



WHAT MAKES THIS FOOD SAFER THAN OTHERS?

SOLUTIONS FOR FOOD SAFETY AND QUALITY ACROSS GLOBAL FOOD SUPPLY CHAINS FROM SGS

Food safety and quality are increasingly under the scrutiny of regulators and consumers. SGS provides efficient solutions to help safeguard quality and safety throughout all the stages of the global food supply chains including raw and semi-manufactured foodstuffs and final products in all principal food segments, such as meat, seafood, dairy, fruits, vegetables, breads and beverages.

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Our global range of solutions involves intricate analytical testing, product and hygiene inspection activities, as well as product, process and management systems audits. We help organisations of all sizes deliver food products that constantly meet their high quality standards, exceed consumer expectations and comply with the increasingly complex regulatory standards concerning health, safety and the environment.

From certification, testing and inspection to highly technical services and training for primary producers, transporters and shippers, packers and processors, distributors, retailers and the hospitality industry across the globe, we provide services that are unique in terms of their breadth, depth and ability to impact the entire global food supply chain. Ensuring food safety in today's world is a complex task, but it is also an opportunity for you to stand out from the competition and show existing and potential customers the strength of your brand.

BROAD ARRAY OF SOLUTIONS

We provide audit and certification food safety solutions across different food segments and supply chains. These solutions include:

- ISO 22000 Food Safety Management Systems;
- FSSC 22000 Global Food Safety Management Systems;
- HACCP Hazard Analysis and Critical Control Points;
- GMP Good Manufacturing Practices;
- BRC Global Standard;
- IFS International Food Standard;
- SQF Safe Quality Food;
- GlobalGAP;
- AHA Allergen Management System Label;
- Customised Single Food Audit; and
- Audits against customer-specific criteria.

FOOD SAFETY MANAGEMENT SYSTEMS CERTIFICATION PORTFOLIO

ISO 22000 & FSSC 22000

ISO 22000

ISO 22000 was designed in 2005 to cover all the processes along the food chain that deal directly or indirectly with the end product being consumed. Furthermore, it specifies the requirements for food safety management systems by incorporating all the elements of Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP) together with a comprehensive management system.

The benefits

ISO 22000 can be used by all organisations in the supply chain, from farming to food services, to processing, transportation and storage, through to packaging and retail. Furthermore, it creates a harmonised food safety standard that is accepted the world over:

- Integrates food safety management easily with other management systems, such as quality, environmental and safety management systems;

- Controls/reduces food safety hazards and promotes continuous improvement on Food Safety Aspects; and
- Increases transparency throughout the food supply chain.

The standard is easier to understand, apply and recognise. That makes it more efficient and effective as an entry-to-market tool than previous combinations of national standards.

FSSC 22000

The introduction of FSSC 22000 marks a major step closer towards a single, internationally accredited and recognised superior food safety standard. It combines the ISO 22000 Food Safety Management standard with the Publicly Available Specification (PAS) 220 and other additional requirements, and it is fully recognised by the Global Food Safety Initiative (GFSI). GFSI is an organisation committed to benchmarking food safety management schemes with an aim towards fostering a convergence between food safety standards.

This programme is designed for food manufacturers who supply or plan to supply their products to major food retailers or major branded food companies. Those manufacturers certified against ISO 22000 will only need a review on additional requirements in order to meet the FSSC 22000 certification scheme.

PAS 220 (which is equivalent to and interchangeable with ISO/TS 22002-1) supplements the prerequisite programmes in ISO 22000. The specification applies to all food manufacturers, regardless of size or complexity, as well as to all who are involved in the manufacturing step of the food chain and who wish to implement PRPs in such a way as to address the requirements specified in ISO 22000.

FSSC 22000 can be applied to a broad swath of organisations of any size or complexity in food manufacturing. It does not matter whether they are for profit or not, nor whether they are public or private companies. This includes manufacturers of:

- Perishable animal products, excluding slaughtering and pre-slaughtering (i.e., packaged meat, poultry, eggs, dairy and fish products);
- Perishable vegetal products (i.e., packed fresh fruits and fresh juices, preserved fruits, packaged fresh vegetables, preserved vegetables);
- Products with a long shelf life (i.e., canned products, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, salt); and
- Food ingredients, excluding technical and technological aids (i.e., additives, vitamins and bio-cultures).

The benefits

FSSC 22000 is the most comprehensive food safety management systems standard because it:

- Fully incorporates ISO 22000, PAS 220 Pre-requisite Programmes (PRPs), HACCP, and the application steps of CODEX;
- Has been approved by the Global Food Safety Initiative (GFSI);



- Controls/reduces food safety hazards and promotes continuous improvement on Food Safety Aspects;
- Fosters legal compliance; and
- Allows small and/or less developed organisations to implement an externally developed system.

