



THE ROMANIAN EMPLOYER'S LEAGUE OF THE MILLING, BAKERY AND FLOUR BASED PRODUCTS INDUSTRY



**Fonded
in 1991**





▶ a representative association of non-governmental type

▶ apolitical and independent

▶ founded in 1991

▶ brings together, on a free will and community of interests basis over 200 members: the most important manufacturers of milling, bakery and pastry - confectionery products, biscuits and pasta, providers of raw and auxiliary materials, builders of equipment specific to the sector, researchers and designers, depositors, distributors and traders.



► represents and protects the professional, economical, social and moral interests of its members in relation to governmental and non-governmental state bodies.

► exercises contacts with European employer's organizations to support the general interests of millers and bakers before the European officials

► is the only Romanian employer's league in the branch recognized in the EU Member States.



SERVICES PROVIDED

► contributes to promoting the technical and economical development of its member companies, providing them services of:

Technical, economical and legislative assistance and consulting in the business development;

Consulting to implement the systems:

- Quality Management (SR EN ISO 9001/2008)
- Food Safety Management (HACCP, SR EN ISO 22000/2005)
- Environment Management (SR EN ISO 14001/2005)
- Health and Operational Security Management (OHSAS 18001)



SERVICES PROVIDED

▶ On site consulting provided by teams of specialists to find safe and economical solutions for the implementation of the quality and food safety management systems;

▶ Designing teams for the construction of new production facilities and the technology up-grading of existing ones for the entire milling, bakery, pasta, biscuits, pastry and confectionery industry;

▶ Strategies for the operation and modernization of the sector;

▶ Funding opportunities for investment and personal training through national and European programs.



Representativeness





The share of production carried out at national level by ROMPAN members



Bakery

82 members—55% of the entire quantity produced



Milling

61 members—70% of the entire quantity produced



Biscuits and wafers— 14 members

60% of the entire quantity produced



Pasta

6 members — 75% of the entire quantity produced



Cereals storage 22 members— 30% of the entire quantity produced



Other activities of ROMPAN



Paper packaging manufacturers



Manufacturers and distributors of yeast and auxiliary materials specific to the milling, bakery and flour products industry



Bakery equipment



Cereals cultivation



Trade in raw materials and materials specific to the milling industry, bakery and flour products



Laboratory equipment



Design activity, consultancy and various specific services



Packaging and distribution of food products



Confectionery, ice cream shop, chocolate shop

PUBLICATIONS

▶ **Guide to Good Hygiene Practices in milling**

▶ **Guide to Good Hygiene Practices in bakery**

▶ **Guide to Good Hygiene Practices in pastry-confectionery in accordance with European legislation on food safety requirements , approved by the Romanian authorities**

▶ **Tradition and craftsmanship in the bakery” - collection of recipes and technological instructions**

▶ **Technologies for the manufacturing of the bakery products from wheat with defects**

▶ **News in the milling and bakery industry, as well as by organizing of thematic workshops and symposium.**



