





WHAT IS IMPORTANT TO US OUR VALUES



LOVE

Love, Belonging and Safety for our team, clients and society drives us.

Love is our highest value. At the heart of our strength in the market is that we practice love as a team.

For us love reflects:

- Letting go of judgement of each other's and our clients.
- We don't expect perfection from each other. For us, realness matters most.
- Love means that we accept, celebrate and make space for each other's differences and that we celebrate the unique experience that we all bring to the table.
- Love means that every member of the team has a voice that can be safely expressed.



FAMILY

Our work keeps families safe and healthy throughout the world, including our own.

FAMILY SITS AT THE HEART OF ALL WE DO.

We believe that healthy, loving, safe families are at the foundation of healthy societies.

By honouring family, we strengthen the social bonds that make up the societies we are part of.

A healthy family facilitates the freedom to fully be who we are and to give expression to our whole selves without fear of judgement, exclusion and rejection.



EMPATHY, COMPASSION & RESPECT

The world can be harsh and uncompromising. We are not.

Judgement is corrosive. It does not create safe spaces in which we can be safe and fully ourselves. When we are not fully ourselves, the world loses out on the ideas and the ideals we have to offer.

We observe empathy and compassion by recognising that we are human and that we all hurt and we all make mistakes. We see each other through the lens of our common humanity.

Respect is the currency of the relationships we create with each other and with our clients.



INTEGRITY

We do the right thing, especially when it is hard and when no one is looking. In doing this we cultivate trust in our brand and in our people.

The work we do is about keeping people well and keeping them alive.



COURAGE

We honour our values and the integrity of our brand even when it is unpopular.

We challenge the status quo when our mission is compromised and we strive to raise the standards in the industry.



SERVANT LEADERSHIP

We lead by serving each other, our clients and the public. By practicing our values, we offer our example as the most powerful influence we have.

Leadership is not about a job description. It is about the example we give others, and it is about the safety we create for them to bring their best to shine.



MEET THE LEADERSHIP TEAM



ELPHUS MKHWEBANE
CO-FOUNDER AND DIRECTOR

Elphus Mkhwebane is a qualified meat inspector who holds multiple academic qualifications related to food and meat products hygiene and processing. In the 23 years' experience, he has been involved in consulting, training and food safety auditing different global food safety management systems for food production facilities, retail, fast food chains and food testing laboratories. He has achieved academic qualifications in different academic institutions that include Tshwane University of Technology, University of Pretoria and TUV Rheinland (Germany). In addition, he has been involved in academia lecturing and innovative research related to environment and public health for over a decade. His passion is in meat hygiene, safety and quality and all inputs and role played in those sectors to ensure public safety.

As the co-founder and director of VGL Dimensions (Pty) Ltd, Elphus has played a pivotal role in shaping the company's vision and strategic direction. His leadership emphasizes operational excellence, staff development, and client-focused service delivery. He remains committed to fostering a motivated workforce and driving innovation that aligns with the company's core mission of quality and safety.

With well over 20 years' experience in her field of expertise, Santie van Niekerk has achieved recognizable milestones as a modern era professional. She holds a Baccalaureus Degree in Biomedical Technology and Total Quality Management (TQM) from Tshwane University of Technology and University of South Africa, respectively. In addition, she is a well-established mentor, coach and facilitator of different Leadership Programs to managers and leaders in the scientific, agriculture, food and beverage, manufacturing, services and mining industries. Furthermore, Santie has an illustrious career experience in the medical, food and environmental laboratory industry fields analysis, testing and management. Her insight in analysis, practical experience in industry trends and compliance has led her to be a well establish facilitator, auditor and management system expert in ISO/IEC 17025, ISO 15189, ISO/IEC 17020 and ISO 9001. Her passion in management systems has ardently defined her as one of the best in her field of expertise.

Santie is a director and co-founder of VGL Dimensions (Pty) Ltd and MiChem Dynamics (Pty) Ltd. Her intention is to promote professionalism, passion by industry leaders and managers and also to provide tools to discover their own leadership potential. Santie strives by her lifelong moto to create healing organisations in order to save lives, change lives and to create a better future with her contributions.



SANTIE VAN NIEKERK
CO-FOUNDER AND DIRECTOR



VINAY MOODLEY
CO-FOUNDER AND DIRECTOR

Having been a hands-on leader in multiple disciplines of laboratory management systems, Vinay Moodley has crafted well over 15-year career skills from national and international organisations in the field of his expertise. He obtained a Bachelor of Science Degree in Microbiology & Biochemistry from the University of Kwazulu-Natal. Vinay's assorted achievements range from consulting at numerous laboratories world-wide to achieving various laboratory management systems accreditations. His drive for excellence in implementation of laboratory management systems has led him to be one of the best ISO/IEC 17025 and ISO 15189 facilitator, auditor and an expert. He is known for his down-to-earth approach to his professional career with a vast knowledge to share.

Vinay is a director and co-founder of MiChem Dynamics (Pty) Ltd and VGL Dimensions (Pty) Ltd. These two companies he helped to conceptualize and establish in order to fulfil his philosophy of service excellence, respect and a vision to promote laboratory management systems that will save lives, change lives and create a better future. He provides management and technical leadership to more than 12 different types of professional qualifications in the two companies he owns. A true family man at heart who lives with the values of honesty, accountability and integrity.





VGL DIMENSIONS LABORATORY
TESTING SERVICES

YOUR PARTNER IN LABORATORY TESTING, COMPLIANCE AND CONFIDENCE

VGL Dimensions is a SANAS-accredited and DALRRD-approved microbiology laboratory providing reliable testing for food, water, and environmental samples. With nationwide reach, fast turnaround times, and expert support, we help you stay compliant, protect your brand, and ensure safer products from production to consumption.



VGL DIMENSIONS SANAS ACCREDITED TESTING LABORATORY – YOUR TRUSTED FOOD SAFETY PARTNER

At VGL Dimensions Laboratory, we believe that safe food begins with accurate testing.

As a SANAS-accredited (T1056) and DALRRD-approved microbiology laboratory, we are committed to providing trusted, high-quality testing services that support your food safety goals and regulatory compliance.