In addition, FSSC 22000 incorporates many of the principles of other GFSI approved food safety standards. This allows organisations that achieve FSSC 22000 certification to meet the requirements of several global retailers or major branded food companies under a single, internationally recognised food safety management system.

An organisation with any of the existing food safety programmes discussed here can build on their existing platform and seamlessly transition to FSSC 22000 certification. The FSSC 22000 scheme, through its inclusion of ISO 22000 and PAS 220, covers key requirements contained in major existing food safety standards or programmes, including: GMP, HACCP, SQF, BRC, IFS and GlobalGAP.

ISO 22000 & FSSC 22000 certification process

The FSSC 22000 and ISO 22000 certification processes are identical and consist of six steps:

- Step A – SGS provides you with a proposal based on the size and nature

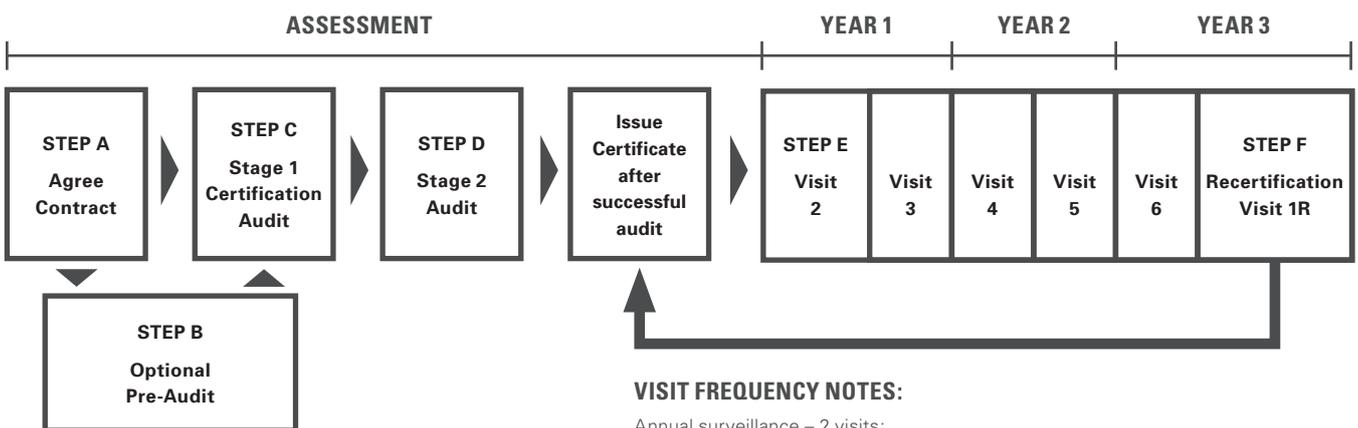
of your organisation. You can then proceed with the audit by accepting the proposal.

- Step B – You may ask SGS to perform a ‘pre-audit’ to give an indication of the readiness of your organisation for the audit. This stage is optional, yet it is often found useful in identifying any weaknesses in your systems and in building confidence before the formal audit.
- Step C – The first part of the formal audit is the ‘Stage 1 – Readiness Review’. This onsite audit lets us evaluate the compliance of your documented system with the requirements of the standard to ensure correctness and completeness of hazard identification, CCP determination, pre requisite programs are in place and appropriate to the business including to better understand the nature of your organisation, to plan the rest of the audit as effectively as possible and to initially examine key elements of the system. You will receive a report after this stage identifying any concerns or observed non-compliances so that you can take immediate action if required.
- Step D – This is ‘Stage 2’ of the initial audit process. The audit includes interviews with you and your colleagues and examination of records. Observation of your

working practices determines how compliant your actual processes are with the standard and with your own documentation system. At the end of this stage, we will present the findings of the audit along with other observations and opportunities for improvement. Once you have addressed the non-conformities, a technical review of the audit will then be conducted by an authorised SGS Certification Manager to confirm the issuance of a certificate.

- Step E – Our surveillance visits will be scheduled at either six or twelve month intervals depending on the contract. During the visits, we review the implementation of the action plan addressing the past non-conformities and examine certain mandatory and other selected parts of the system in line with an audit plan that we provide you before each visit.
- Step F – Shortly before the third anniversary of the initial certification, our routine visit will be extended to enable a re-certification audit. Surveillance visits will then continue, as before, on a 3-year cycle.

FSSC 22000 & ISO 22000 CERTIFICATION PROCESSES



VISIT FREQUENCY NOTES:
 Annual surveillance – 2 visits;
 Twice-yearly surveillance – 5 visits

HACCP (HAZARD ANALYSIS AND CRITICAL CONTROL POINTS)

The Hazard Analysis and Critical Control Points (HACCP) certification enables you to demonstrate your commitment to food HACCP safety and customer satisfaction, as well as continuously meeting the expectations of a changing world.