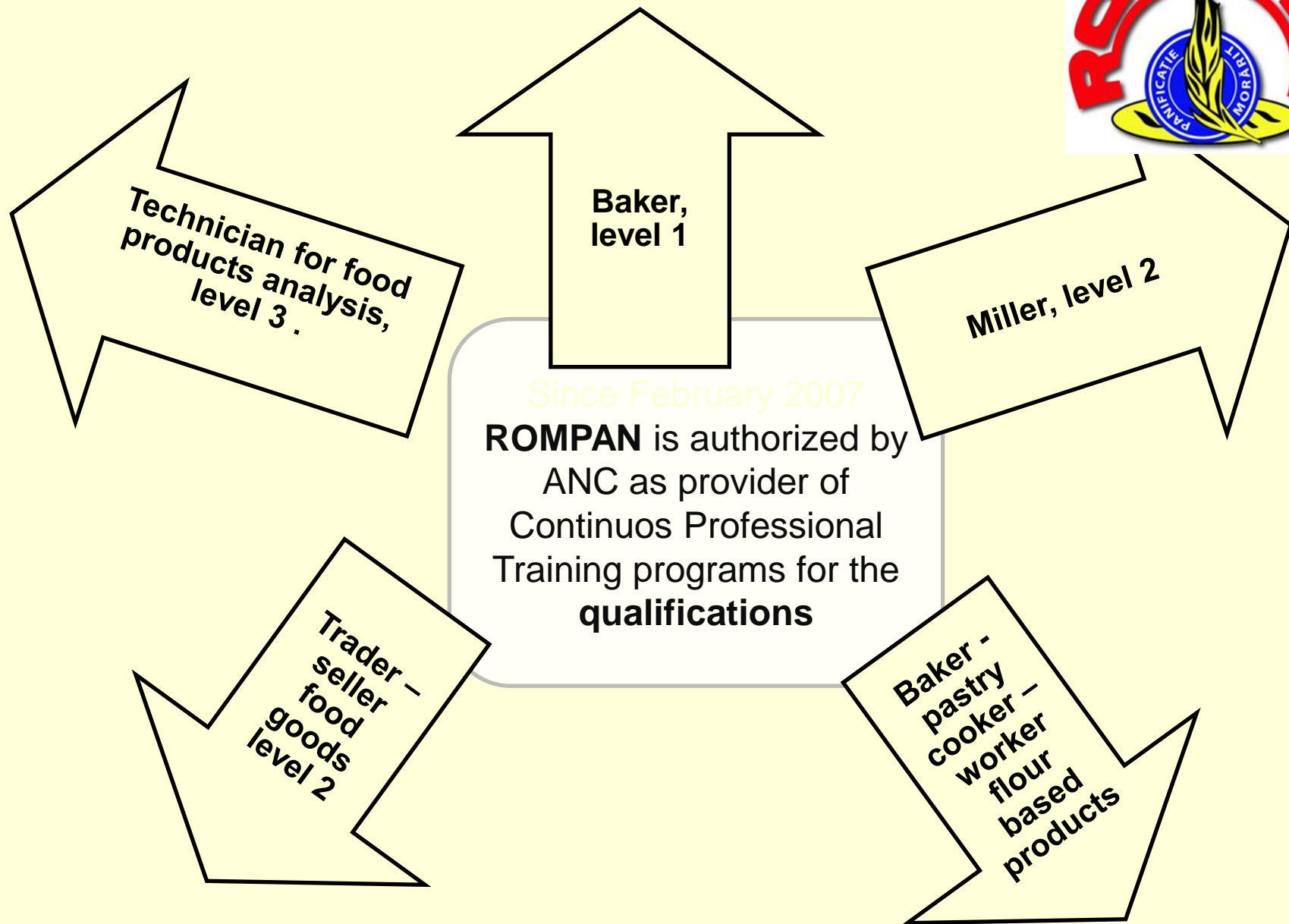


The only **Training, Perfecting and Professional Assessment Center in Romania**, specialised in the milling, bakery and flour based products sector:

