**SAFETY**

**QUALITY**

**INTEGRITY**

**SECURITY**

**FURTHER EXCELLENCE**

**LOYALTY**

**EFFICIENCY**

**SUSTAINABILITY**

**TRANSPARENCY**

# DELIVER BEST-IN-CLASS FOOD PRODUCTS
## AUDIT, CERTIFICATION AND TRAINING SOLUTIONS

**SGS**

# INCREASE SAFETY, QUALITY AND SUSTAINABILITY
## ACROSS GLOBAL SUPPLY CHAINS



**FURTHER EXCELLENCE**

Food safety, quality and sustainability are essential for an organisation to thrive in today's consumer-led marketplace. No business can afford to leave to chance, the management of global multi-stakeholder supply chains. SGS provides trusted solutions that help protect products and enhance brand reputations at every stage in the supply chain.

Our worldwide network and expertise help supply chains comply against an increasingly complex worldwide regulatory environment. We provide organisations with tailor-made solutions across a range of internationally recognised standards. Our expert teams are locally available in every region of the globe. Our services mean increased consumer confidence in brands and products.

**DELIVER PRODUCTS THAT CONSISTENTLY MEET THE HIGHEST CONSUMER EXPECTATIONS.**

**SOLUTIONS ACROSS THE SUPPLY CHAIN**

Primary Production

In this highly specialised sector, our agriculture and food experts offer a unique package of value-added services. We help primary producers (i.e. arable, dairy, fish, horticultural, and livestock farmers) reduce risk and improve the quality and safety of products. Demonstrate your farming practices meet globally recognised standards with our range of innovative services. We can help ensure you follow the best standards in selection, preparation and monitoring of your products.

Transport, Logistics and Trade

As the leading provider of safety, quality and security assessments, we enhance commercial relations. Our global network of experts keep you up-to-date on local and international legislation and voluntary agreements. We help your supply chain meet compliance worldwide in order to maximise transport and trade efficiency. Our services minimise risk and maintain the integrity of your investment as it travels through complex supply chains.

## OUR TAILORED AUDIT PROGRAMMES ALLOW GREATER MARKET ACCESS.
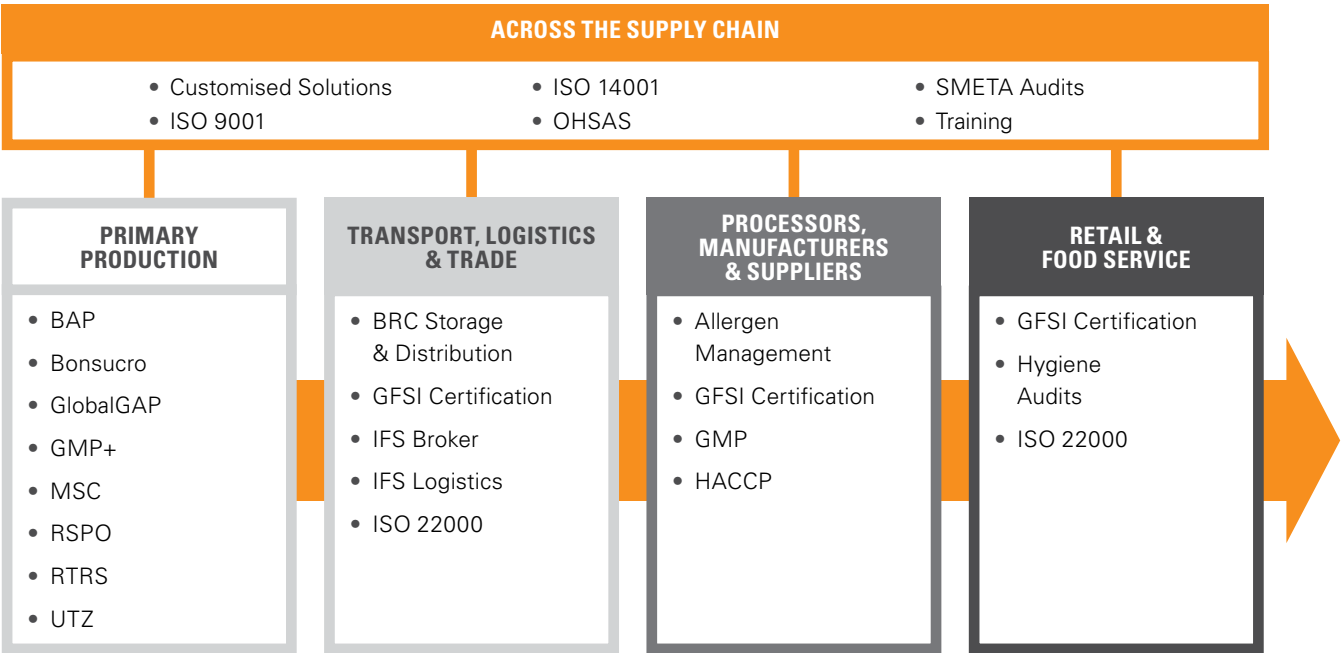
Processors, Manufacturers and Suppliers

