



**FOOD**

# **MAKING THE DIFFERENCE**

THE IMPORTANCE OF FOOD SAFETY SERVICES

**SGS**



INTEGRITY

### ACHIEVE FOOD SAFETY COMPLIANCE WITH FLEXIBLE, EXPERT SOLUTIONS FROM SGS UNITED KINGDOM

Food safety, quality and sustainability are key drivers in the food value chain. Each of these elements impacts on the sustainability of your business and the marketability of your products.

We provide the food industry with testing, audit, inspection, training and certification solutions against a variety of standards to help you grow a sustainable business, mitigate risk and improve efficiency at every stage of the value chain.

#### SELECTING THE RIGHT PARTNER IS CRITICAL

As the world's leading inspection, verification, testing, and certification company, SGS is recognized as the global benchmark for quality and integrity. We are constantly looking beyond the expectations of consumers and regulators to innovate market-leading services that provide a competitive advantage to our customers.

Consumers want assurance of safety, quality and integrity to inform the choices that support their health, values and lifestyle. SGS offers a wide range of solutions covering the entire supply chain assisting farmers, manufacturers, brands and retailers.

We are here when you need us. Our services build trust, reduce risk and improve efficiency across diverse food supply chains. Our highly experienced team of scientists and product safety and retail compliance experts will collaborate with you to define and deliver what is needed to ensure that your brand is compliant and protected.

Our UK wide laboratories deliver high assurance testing of food and near-food products. Our accessible experts provide technical advice and guidance to clients, optimising and rationalising testing programs and assisting with investigations following an out of specification result.

Our auditing and certification teams provide comprehensive solutions against a variety of standards and across different food segments and supply chains.

#### REGULATORY COMPLIANCE AND ADVISORY SERVICES

Our UK based Product Advisory team and in-house IT developers offer end to end food and consumer product brand and reputation protection. Whether you need a one-off artwork label review, regulatory compliance advice or a bespoke Product Lifecycle Management platform we will work with you to ensure regulatory compliance, adherence to internal policies and corporate responsibility requirements.

We know that issues don't always occur between nine and five so we also offer an out of hours service to support you when you most need it.

#### WE OFFER THE FOLLOWING SERVICES:

- Product label review
- Food supplement label review
- Pack copy generation
- Specification creation/review
- Specification writing
- Product legislation consultancy
- Crisis management support
- IT development
- Project management
- Benchmark management
- GFSI - recognised accreditation monitoring
- Horizon Scanning of emergent legislation, regulation, trend and risks
- Training on Trading Standards law, food fraud, food labelling, allergens, product claims, crisis management, complaints and enforcement challenges

Our services are scalable and flexible to meet your needs. We can offer a completely managed service, a specific service and for low use customers a retainer option to give you the peace of mind of access to a wide range of advice to suit your budget.

#### FOOD TESTING

With accredited food testing laboratories located across the UK we are able to offer our customers a comprehensive range of food tests and analytical services provided by our experienced and knowledgeable staff, backed up with the reassurance that comes from our extensive range of accreditations.



SAFETY

#### MICROBIOLOGY

Microbiological food testing to detect food borne pathogens and spoilage organisms can ensure the continued safety of your food products along the supply chain. Functional microbes must also be monitored during production and in the final product.

Our microbial analysis helps you to assess the safety and efficacy of ingredients, semi-manufactured foods, final products and processes. With an international network of microbiological testing laboratories, equipped with cutting-edge technology and experts using the most up-to-date testing standards, we are your perfect test programme partner, no matter what your food product is.

- DNA investigation: incident, critical path and root cause analysis
- Challenge tests: e.g. pathogen growth, product spoilage, biocide and disinfectant efficacy
- Routine product and swab enumerations and detections
- Shelf life trials
- DNA sequencing

#### NUTRITION & COMPOSITION

Completing a nutritional analysis of the food you manufacture or sell helps to ensure its compliance with various national and international regulations. These include the legal requirements relating to food nutrition labels, as well as a range of associated health and safety legislation.

Our nutritional analysis testing laboratories have ISO 17025 accreditation, and include proximate analysis, fats, carbohydrates, protein, fibre, sugars, vitamins, minerals, and trace elements.

- Meat content
- Vitamins
- Minerals
- Preservatives

#### CHEMISTRY ANALYSIS

You can trust us to update you on the increasingly complex mix of local and national legislation and voluntary agreements regulating the permitted quantities of restricted substances in food products. In addition, we detect and identify food-borne diseases and chemical, microbiological or physical food hazards in order to reduce their presence and ensure your products meet the appropriate guidelines.