Located in Germiston, Gauteng, and supported by a nationwide sample collection network, we bring precision, speed, and convenience to clients across South Africa. When you partner with VGL Dimensions Laboratory, you don't just get test results - you gain a team that is genuinely invested in your success.

OUR ACCREDITATION: CONFIDENCE YOU CAN TRUST

In April 2023, VGL Dimensions Laboratory achieved SANAS accreditation for microbiological testing - a proud milestone that underlines our commitment to excellence.

We continuously uphold the highest standards in line with ISO/IEC 17025, ensuring you can trust our accuracy, reliability, and integrity.



OUR ACCREDITED TESTING SERVICES

We specialize in microbiological analysis across a wide range of food and environmental matrices, including:

Food and feed products:

- Milk and dairy products.
- Meat, poultry, and seafood.
- Eggs and egg products.
- Ready-to-eat and ready-to-reheat meals.
- Fruits, vegetables, cereals, nuts, seeds, herbs, and spices.
- Chocolate, bakery products, and confectionery.
- Multicomponent meals and meal components.
- Pet food and animal feed.

Water samples:

- Potable (drinking) water.
- Bottled water.
- Borehole water.

Environmental samples:

- Surface swabs.
- Hand swabs.
- Air plates.

ACCREDITED MICROBIOLOGICAL TESTS OFFERED

Food, feed and environmental testing:

- Enumeration of E. coli and Coliforms
- Enumeration of Enterobacteriaceae
- Enumeration of Bacillus cereus
- Enumeration of Coagulase Positive Staphylococcus aureus
- Enumeration of Lactic Acid Bacteria
- Enumeration of Pseudomonas spp. and Pseudomonas aeruginosa
- Enumeration of Total Microbial Activity (TMA)
- Enumeration of Yeast and Mould
- Enumeration of Clostridium perfringens
- Detection of Listeria monocytogenes and Listeria spp.
- Enumeration of Listeria monocytogenes
- Detection of Salmonella spp.
- Detection of Campylobacter spp.
- Enumeration of Campylobacter spp.
- Detection of Viable E. coli O157

Water testing:

- E. coli and Total Coliforms Count
- Total Plate Count (TPC)
- Faecal Coliforms Count
- Enumeration of Enterococci
- Spores of Clostridium spp. (Sulfite-reducing anaerobes)
- Enumeration of Clostridium perfringens



BEYOND TESTING: OUR VALUE-ADDED SERVICES

At VGL Dimensions Laboratory, we offer much more than standard laboratory testing:

- Fastest Turnaround Times — because food safety can't wait.
- Nationwide Sample Collection — convenient and reliable logistics.
- Customized Result Trending — tailored reports to suit your operational needs.
- Online Customer Portal — easy access to certificates, results, and trending reports.
- Micro-Alert System — instant notifications of out-of-specification results.
- Subcontracting of Specialized Tests — comprehensive solutions without compromising quality.

As a valued client of VGL Dimensions Laboratory, you gain exclusive access to complimentary food safety support services through our sister company, MiChem Dynamics.

This added partnership ensures you have expert guidance at your fingertips to help you meet regulatory requirements and strengthen your food safety practices.

Learn more about MiChem Dynamics and their specialized expertise by visiting www.michemdynamics.com



MiChem Dynamics
LEADING CHANGE

INDUSTRIES WE SERVE

We proudly partner with businesses across industries, including:

- Food and Beverage Manufacturers.
- Abattoirs and Meat Processors.
- Retail and Food Service.
- Agricultural Producers.
- Pet Food Manufacturers.
- Water Bottling Plants.
- Hospitality and Catering.
- Cold Chain Logistics Providers.
- And many more!

WHY CHOOSE VGL DIMENSIONS LABORATORY?

- SANAS Accredited and DALRRD Approved.
- Highly Experienced Technical Team.
- Personalized, Customer-Focused Service.
- Fast, Reliable, and Actionable Results.
- Complimentary Food Safety Support.
- State-of-the-art laboratory methodologies.

READY TO ELEVATE YOUR MICROBIOLOGY TESTING?

EXPERIENCE THE VGL DIMENSIONS LABORATORY DIFFERENCE TODAY.

Reach out to **Anna Moyo** | anna@vgldimensions.co.za | for personalized quotation, to schedule sample collection, or to learn more about how we can support your food safety programs



VGL DIMENSIONS LABORATORY
TECHNICAL SERVICES

YOUR RELIABLE AND TRUSTED PARTNER IN FOOD SAFETY AND QUALITY

VGL Dimensions supports businesses in achieving food safety and quality excellence through expert consulting, auditing, inspection, and R&D services. With proven leadership in the meat industry, general food safety, and food law, our team combines modern expertise with 4IR-aligned solutions to help clients meet compliance with confidence.



VGL DIMENSIONS CONSULTING SERVICES



FOOD PRODUCTION & FOOD HANDLING FACILITIES CONSULTING

Specialized compliance and risk management for every link in the food supply value chain.

VGL Dimensions provides expedite consulting services to food production and food handling facilities across South Africa. Our team of experts supports food production organisation with compliance to local and international food safety and quality regulations, customer and industry requirements — whether it's a small-scale national producer or an international distribution brand. The system is tailored for concepts such as farm to fork. VGL Dimensions will ensure that the system implemented is able to identify quality and food safety risk in every stage of the value chain in order to be compliant to consumer safety.

SERVICES WE OFFER

The consulting services are tailored to the unique operations of each food production or handling facility type including:

- Gap analysis and compliance roadmaps for fast-food and food retail chains, restaurants and food processors.
- Facility design consultation to align with SANS 10049, R638 and client-specific hygiene regulations.
- Ground up approach on the implementation of Food Safety Management System such as HACCP, ISO 22000, GFSI-benchmarked schemes and similar systems.
- Food production process flow and hazard identification, evaluation and control support.
- Training of persons in charge of food handling facilities, general food handlers and quality assuring personnel.
- Food safety and quality audit readiness and preparation program.
- Corrective actions and support for external audits or regulatory inspection outcomes and findings.