We offer certification and technical solutions that allow food processors, manufacturers and suppliers access to improved processes and productivity. Our services help you demonstrate compliance against a wide range of compulsory and voluntary regulations or standards, and cost-effectively verify the quality and safety of your products. Through our solutions, you improve market and stakeholder confidence, ensure sustainable trade relationships and increase consumer trust.

Retail and Food Service

Wherever products are sold, we ensure brands are associated with the highest standards of food safety, quality, and supply chain security. We help retailers, restauranteurs and caterers reduce the risk of food-borne threats. Our services range from food hygiene training to mystery shopping audits, all designed to protect the consumer and retain their confidence in your products and brand.

**FOOD INDUSTRY – KEY AUDIT AND CERTIFICATION SOLUTIONS**

| ACROSS THE SUPPLY CHAIN | | |
|---|---|---|
| • Customised Solutions<br>• ISO 9001 | • ISO 14001<br>• OHSAS | • SMETA Audits<br>• Training |

| PRIMARY PRODUCTION | TRANSPORT, LOGISTICS & TRADE | PROCESSORS, MANUFACTURERS & SUPPLIERS | RETAIL & FOOD SERVICE |
|---|---|---|---|
| • BAP<br>• Bonsucro<br>• GlobalGAP<br>• GMP+<br>• MSC<br>• RSPO<br>• RTRS<br>• UTZ | • BRC Storage & Distribution<br>• GFSI Certification<br>• IFS Broker<br>• IFS Logistics<br>• ISO 22000 | • Allergen Management<br>• GFSI Certification<br>• GMP<br>• HACCP | • GFSI Certification<br>• Hygiene Audits<br>• ISO 22000 |

**GFSI CERTIFICATION**

Wherever organisations operate in the food value chain, we independently audit food safety systems against the requirements of any Global Food Safety Initiative (GFSI) recognised standard. Our tailored audit programmes verify the implementation of these most vigorous and internationally recognised systems of safety and quality. GFSI certification allows greater market access for your products worldwide.

### Best Aquaculture Practices (BAP)

The Global Aquaculture Alliance (GAA) developed the voluntary BAP standards to enable aquaculture farms, hatcheries, processing plants and feed mills to achieve best practice in environmental and social responsibility, animal welfare, food safety, and traceability. BAP certification reassures all stakeholders in the industry, including consumers, that your seafood is raised and processed to the highest industry standards.

### British Retail Consortium (BRC)

The BRC Global Standard for Food Safety ensures the operational conditions needed for the production of safe food and the control of hazards are addressed by good manufacturing and good hygiene practices. BRC certification allows you to position your organisation as committed to continuous improvement in HACCP, hygiene, food safety and quality systems.

BRC IOP Packaging and Packaging Materials standard ensures that operational controls are in place for the manufacturing of safe and hygienic packaging material.

### FSSC 22000

FSSC 22000 is based on existing standards for certification (ISO 22000, ISO 22003, and technical specifications for sector PRPs) and represents a complete certification scheme for food safety systems. FSSC 22000 is aimed at organisations in the food chain that process or manufacture food products, additives, ingredients and food packaging material. FSSC 22000 certification improves efficiency and all aspects of your management and risk processes.

### GlobalGAP

The Global Good Agricultural Practices (GlobalGAP) standard is a partnership between agricultural producers and retailers which has established a set of widely accepted certification standards and procedures. GlobalGAP gives you access to a wider audience by demonstrating that your organisation is proactively engaged in product safety and sustainability.

### IFS Food Certification

The International Featured Standard (IFS) Food Certification applies to food processors and manufacturers, and improves operational efficiency and product quality. Certification to IFS requirements helps you reduce your liability risks and costs, and keep your products and consumers safe.