- Heavy metals
- Acrylamide
- Dioxins and PCBs
- Pesticides
- Collaboration with specialist laboratories to provide extended testing
- Mycotoxins

#### ALLERGENS

To meet the allergen labelling requirements of your destination market, you must be aware of the allergenic ingredients as well as any cross-contamination with allergens that may have occurred. As part of your food allergen control programme, we can test for the presence of food allergens to help you to meet food-labelling regulatory requirements and to safeguard the public.

Find out more by following this [link](#):

- Celery
- Gluten in cereals (e.g. barley, oats, rye, wheat)
- Eggs
- Fish
- Lupin
- Milk and dairy products
- Molluscs (e.g. clams, mussels, oysters, scallops)
- Mustard
- Nuts (e.g. almonds, brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pistachios, walnuts)
- Peanuts
- Seafood crustaceans (e.g. crabs, lobsters, prawns)
- Sesame
- Soy
- Sulphur dioxide and sulphites



### AUDIT AND CERTIFICATION SOLUTIONS

SGS provides the food industry with audit and certification solutions against a variety of standards and across different food segments and supply chains. These solutions include:

- **Brand Reputation Compliance Global Standards (BRCGS formerly British Retail Consortium)** Demonstrate that you comply with a BRC Global Standard for agents and brokers, food safety, packaging & packaging materials and storage & distribution
- **ISO 22000 Food Safety Management certification** Helps producers and manufacturers, regulators and retailers identify and control food safety hazards. ISO 22000 provides a layer of reassurance within the global food supply chain, helping products cross borders and bringing people food that they can trust
- **FSSC 22000 certification** This standard distinguishes from other food safety certification schemes because of its focus on certifying the food safety management system of an organisation
- **Hazard Analysis and Critical Control Point (HACCP) certification** If you run a food business, you must have a plan that keeps your food safe from biological, chemical and physical food safety hazards. Work with us to achieve HACCP compliance and meet the expectations of a changing world
- **Good Hygienic Practices** A Good Hygienic Practices (GHP) certification scheme provides independent verification and certification that the basic manufacturing practices and prerequisites necessary for the implementation of an effective Hazard Analysis Critical Control Point (HACCP) food safety programme is being followed
- **Customised Single Food Audit - Audits against customer-specific criteria.** With a customised food audit, you can construct a single, complete management system and have it audited, using a consolidated audit checklist. Wherever you are in the food value chain, we can independently audit your processes and/or systems

Certification helps you and your suppliers adopt the highest standards in food safety, meet your regulatory requirements and contractual obligations, and gain access to new markets.



### INNOVATIVE TECHNOLOGIES

Embracing new technologies, such as the cloud, artificial intelligence and blockchain technology, we are helping to make businesses more efficient and sustainable. We have developed digital solutions that deliver knowledge, insight, transparency, traceability and efficiency to help you to manage quality and safety.

Our innovative solutions include:

- **SGS Digicomply:** simplify compliance with access to the constantly evolving pieces of legislation and standards relating to food and agriculture. Our powerful knowledge management platform, enables you to choose different features to transform compliance information into user-friendly actionable knowledge
- **Transparency-One:** discover, analyse and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One – a digital solution that can be combined with blockchain technology, helping businesses to build consumer trust. Transparency-One uses real-time data to reduce risk, identify ingredient origins and ensure compliance
- **All Species ID:** a single test to identify all species within a food sample. All Species ID, using DNA next generation sequencing (NGS), is a powerful tool for food analysis, food authenticity testing, the identification of ingredients, pathogens, allergens and potential adulteration, even in highly processed food products

### TRAINING SOLUTIONS VIA SGS ACADEMY

As the global leader in professional training we offer a comprehensive range of food training solutions that are available via several delivery formats, including Virtual Instructor Led Training (VILT), e-learning and face-to-face ensuring training objectives are achieved no matter where you are.

[www.sgs.co.uk/en-gb/training-services](http://www.sgs.co.uk/en-gb/training-services)

**CONTACT US FOR FURTHER INFORMATION:**  
 e: [ukenquiries@sgs.com](mailto:ukenquiries@sgs.com)  
 w: [www.sgs.co.uk/en-gb/campaigns/food-testing-services](http://www.sgs.co.uk/en-gb/campaigns/food-testing-services)  
 l: [www.sgs.com/linkedinagricultureandfood](http://www.sgs.com/linkedinagricultureandfood)  
 p: +44 (0)151 350 6666



[WWW.SGS.COM](http://WWW.SGS.COM)

WHEN YOU NEED TO BE SURE