WE SERVE:

- Fresh produce farms and dairy operations.
- Food manufacturing and packaging plants.
- Drinking water distillation facilities.
- Meat deboning and processing facilities.
- Ship vessels used in the transportation of food and food related products.
- ZA-approved exporting and imported food products holding warehouses.
- Distribution centres and logistics hubs.
- Restaurant chains and QSRs (Quick Service Restaurants).

WHY CHOOSE VGL DIMENSIONS?

- In-depth understanding of South African food laws and sector specific regulations.
- Practical and unique hands-on consulting experience that translates policy into real-world work actions.
- Competitive and flexible pricing options.
- Ability to handle most of the popular food safety management systems.
- Experience with both urban industrial and rural/agricultural operational sites.



FACT FINDING RISK ASSESSMENT

Identifying and managing food safety and quality risks — from farm to fork.

At VGL Dimensions, our fact-finding risk assessments provide an all-inclusive view of your food production operations. VGL Dimensions customised fact-finding risk assessment is designed specifically for the South African food industry. These programs have the ability to identify and assess microbiological, chemical, physical, allergenic and procedural hazards that may compromise product safety, quality, or regulatory compliance. VGL aligns its strategic services goals to customer goals in order to: protect public health, ensure consumer trust, promote food safety culture, and prevent costly non-conformities.

SERVICES WE OFFER

Our integrated food production risk assessment services include:

- Primary and secondary hazard investigations across production stages.
- Microbiological risk assessments and contamination source tracking.
- Product quality evaluations based on real-time production data.
- Food control surveys across supply chain touchpoints.
- New and innovative technology pliable.
- Development of site-specific food safety risk matrixes.
- Customised sampling programme design for the detection of emerging food safety threats and risks.
- Implementation and support of control measures and verification protocols.
- Training, coaching and mentoring of food safety teams on risk-based food production approaches and concepts.

WE SERVE:

- Primary producers (farms, fisheries, dairies).
- Food manufacturers and processors.
- Distribution and logistics centres.
- Retail food suppliers, caterers and different types of cuisines.
- Exporting and importing facilities.
- Packaging and packaging material plants.
- Cold chain hubs.

WHY CHOOSE VGL DIMENSIONS?

- Our tools and approach is developed by food safety scientists with deep knowledge of food safety risks.
- We provide practical and affordable solutions – beyond the use of ordinary checklists.
- Our insights support compliance, competitiveness and advantageous in a highly regulated environment.





REGULATORY COMPLIANCE

Expert guidance for navigating South Africa's complex food legislation.

Food safety compliance monitoring measures are more than a ticking boxes. It is about protecting consumer health, satisfying regulatory requirements, and brand credibility. Whether you operate a meat processing facility, a retail store or an import food warehouse, we help you stay fully compliant with National and international standards.

SERVICES WE OFFER

Interpreting and implementing requirements across a range of regulations, including:

- Facility and premises compliance with food handling standards.
- Poultry and egg regulations (e.g. R.345 of 2020, egg grading and packaging).
- Processed meat quality compliance requirements such as:
 - R.1283 of 2019 (partial and heat-treated processed meats)
 - R.2410 of 2022 (raw or fresh processed meats).
- ZA export and warehouse readiness consulting.
- Monitoring and classification practices for meat quality.
- Conceptualise levers for meat processing facilities to comply to VC9100 safety standard for processed meats.
- Support with municipal regulatory preparedness and compliance (e.g. Certificates of Acceptability).
- Informal vending (spaza shop) compliance programme.

WE SERVE:

- Meat processing and packaging facilities.
- Butcheries and delis.
- Bakeries and confectionaries.
- Food importers and wholesalers.
- Poultry meat producers, handlers and abattoir slaughter facilities.
- Retail food chains and private label producers.
- Exporting facilities requiring ZA or international approvals.
- Municipalities and food regulatory inspection officers.

WHY CHOOSE VGL DIMENSIONS?

- Expedite and relevant practical experience with designated regulatory assignees and inspectors.
- Our consultants stay ahead of regulatory updates and amendments.
- We offer ongoing compliance support, not once-off advice.
- Our solutions are customised, cost-effective, efficient and implementation-ready.





MEAT SAFETY ASSIGNEE COMPLIANCE

Support for designated assignees in meeting government compliance requirements.

VGL Dimensions provides specialised consulting services to organisations and professionals designated as Meat Safety Assignees under South African legislations. We support the effective implementation of legal mandate, quality assurance systems, and human resource frameworks needed to meet the requirements of relevant directives.

SERVICES WE OFFER

We assist assignees and meat inspection bodies with:

- Guidance on regulations and roles of assignees.
- Design compliance programmes that are tailored to meat inspection functions.
- Assistance with the registration and authorisation of meat inspectors.
- Evaluation of meat inspector competency for designation purposes.
- Development of relief models for inspector rotation and scheduling.
- Cost effective model development for meat inspection and relief.

WE SERVE:

- Private companies appointed as assignees.
- Meat inspection service providers.
- Municipal and provincial food law enforcement authorities.
- Abattoir operators and third-party inspection bodies.
- Human resource departments within meat regulatory frameworks.

WHY CHOOSE VGL DIMENSIONS?

- We understand the practical and regulatory challenges faced by assignees.
- We help you navigate both human resources and technical compliance.
- Our support helps assignees build sustainable, risk-managed models.
- We are trusted by clients who serve as intermediaries between government and industry.





POULTRY MEAT TREATMENT WITH BRINE AND INJECTION

Regulatory aligned with brine injection methods for quality and compliance.

Brine injection in poultry meat is a highly regulated process in South Africa. VGL Dimensions offers scientifically validated consulting approach to ensure that poultry meat processors align their brining practices with current regulatory standards, ensuring both product integrity and consumer protection.

SERVICES WE OFFER

We assist clients in implementing:

- Accurate brine injection quantity methods that comply with current regulations.
- Process evaluation to assess and control brine distribution.
- Development of formulation templates and injection procedures.
- Staff training on correct practices for brine management.
- Compliance documentation for inspection and audit purposes.

WE SERVE:

- Poultry slaughterhouses and abattoirs.
- Poultry meat processing and packaging facilities.
- Poultry meat importers and repackers.
- Assignee inspectorate and regulatory auditors with induction and inspection skills.
- Poultry slaughtering abattoirs quality controllers.

WHY CHOOSE VGL DIMENSIONS?