Qualification courses

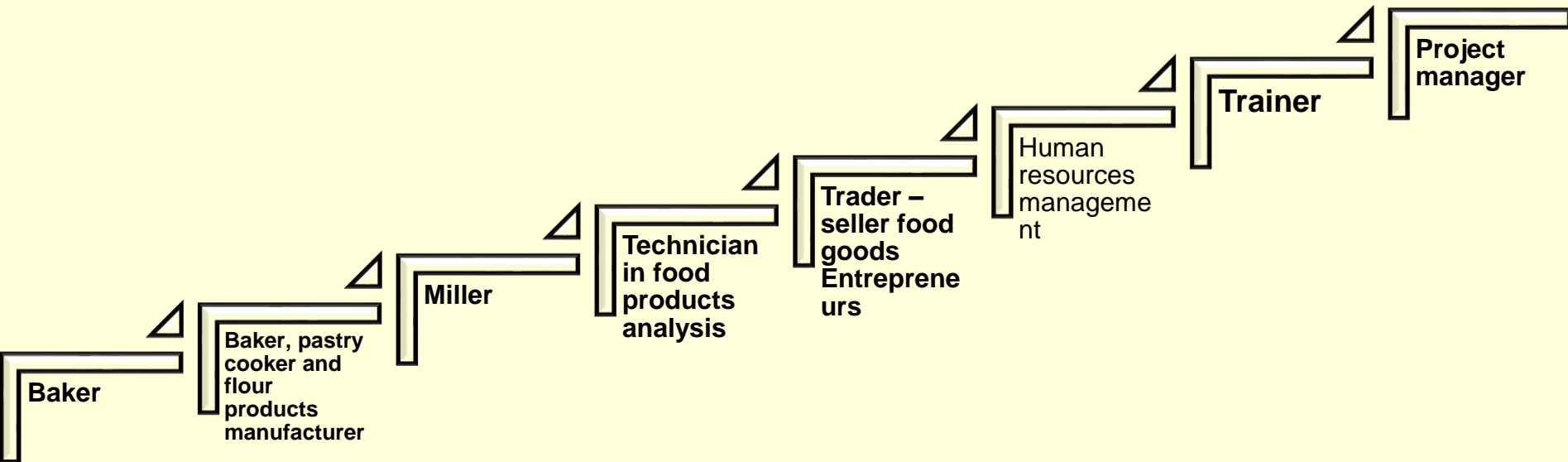
Perfecting courses

Assessment process of the professional competences for qualifications specific to the milling and bakery sector





From february 2007
ROMPAN is authorized by
ANC as provider of
Continous Professional
Training programs of
Perfecting courses for
the qualifications





From October 2008
ROMPAN was
authorized as
Assessment Center
of the professional
competences for the
qualification of:

millers

bakers





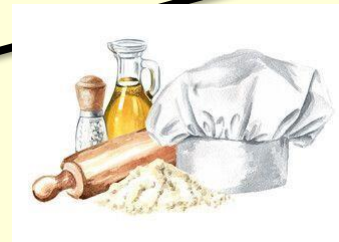
From March 2007, **ROMPAN** organized Continuous Professional Training programs for **more than 2000 persons**

miller

baker

**baker -
pastry –
worker
flour based
products**

**Technician
- food
products
tests**





PROJECTS ACCESSED

from European or National financing



2022-2024 – Coordinator of the project ERASMUS+ - KA220-VET – Cooperation partnerships in vocational education and training

Methods to reduce food waste in flour products by developing the specific competence of specialists in the sector - Stop Waste to VET



2019-2021 – Coordinator of the project ERASMUS+ - KA202 – Strategic partnerships

FBforPDD – "Let's produce new functional bakery products for people with digestive disorders"



2019-2021– Coordinator of the project

"Improvement of the level of knowledge, competences and skills of the employees in the milling, bakery and flour products industry"

POCU – ID 128162



PROJECTS ACCESED



Project No.: 2017-1-RO01-KA202-037215

2017-2019

Coordinator SAFETYCER PROJECT - STRATEGIES TO PREDICT, PREVENT AND REDUCE THE EFFECT OF FUNGAL CONTAMINATION ON CEREALS QUALITY, PRODUCTION AND FOOD SAFETY

KA2 – Cooperation for Innovation and the Exchange of Good Practices

KA202 – Strategic partnerships for vocational education and training

PROJECTS ACCESED



Project No.: 2019-1-RO01-KA203-063499

"Cooperation and innovation in exchange for good practices on hypoglycemic diet for people suffering from diabetes" – Leader BUAS Timisoara; a course "Management of diabetes with food and hypoglycemic extracts" developed for specialists in flour products industry; project partners from Romania, Italy, Hungary



PROJECTS ACCESED



Project No.: 2020-1-RO01-KA203-080172

"STRATEGIES REGARDING THE VALORIZATION OF HORTICULTURAL AND AGRICULTURAL BY-PRODUCTS AS FUNCTIONAL FOODS IN THE CONTEXT OF A CIRCULAR ECONOMY" – Leader BUAS Timisoara. In this project a curricula and a course handout will be developed. Theoretical and practical knowledge to be transferred to economic agents in the cereals and / or pastry industry in Romania, Estonia and Italy