### SQF Certification

The Safe Quality Food (SQF) Code Edition 7 is an internationally recognised food safety management system that provides all food manufacturing, distribution and trading organisations



**SAFETY**

with an opportunity for continuous improvement. SQF certification shows that your organisation has the required food product controls in place.

### Stepping Stone: moving towards GFSI certified

There is a need to support businesses in the development of food safety management systems to allow an easier transition towards GFSI certification. GFSI offers its Global Markets Capacity Building Programme, a step-by-step approach that guides businesses through a continuous improvement process in their food safety management systems. Alternatively, businesses may have their own programmes in place that help their supplier network adopt the agreed GFSI certification programme. SGS can help all organisations within the diverse food value chain in preparing for certification against any of the GFSI recognised schemes through offering solutions, such as training, gap assessment audits against the existing private or public schemes, and technical assistance.

**SUSTAINABILITY**



**INTEGRITY**

## WORLD-LEADING EXPERTISE IN AUDITING, TESTING AND CERTIFICATION.

### OTHER FOOD INDUSTRY AUDIT AND CERTIFICATION

In addition to the GFSI-recognised standards, we provide a comprehensive offering of audit and certification against other food industry schemes. All of the following certifications from SGS improve your organisation's reputation and position in the global food marketplace:

- Safety and Quality

  - BRC Storage and Distribution
  - Cash and Carry
  - Codex Verified Approval Scheme
  - GMP+ B2 Quality Control of Feed Materials
  - Good Manufacturing Practice (GMP)
  - HACCP
  - Hygiene Monitored Approval Scheme
  - IFS Broker
  - IFS Logistics
  - ISO 22000
  - ISO 9001

- Integrity and Sustainability

  - Allergen Management Systems (such as AHA)
  - Bonsucro
  - Environmental Management (ISO 14001)
  - Marine Stewardship Council (MSC)
  - Occupational Health & Safety (OHSAS)
  - Roundtable on Sustainable Palm Oil (RSPO)
  - Roundtable on Responsible Soy (RTRS)
  - The SEDEX Members Ethical Trade Audit (SMETA)
  - UTZ – Coffee, Cocoa and Tea

### CUSTOMISED AUDIT SOLUTIONS

Every organisation has unique needs in managing food safety, quality, sourcing, provenance of raw materials and overall customer satisfaction. We can help you monitor compliance or verify performance with audits tailored to your organisation's requirements. Our expertise in customised audits and gap assessments against global standards allows us to provide tailored solutions to meet all needs.

Our customised audits offer your organisation:

- Independent and trusted auditing teams
- In-depth auditing competence
- Local offices and auditors worldwide
- Identification of issues across global supply chains
- Related supplier training capabilities
- Capacity to manage approved supplier and facility lists
- Ability to verify in-house audit findings
- Skills to help prepare for certification when needed
- Experience in managing complex, international audit programmes

**QUALITY**



**EFFICIENCY**

# BEST-IN-CLASS SOLUTIONS FOR THE FOOD INDUSTRY.

**TRAINING SOLUTIONS**

Our training courses are suitable for all levels of ability and awareness and help organisations gain a better understanding of what is required for the development, implementation and management of specific standards.

We provide various training courses, across these levels:

- Foundation/Awareness
- Documenting or Implementation of Internal Auditing
- Lead Auditor

We support the above with a comprehensive range of other training programmes (e.g. Food Traceability, Food Hygiene, etc.) that help your organisation effectively manage issues surrounding food safety management.

To view the course schedules in your region, please visit www.sgs.co.uk/training

**OTHER RELATED SERVICES**

Testing and Analytical Services

Our food testing and analytical services cover multiple chemical, microbiological, physical and sensory examinations to analyse the safety and quality of products. With our state-of-the-art laboratories we help you minimise risk from unwanted food safety scares, compensation claims and negative publicity.

Working at every stage of the food supply chain, we facilitate your organisation's compliance with international regulations for chemical, nutritional and microbiological examinations; including pathogens, contaminants, veterinary and pesticide residues, and allergens.

Inspection Services

Our inspection services allow the development of products that consistently meet the highest standards. Our solutions highlight any defects as early as possible, so that you can make the necessary changes and avoid costly disruptions to production or supply. Reducing the risk of product recalls and minimising the impact to profits ensures your long-term brand integrity.