- We offer a scientific, measurable, and defensible methods.
- We offer methods that can stand legal tests.
- We are trusted by both industry and regulators.
- We assist you in balancing cost-efficiency with regulatory compliance.





INFORMAL FOOD OUTLETS (SPAZA SHOPS) COMPLIANCE

Raising safety standards in South Africa's informal food economy.

VGL Dimensions helps informal food businesses — such as spaza shops, vendors, and township butcheries — implement basic, affordable food safety systems. Our consulting empowers these businesses to operate legally, protect their customers, and access broader markets.

SERVICES WE OFFER

We offer simple, step-by-step guidance in:

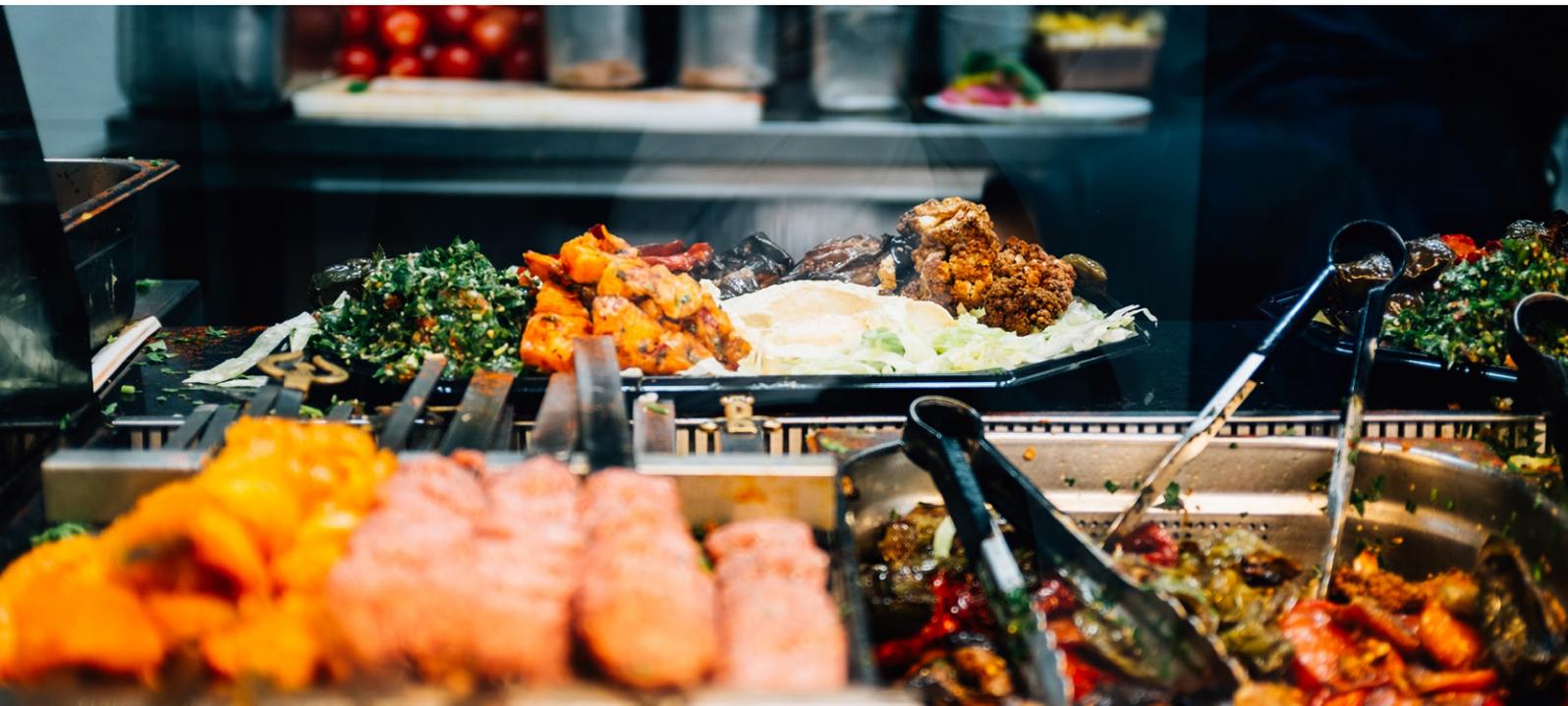
- Training of persons in charge of food trading and serving facilities.
- Complying with food hygiene and safety laws.
- Evaluating raw material suppliers for food safety risks.
- Using food-grade detergents for cleaning and pest control poisons.
- Implementing staff hygiene and protective measures.
- Preparing for municipal inspections and licensing.

WE SERVE:

- Informal food selling outlets (spaza shops).
- Butcheries and meat shops.
- Street food vendors and takeaways.
- Community kitchens and caterers.

WHY CHOOSE VGL DIMENSIONS?

- We simplify compliance with easy-to-use templates and forms.
- Our team includes HPCSA-registered professionals.
- We offer community-friendly rates and mobile consulting options.
- We help informal vendors take pride in running safe, legal operations.





VGL DIMENSIONS AUDITING SERVICES



INTERNAL FOOD SAFETY AND QUALITY AUDITS

Enhancing control, performance, and compliance from within

VGL Dimensions offers structured internal audit services designed to assess the effectiveness of food safety and quality management systems across food production, storage, and distribution facilities. Internal audits are a key requirement for international standards such as HACCP, ISO 22000, FSSC 22000, GFSI-benchmarked schemes, and they are increasingly required by food regulating authorities and lately customers. Our audit services portfolio is intended to go beyond product safety and quality compliance. The intention is to empower food production and handling organisations to proactively identify and control food safety related risks, reduce process inefficiencies that affect the ability to meet product safety and quality, validate and strengthen internal control levers.

SERVICES WE OFFER

We offer simple, step-by-step guidance in:

- Full-cycle internal audits for food safety, quality and hygiene management systems.
- Verification of compliance with:
 - HACCP principles
 - Customer specifications
 - Regulatory requirements such as Regulations R.638, VC9100, R.2410, R.1283 and others
- Assessment of traceability and product recall management systems.
- Animal welfare compliance assessments for meat livestock.
- Review of supporting services (cleaning, pest control, calibration of raw materials measuring equipment, etc.).
- Customised audit tools and electronic dashboard for monitoring food production compliance.
- Post-audit corrective action planning and guidance on recommendations.