PROJECTS ACCESED

from European or National financing

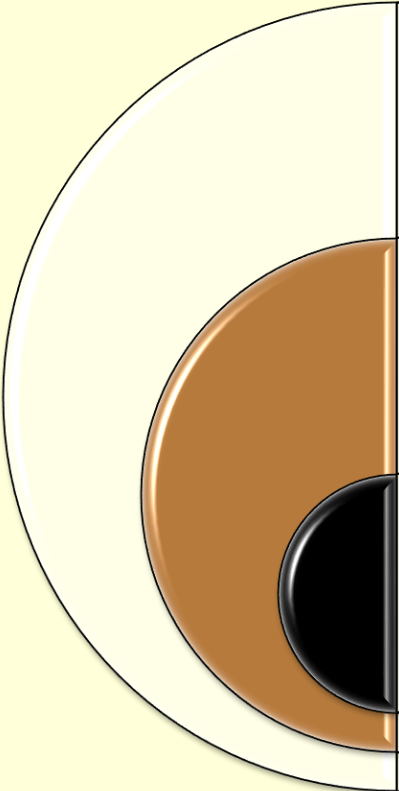
2014 – 2015 “My village, my business”!

2015 – partner in the project “Flexibility on the labor market for the food industry by continuous training”



PROJECTS ACCESED

from European or National financing



2010 - 2013 – “Perfecting of the employers and managers in the new manufacture technologies field through the promotion of new training technologies in order to increase the adaptability of the workers and companies in milling and bakery industry - PAM” – more than 2655 persons trained

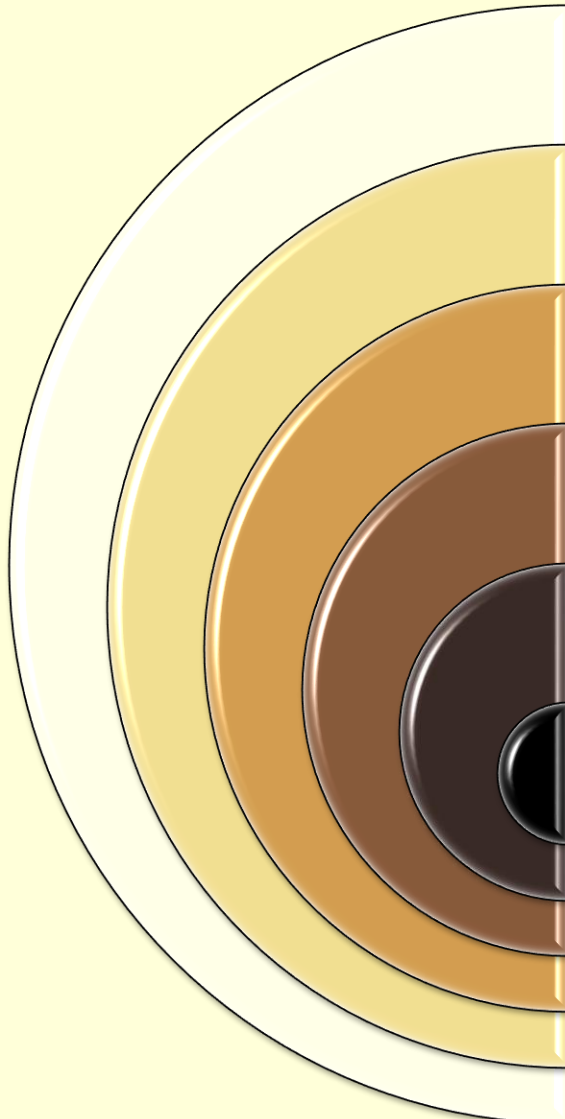
2009 - “Consolidation and promotion of the social dialogue at the milling - bakery industry level - DISOPAN”

2009 “Studies concerning quality parameters improving of the flours obtained by grains milling with weak bakery qualities in order to obtain some bakery products of good quality - MAKIS”



PARTNER IN PROJECTS

with State Budget or international financing



<p>▶ 2010 “Quality in the Professional Continuous Training for Food Sector - CORSAR“</p>
<p>▶ 2009 “The implementation of the modern technological systems of dietetic flour based products obtaining”</p>
<p>▶ 2008 “Informational system for the agricultural markets in Romania”</p>
<p>▶ 2003 – 2005 “Continous Professional Training System for the specialists from milling and bakery industry ”</p>
<p>▶ 2000 – 2002 “Interactive assistance system of the marketing in milling, bakery and flour based products industry - SIAM”</p>
<p>▶ 2001 – “Budgerbrood – Marketing research about bread consumption in Romania”, financed by Flemish Government.</p>



**THANK YOU FOR YOUR
ATTENTION !**

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