HACCP is an international principle defining the requirements for effective control of food safety. HACCP compliance and certification helps organisations focus on the hazards that affect food safety and hygiene and systematically identify them by setting up control limits at critical points during the food production process. HACCP is built around seven principles:

- Conduct Hazard Analysis of biological, chemical or physical food hazards;
- Determine critical control points;
- Establishment of critical control limits, for example, minimum cooking temperature and time;
- Establish a system to monitor control of Critical Control Points;
- Establishment of corrective actions;
- Establish procedure for verification to confirm that the HACCP system is working effectively; and
- Establish documentation and record keeping.

The benefits

HACCP certification enhances your food safety management system and product quality. It instantly demonstrates your

commitment to producing or trading in safe food, which can be particularly beneficial when you are subject to inspection by regulatory authorities or stakeholders. Demonstrating a real commitment to food safety can also transform your brand and act as an effective entry-to-market tool, opening up new business opportunities around the world.

How does the certification process work?

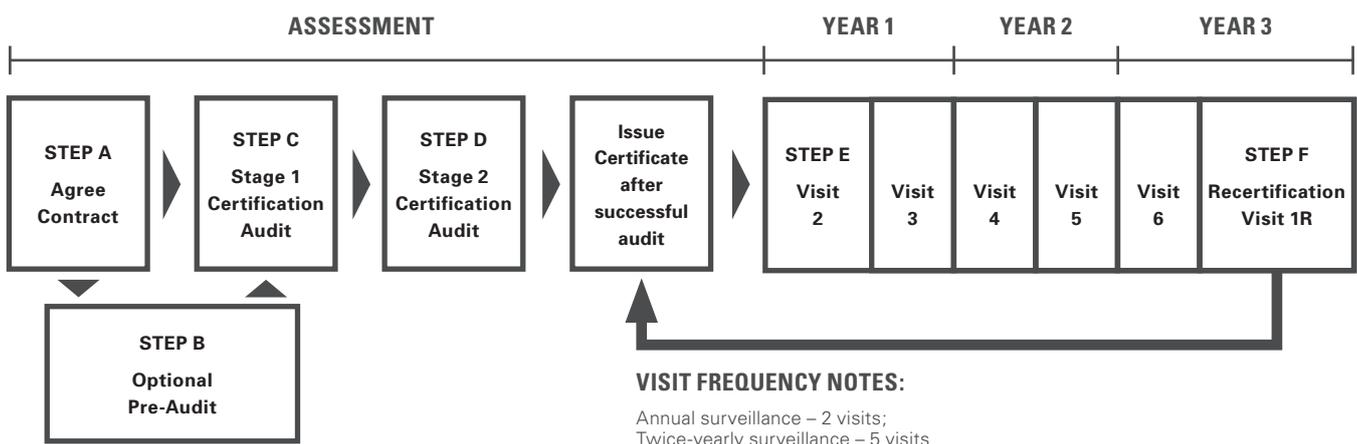
The HACCP certification process consists of six steps:

- Step A – SGS provides you with a proposal based on the size and nature of your organisation. You can then proceed with the audit by accepting the proposal.
- Step B – You may ask SGS to perform a ‘pre-audit’ to give an indication of the readiness of your organisation for the audit. This stage is optional, yet it is often found useful in identifying any weaknesses in your systems and in building confidence before the formal audit.
- Step C – The first part of the formal audit is the ‘Stage 1 – Document Review’. This lets us evaluate the compliance of your documented system with the requirements of the standard to better understand the nature of your organisation, to plan the rest of the audit as effectively as possible and to initially examine key elements of the system. You will receive a report after this stage identifying any concerns or observed

non-compliances so that you can take immediate action if required.

- Step D – This is ‘Stage 2’ of the initial audit process. The audit includes interviews with you and your colleagues and examination of records. Observation of your working practices determines how compliant your actual processes are with the standard and with your own documentation system. At the end of this stage, we will present the findings of the audit along with other observations and opportunities for improvement. Once you have addressed the non-conformities, a technical review of the audit will then be conducted by an authorised SGS Certification Manager to confirm the issuance of a certificate.
- Step E – Our surveillance visits will be scheduled at either six or twelve month intervals depending on the contract. During the visits, we review the implementation of the action plan addressing the past non-conformities and examine certain mandatory and other selected parts of the system in line with an audit plan that we provide you before each visit.
- Step F – Shortly before the third anniversary of the initial certification, our routine visit will be extended to enable a re-certification audit. Surveillance visits will then continue, as before, on a 3-year cycle.

HACCP CERTIFICATION PROCESS



GMP (GOOD MANUFACTURING PRACTICES)

A Good Manufacturing Practices (GMP) 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 are being followed.