WE SERVE:

- Food production facilities (across all food industry sectors).
- Cold storage and logistics entities.
- Big and small butcheries and meat processors.
- Central kitchens and QSR chains.
- Distribution centres and food warehouses.
- Retail store groups and private label suppliers.

WHY CHOOSE VGL DIMENSIONS?

- Our auditors are qualified, specialised and experienced across multiple food industry sectors.
- We understand the local regulatory landscape related to food safety and quality.
- We provide evidence-based, non-punitive reports that support growth.
- We promote a strong and sustainable internal food safety and quality audit culture.

EXPLORE OUR COMPREHENSIVE CONSULTING SERVICES ON OUR WEBSITE

www.vgldimensions.co.za or reach out to **Anna Moyo** | anna@vgldimensions.co.za for more information.



SUPPLIER AUDITS

Ensuring that raw material supply chain meets safety, quality, and ethical standards in order to continuously produce safe and quality products.

For any food production organisation, suppliers are an extension of your brand. Inefficient and control measures of raw material suppliers may lead to weak links that can result in regulatory non-compliance, food safety risks, inconsistent product quality and eventually irreparable reputational brand damage. VGL Dimensions provides independent, impartial supplier audit services to assess and mitigate the risk of external partners and suppliers that all required raw material criterion such as standards and protect public health in protected.

Whether the organisation is in collaboration with local food-producing farms or international food processors, our service output provides the required confidence that meets organisational goals related to food product safety, ethical production practices, trusted product quality attributes, sustainable and reliable supply chain.

SERVICES WE OFFER

- On-site or remote supplier audits with special focus on:
 - Food safety management system (HACCP, GMP, hygiene practices).
 - Product quality management system.
 - Regulatory compliance levers (e.g. Regulation R.638, Certification and Codex Alimentarius requirement).
 - Traceability and recall systems readiness.
 - Environmental, social, and company safety and quality culture.
- Audit criteria based on:
 - Customer specific specifications.
 - South African regulatory requirements related to food safety and quality.
 - International standards that comply with global requirements (e.g. GFSI, BRCGS, ISO 22000).
- Gap analysis of food production processes with measurable outcomes and food safety risk indicators.
- Post food safety and quality audit support: Recommendations and corrective action plans, follow-ups, supplier mentoring and, on the job, coaching for production staff to comply to various standards.

WE SERVE:

- Food manufacturers and processors.
- National and regional retail groups.
- Exporters and importers of food products.
- Distribution hubs and cold chain operators.
- Franchise restaurant groups and QSR brands.

WHY CHOOSE VGL DIMENSIONS?

- We are independent and ethically uphold confidentiality and impartiality.
- We adapt to sector, standards and country-specific needs.
- We offer scalable food safety and quality audit programmes - from small suppliers to global partners.
- We use of compatible food safety and quality audit tools that are developed for the South African regulatory context yet benchmarked to meet the requirements of global food safety standards.





COMPLIANCE AUDITS

Independent certification audits for legal and regulatory assurance.

VGL Dimensions provides impartial compliance audits to verify that food facilities meet the requirements of national and international food safety and quality standards. These audit outputs are useful for organisations that require external validation for licensing, certification, customer demands, and/or export approvals.

Our audit output services can result in attaining certificates of acceptability (COA) or formal reports that demonstrate readiness for regulatory inspection or third-party certification audits.

SERVICES WE OFFER

We assist clients in implementing:

- Facility-wide audits for food safety and hygiene compliance.
- Pre-certification audits for standards such as:
 - Regulations R.638 of 2018 (General hygiene requirements for food premises)
 - GFSI-based standards (FSSC 22000, BRCGS)
 - ISO 22000 and HACCP-based systems
- Customised audits to align to client-specific standards and retailer codes of practice.
- Post-audit reports with clear outcomes, remarks and risk ratings.
- As an addition, we can provide an optional certificate of compliance for food safety audit completed, where required.
- Support in closing non-conformances identified during municipal or 3rd-party audits.

WE SERVE:

- Municipalities and local authorities needing external inspection support.
- Food production organisations (large and small).
- Retail groups and hospitality brands.
- Exporters requiring compliance with destination country standards.
- NGOs, development agencies or donor-funded programmes with food safety mandate.
- School food serving and catering programs.

WHY CHOOSE VGL DIMENSIONS?

- Our team includes qualified food safety auditors with regulatory and industry experience.
- We conduct the work objectively and maintain strict confidential practices.
- We work with clients to continuously improve the food production processes for sustainable achievement.
- Our reports are clear, action-oriented, and aligned with real-world operating conditions.



EXPLORE OUR COMPREHENSIVE AUDITING SERVICES ON OUR WEBSITE

www.vgldimensions.co.za or reach out to **Anna Moyo** | anna@vgldimensions.co.za for more information.



VGL DIMENSIONS INSPECTION SERVICES



FOOD SAFETY AND HYGIENE INSPECTIONS

Systematic inspections that safeguard public health and ensure legal compliance.

VGL Dimensions offers comprehensive food safety and hygiene inspections services to assess food production and handling facilities to comply with relevant South African laws, industry standards and client-specific requirements. The output of our inspection's services is designed to identify risks, strengthen controls and prepare for formal audits or regulatory assessments and evaluations.

The inspections can be conducted across the entire food value chain, from primary production to distribution and retail — offering tailored, actionable insights for both large and emerging food production enterprises.

SERVICES WE OFFER

- Full-site inspections of food premises for:
 - Hygiene and sanitation
 - Food handling practices
 - Structural and equipment condition
 - Waste management and pest control
 - Water supply and air quality monitoring
- Evaluation against:
 - Regulations R.638 hygiene regulations
 - Municipal health by-laws
 - Private retailer standards and Standard Operating Procedures (SOPs)
- Customised inspection reports and manuscripts with supporting pictures of observations and findings.
- Observations and findings risk grading and compliance scoring.
- Options of qualitative reports and manuscripts available.
- On-site recommendations and training (optional).