Technical Solutions

Our experienced technical advisors help establish the best strategies for meeting regulatory and contractual requirements, and improve efficiencies across processes. We deliver a single, consolidated source of advice and information, and if you are a food processor and/or brand owner, we can provide you – and your suppliers – with a number of technical services including:

- Food Label Reviews and Nutritional Analysis
- Mystery Shopping
- Private Brand Food Services
- Emergency Response Services

Other Services Related to Sustainable Development

We enable organisations to implement efficient and manageable processes and systems which comply with stakeholder requirements: quality, health and safety, environmental management, corporate social responsibility (CSR) and other areas of sustainable development. Our services extend across supply chain management and security (i.e. TAPA, ISO 28000, C-TPAT).

## WHY SGS?

SGS is the world's leading inspection, verification, testing and certification company. SGS is recognised as the global benchmark for quality and integrity. With more than 75 000 employees, SGS operates a network of over 1 500 offices and laboratories around the world.

Enhancing processes, systems and skills is fundamental to your ongoing success and sustained growth. We enable you to continuously improve, transforming your services and value chain by increasing performance, managing risks, better meeting stakeholder requirements, and managing sustainability.
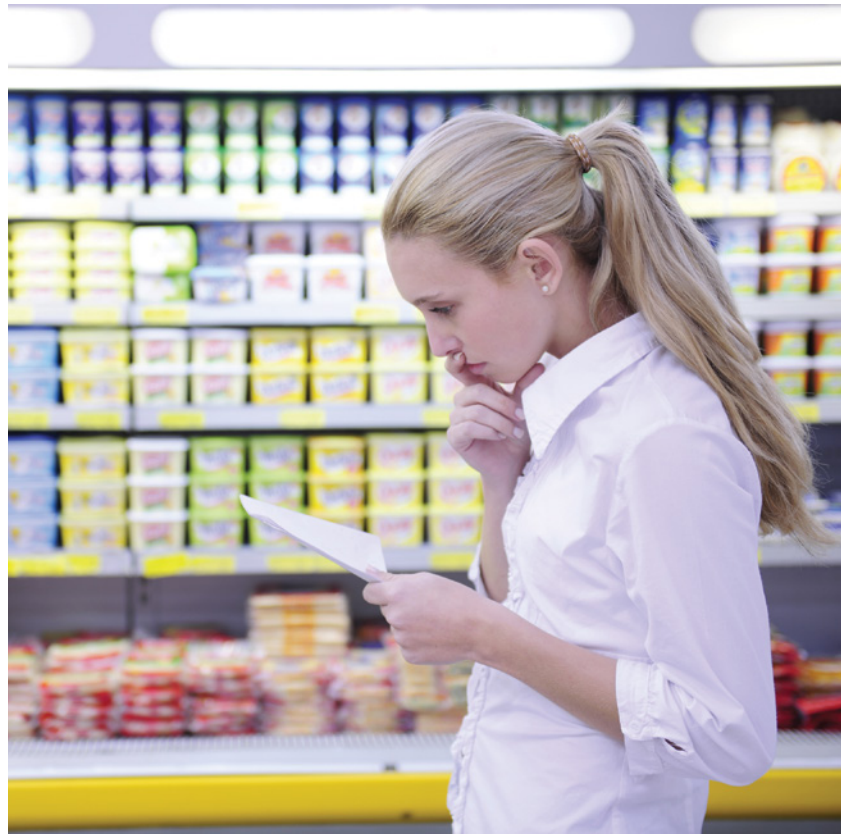
With a global presence, we have a history of successfully executing large-scale, complex international projects. Our people speak the language, understand the culture of the local market and operate globally in a consistent, reliable and effective manner.

**TO LEARN MORE ABOUT SGS SOLUTIONS FOR FOOD, DRINK AND RELATED INDUSTRIES VISIT**
**WWW.SGS.CO.UK/FOODSAFETY**
**OR CONTACT**
**UK.NOWISTHETIME@SGS.COM**

**TO VIEW OUR COMPEREHENSICE WHITEPAPERS ON KEY FOOD INDUSTRY SUBJECTS, SUCH AS 'MANAGING PERFORMANCE IN FOOD SUPPLY CHAINS', 'COMPARING GFSI RECOGNISED SCHEMES' OR 'FSSC 22000' VISIT**
**WWW.SGS.CO.UK/WHITEPAPERS**



**LOYALTY**

**WWW.SGS.COM**

**WHEN YOU NEED TO BE SURE**

**SGS**