WE SERVE:

- Food manufacturers and processors.
- Fresh produce markets, cold chains and bulk storage sites.
- Supermarkets, wholesalers and warehouses.
- Restaurants and fast-food franchises.
- Hospitality and institutional kitchens.
- Cloud kitchens and e-hailing delivery food hubs.
- e-Commerce fulfilment and dark stores.
- Airlines and airport catering operations.

WHY CHOOSE VGL DIMENSIONS?

- HPCSA-registered professionals and experienced food safety specialists.
- Expertise in both formal and informal food markets.
- Clear, practical reports with realistic, locally viable recommendations.
- We act as a trusted partner — not just an external inspector.



WHOLESALE AND RETAIL INSPECTIONS

Ensuring compliance and quality in high-volume food environments.

VGL Dimensions offers specialised inspection services tailored to the unique needs of retail food outlets, wholesale warehouses and cold storage facilities. The results of these inspections ensure that food handling, storage and retail practices comply with South African regulations and food safety standards — while protecting both consumers and your brand.

Our team provides objective, regulatory-aligned evaluations that help retail and wholesale operations avoid legal penalties, customer complaints and/or supply chain disruptions.

SERVICES WE OFFER

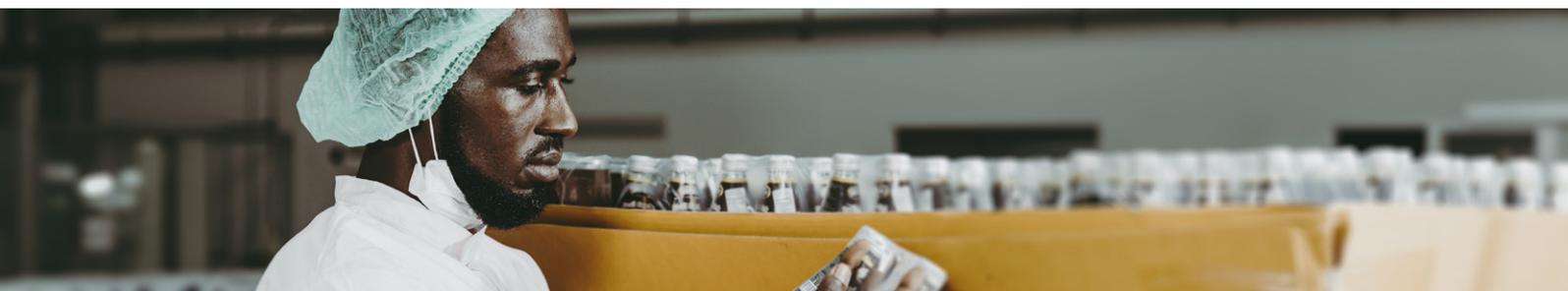
- On-site inspections focused on:
 - Food handling and temperature control practices.
 - Structural hygiene and identification of food cross-contamination risks.
 - Microbiological sampling and environmental status evaluation using swabbing.
 - Pest control and sanitation practices.
 - Cold chain management and stock rotation procedures.
 - Employee hygiene and PPE compliance.
- Compliance assessments against:
 - Regulations R.638 hygiene regulations.
 - Retailer-specific SOPs or franchise requirements.
 - Food labelling and Packaging Acts (where applicable).
- Pre-inspection preparation for municipal, retailer, or 3rd-party audits.
- Detailed inspection reports with corrective action guidance.

WE SERVE:

- Retail chain stores and independent supermarkets.
- Butcheries and meat counters.
- Wholesale warehouses and cold storage depots.
- Distribution centres supplying major retailers.
- Franchise outlets under brand compliance agreements.
- Food e-Commerce fulfilment and packing facilities.

WHY CHOOSE VGL DIMENSIONS?

- We understand the complex realities of retail and wholesale operations.
- Our inspections are efficient, discreet, and respectful of commercial space.
- We work with major food retailers and know what they expect.
- Our reports include actionable steps, not just checklists.



EXPLORE OUR COMPREHENSIVE INSPECTION SERVICES ON OUR WEBSITE

www.vgldimensions.co.za or reach out to **Anna Moyo** | anna@vgldimensions.co.za for more information.



RESEARCH PROJECTS AND SUPERVISION

Scientific research support for academic, industry, and innovation-driven projects.

VGL Dimensions offers professional research services tailored to support academic institutions, private companies and sectoral bodies in producing credible, impactful research outputs. Our goal is to bridge the gap between science, policy and practical implementation — especially in fields related to food safety, quality, public health, and agricultural systems.

Whether you're a postgraduate student, a university department, or a company undertaking industry research, we provide technical, conceptual, and supervisory support to help you complete high-quality, scientifically sound research output.

SERVICES WE OFFER

- Support with the conceptualisation of research proposals.
- Data saturation models to determine sampling lots.
- Development of study frameworks and research designs.
- Statistical analysis of research data.
- Supervision or mentorship on data collection, analysis and interpretation.
- Academic writing and editing for:
 - Literature reviews concepts.
 - Research articles and conference papers.
 - Industry white papers and technical briefs.
- Publication preparation and submission assistance.
- Peer-review preparation and response strategies.

WE SERVE:

- Academic institutions (students, staff, departments).
- Public research institutions and sector councils.
- Independent researchers and candidates pursuing qualifications.
- Associations representing food, health, or agriculture sectors.
- Private sector R&D divisions.

WHY CHOOSE VGL DIMENSIONS?

- We combine academic rigor with industry practicality.
- We have interdisciplinary expertise spanning microbiology, public health, food science, and policy.
- We are experienced in supervision and collaboration with tertiary institutions and regulators.
- We tailor our support to your level, field, and desired outcomes.



LABORATORY METHOD DEVELOPMENT

Innovative and validated methods for food safety and quality testing.

VGL Dimensions collaborates with accredited laboratories and scientific partners to develop, validate and optimise analytical methods for food safety, quality control and regulatory compliance. We specialise in custom method development tailored to South African conditions, product types, and sector-specific risks — ensuring reliable, cost-effective, and scientifically defensible results.

Our service supports laboratories, research institutions, and food manufacturers seeking new or improved testing capabilities to meet national and international requirements.

SERVICES WE OFFER

- Development of chemical, microbiological, and sensory testing methods.
- Method validation aligned with ISO/IEC 17025 and SANAS standards.
- Design and optimisation of sampling protocols.
- Custom testing solutions for:
 - Meat and poultry products.
 - Fresh produce and ready-to-eat foods.
 - Dairy and processed foods.
- Evaluation and improvement of instrument-based and manual testing procedures.
- Research collaboration with academic and industry partners.
- Development of training modules for lab personnel and technologists.

WE SERVE:

- Independent testing laboratories.
- Food processors developing new product lines.
- University departments in food science, microbiology, or public health.
- Organisations needing to comply with updated or emerging regulations.
- Academic and government research facilities.

WHY CHOOSE VGL DIMENSIONS?

- We have deep expertise in both laboratory science and food system realities.
- We work with SANAS-accredited labs and leading academic partners.
- Our method development processes are evidence-based, cost-conscious, and regulatory-aligned.
- We don't just build methods — we build capacity for long-term laboratory success.



EXPLORE OUR COMPREHENSIVE RESEARCH AND DEVELOPMENT SERVICES ON OUR WEBSITE

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VGL DIMENSIONS LABORATORY TRAINING SERVICES

FROM CLASSROOM TO COMPLIANCE – WE TRAIN FOR THE REAL WORLD

VGL Dimensions offers industry-driven training solutions across three key areas: Specialized Technical Training, Work Integrated Learning (WIL) for academic institutions, and flexible E-Learning in partnership with MiChem Dynamics. With over 20 years of hands-on experience, our programmes are designed to build real-world skills, support regulatory compliance, and prepare individuals and teams for success in the food, meat, and packaging industries.



SPECIALIZED TECHNICAL TRAINING

At VGL Dimensions, our specialized training programmes are designed to equip personnel with job-relevant skills, enhance regulatory compliance, and embed a strong culture of hygiene and safety across your operations. We offer both public and customised in-house training, tailored to meet your organisation’s specific needs – whether you’re a national meat processor, a food retailer, or part of the informal sector.

SAMPLE COURSES OFFERED:

COURSE TITLE:	DURATION:
Poultry Meat Examination (PME) Level 1	6 months
Poultry Meat Examination (PME) Level 2	6 months
Game Meat Examination (GME)	6 months
Understanding the South African Independent Meat Inspection (IMI) Scheme (Regulation R.634)	2 days
Meat Inspectors Refresher	1 day
Food Safety Management System for Poultry Abattoir	3 days
Basic Abattoir Hygiene	1 day
Meat Safety Compliance Programs for Deboning and Butchery Facilities	3 days
Poultry Meat Quality Standards and Brine Injection Criteria	2 days
Abattoir Hygiene and Meat Safety Standards	4 days
Hygiene Principles in a Poultry Abattoir	2 days
Microbiology in Food Handling Facilities and Butcheries	1 day
Traceability and Recall	1 day
Food Safety for Retail Businesses	1 day
Food Stalls and Informal Vending	1 day
Food Safety Skills for Management	1 day
Health and Safety Legal Liability for Managers	3 days

TAILORED TRAINING TO MEET YOUR NEEDS

We proudly offer customised training solutions, designed in collaboration with clients to address specific operational challenges, compliance gaps, or team development goals.

Whether you’re aiming to upskill your team, meet audit requirements, or embed a safety-first culture – VGL Dimensions is your trusted partner in purpose-driven training.



EXPLORE OUR COMPREHENSIVE SPECIALIZED TRAINING SERVICES ON OUR WEBSITE

www.vgldimensions.co.za or reach out to **Anna Moyo** | anna@vgldimensions.co.za for more information.



WORK INTEGRATED LEARNING (WIL)

Bridging the gap between academic knowledge and industry readiness.

At VGL Dimensions, we understand the critical role that Work Integrated Learning (WIL) plays in preparing students for the demands of the modern scientific workplace. With customised, fully supervised WIL programmes, we equip final-year students with the practical experience, technical skills, and professional insight they need to transition confidently from the classroom into industry.

The WIL program is tailored specifically to meet the minimum academic requirements that is mandatory for the completion of qualifications as set out by South African academic institutions. The WIL program is aligned with the requirements of various professional registration bodies in South Africa.

KEY FEATURES OF OUR WIL PROGRAMME

- Coordinated and supervised by industry experts.
- Structured guidance in compiling Portfolios of Evidence (POE).
- Record-keeping support for professional body registration.
- Exposure to real-world laboratory practices and workplace culture.
- Integrated training on industry-relevant standards and systems (e.g. ISO/IEC 17025).
- Access to a dedicated e-learning platform for additional support and knowledge reinforcement.

QUALIFICATIONS INCLUDED IN THE WIL PROGRAMME:

- Biotechnology.
- Environmental health.



BIOTECHNOLOGY WIL PROGRAMME AT VGL DIMENSIONS

VGL Dimensions (Pty) Ltd proudly operates a South African National Accreditation System (SANAS) Accredited Microbiology Laboratory (Accreditation No: T1056).

As part of our mission to build and nurture young talent in the laboratory sector, VGL Dimensions laboratory offers a 12-month structured WIL programme designed to offer students a comprehensive, real-world laboratory exposure and practical work experience.



WHAT STUDENTS WILL LEARN AND EXPERIENCE:

Under the full-time supervision of seasoned laboratory analysts, WIL students will gain exposure to the full spectrum of microbiological testing and laboratory operations, including but not limited to:

- Health & Safety practices.
- Laboratory equipment use, calibration, and checks.
- Environmental monitoring.
- Glassware cleaning and housekeeping.
- Media and reagent preparation.
- Sample receipt, identification, and condition evaluation.
- Sample preparation, testing, and quality control.
- Interpretation of results and recordkeeping in line with the ISO/IEC 17025 Quality Management System.

Students will also engage with the lab's documented QMS procedures, learning how quality and technical standards intersect in real-time laboratory environments. To enhance the learning experience, all WIL candidates will receive access to our in-house e-learning platform, offering theory modules, digital resources, and assessments that reinforce key learning areas and technical competencies.

OUTCOME-DRIVEN, INDUSTRY-READY

This WIL programme is designed not only to meet graduation requirements, but to provide graduates with:

- A strong technical foundation in laboratory science.
- Practical experience aligned to national and international quality standards.
- Confidence and competence to enter the laboratory workforce or pursue professional registration.

ENVIRONMENTAL HEALTH WIL PROGRAMME AT VGL DIMENSIONS

VGL Dimensions inter alia with academic institution. The program can cover different levels of the degree with specific requirements for each.

This program is designed to meet the requirements of Health Professions Council of South Africa (HPCSA). It covers all mandatory aspects of WIL in the field of Environmental Health. Students are required to complete and submit a portfolio of evidence (PoE) to VGL Dimensions facilitators and that will be assessed as part of continuous evaluation.

WHAT THE PROGRAM OFFERS TO THE STUDENTS AND ACADEMIC INSTITUTION

Offers customised a tried and tested WIL program for academic students in the field of Environmental Health degree that is fully supervised by HPCSA registered. The WIL program is supervised by HPCSA registered facilitators, environmental health relevant industry experts at a ratio of 1:10 per students, for maximum exposure. By the time of completion of the WIL program, student evidence is ready for submission to the HPCSA.

STUDENT BENEFITS INCLUDE:

- Fulltime supervision for evidence related tasks.
- Access to industry experts to facilitate the required outcomes of the WIL programme.
- Customised for each subject to be mandatory covered as per requirements of HPCSA.
- Assistance with mandatory WIL logbook completion.

A tailor-made and peace of mind program that will ensure academic institutions due diligent in respect to student WIL is fully complied with. To ensure compliance by academic institutions the practical tracking and evidence capturing forms part of student activities during WIL period.

This includes:

- Expertly designed portfolio of evidence (POE).
- Indemnity contract compliance requirements by HPCSA.
- Student and facilitator ratio compliance requirements.
- Full practical days of the program.
- Industry experts to facilitate and supervise the students.
- To cover all practical HPCSA days with POE for each segment of scope of work.
- Diligent student attendance record keeping, monitoring and intervention.

ENVIRONMENTAL HEALTH ASPECTS COVERED BY THE VGL DIMENSIONS ACADEMIC WIL PROGRAM:

- Food Safety Management.
- Project management.
- Disaster management.
- Air quality management.
- Occupational health and safety.
- Waste management.

WIL OUTCOMES

- Entire scope of work aspects is covered.
- HPCSA compliant report to be given to the university at the end of program.
- Environmental Health (EHP) functions ready students.
- Full understanding of legislative mandate of environmental health functions by students.



EXPLORE OUR COMPREHENSIVE WIL SERVICES ON OUR WEBSITE

www.vgldimensions.co.za or reach out to **Anna Moyo** | anna@vgldimensions.co.za for more information.



ONLINE TRAINING ACADEMY (E-LEARNING)

At VGL Dimensions, in collaboration with our sister company MiChem Dynamics, we offer two tailored E-LEARNING experiences to meet the unique needs of individual learners and companies alike. Whether you're investing in your personal development or managing training across your organization, our Online Training Academy is your gateway to high-quality, flexible, and impactful learning.

THE STUDENT E-LEARNING PORTAL

Your Gateway to Excellence in Scientific, Food Safety, Quality, Inspection, and Leadership Education.

At VGL Dimensions, in collaboration with MiChem Dynamics, we're proud to offer our Student E-LEARNING Portal – a flexible, accessible learning environment built for professionals and students passionate about advancing their careers in science, food safety, quality management, inspection, and leadership.

Whether you're looking to boost your skills, earn professional recognition, or deepen your industry knowledge, our Student E-LEARNING Portal puts practical, high-quality training right at your fingertips.

WHY CHOOSE THE STUDENT E-LEARNING PORTAL?

- **Flexible Learning:** Purchase and attend courses at your convenience, allowing you to fit learning into your busy schedule.
- **User-Friendly Platform:** Our easy-to-navigate platform offers various payment options and ensures lifetime access to course materials. You can revisit any information whenever you need to.
- **Diverse Learning Materials:** Course content is delivered through PDF learning units and video streaming, concluding with an assessment featuring multiple-choice questions.
- **Certification:** Upon completion, receive a personalized Certificate of Attendance or Competence, depending on your assessment results.





THE ENTERPRISE E-LEARNING PORTAL

Empower Your Team. Manage Training with Ease.

At VGL Dimensions, in partnership with MiChem Dynamics, our Enterprise E-LEARNING Portal is purpose-built for organisations that want to streamline training, ensure regulatory compliance, and upskill their teams with ease. Whether you're upskilling your workforce or ensuring compliance with regulatory and international standards, this platform puts complete control in your hands.

WHAT IS THE ENTERPRISE E-LEARNING PORTAL?

Unlike our individual student portal, this platform is built exclusively for organizations. Through a secure company profile, you can register employees, assign courses, monitor progress, and generate performance insights – all in one place.

KEY FEATURES:

- **Centralized Company Profile:** Create a single, secure company account where you can manage all your employee training in one place.
- **Add and Manage Employees:** Easily add or remove employees, assign individual courses, or create student groups to manage team learning by department or role.
- **Assign Courses Directly:** Select and assign any of our e-learning courses to your team. Once assigned, each employee receives a personal login and notification to begin.
- **Certificates of Completion:** Upon course completion, employees receive a personalized Certificate of Attendance or Competence, depending on the course assessment outcome. These certificates are stored on the employee's individual profile and can also be downloaded by the company via the main dashboard for recordkeeping and reporting.
- **Track Progress and Performance:** Access real-time progress reports, completion records, and performance trends through your interactive company dashboard.
- **Self-Manageable and User-Friendly:** Full control at your fingertips – no need to contact support to make changes. You manage your people, your way.

WHY USE THE ENTERPRISE E-LEARNING PORTAL?

- Ensure training consistency across your team.
- Improve compliance and recordkeeping.
- Save time with automated notifications and dashboards.
- Gain valuable insights to make data-driven training decisions.

EXPLORE OUR STUDENT AND ENTERPRISE E-LEARNING PORTALS ON OUR WEBSITE

www.vgldimensions.co.za or reach out to **Anna Moyo** | anna@vgldimensions.co.za for more information.



QUALITY | COMPLIANCE | RELIABLE

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