GMP compliance entails minimum common sense sanitary and processing requirements applicable to all food processing establishments. Many food industry companies have implemented the GMP certification scheme for food processing as the foundation upon which they have developed and implemented other quality and food safety management systems, such as HACCP, ISO 22000, SQF and ISO 9001.

The benefits

Certifying your food safety management system against the GMP requirements will bring the following benefits:

- Enhancement of your food safety management system;
- Demonstration of your commitment to producing and trading safe and quality food;
- Prepare you for HACCP certification or other food safety and quality management system;
- Increase consumer confidence in your products; and

- Prepare you for inspection by regulatory authorities and other stakeholders.

How does the certification process work?

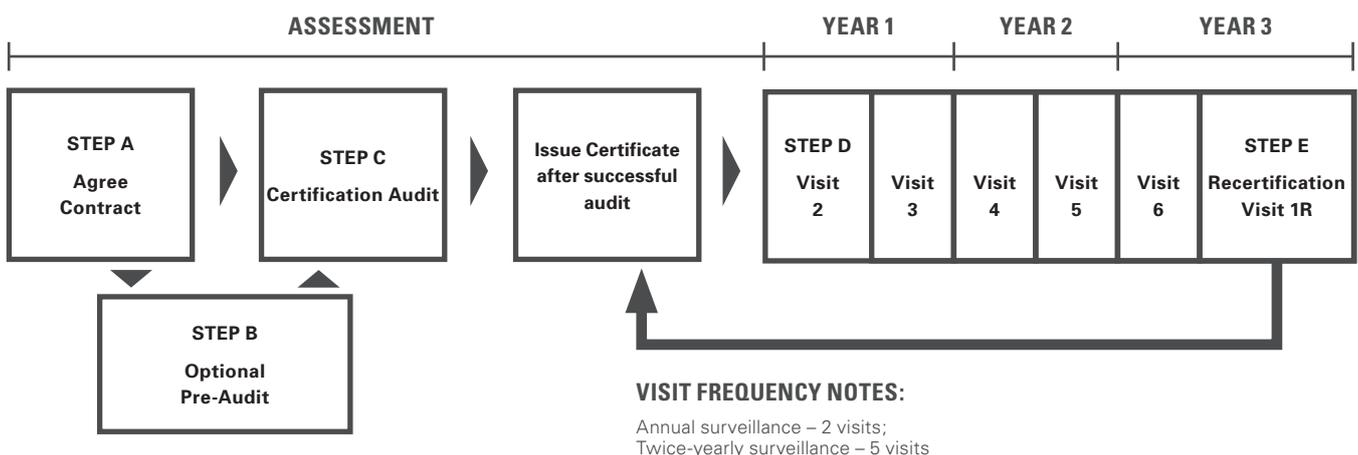
The GMP certification process consists of five steps:

- Step A – SGS provides you with a proposal based on the size and nature of your organisation. You can then proceed with the audit by accepting the proposal.
- Step B – You may ask SGS to perform a 'pre-audit' to give an indication of the readiness of your organisation for the audit. This stage is optional, yet it is often found useful in identifying any weaknesses in your systems and in building confidence before the formal audit.
- Step C – The first part of the formal audit is the 'Stage 2 – Audit. This includes interviews with you and your colleagues and an examination of records. Observation of your working practices determines how compliant your actual processes are with the standard at the end of this stage, we will present the findings of the audit along with other observations and opportunities for improvement. Once you have addressed the non-conformities, a technical review of the audit will then be conducted by an

authorised SGS Certification Manager to confirm the issuance of a certificate.

- Step D – Our surveillance visits will be scheduled at either six or twelve month intervals depending on the contract. During the visits, we review the implementation of the action plan addressing the past non-conformities and examine certain mandatory and other selected parts of the system in line with an audit plan that we provide you before each visit.
- Step E – Shortly before the third anniversary of the initial certification, our routine visit will be extended to enable a re-certification audit. Surveillance visits will then continue, as before, on a 3-year cycle.

GMP CERTIFICATION PROCESS



BRC GLOBAL STANDARDS

BRC Global Standard for Food Safety

The British Retail Consortium (BRC), a UK trade organisation that represents the interests of UK retailers, established the Global Standard for Food Safety in 1998. Originally intended for food producers supplying food goods to the UK, the Global Standard for Food Safety was developed to specify the safety, quality and operational criteria required for food manufacturers to ensure compliance with regulatory obligations and protect consumers.

Companies involved in the extended food supply chain must have a full understanding of the products they produce and distribute and have the systems in place to identify and control hazards to food safety.

The standard requires the development of:

- A Senior Management Commitment with the resources required for demonstrating commitment to achieving the requirements of the standard;
- A HACCP plan (Hazard Analysis Critical Control Point), a step-by-step approach to managing food safety risks;
- A Quality Management System, which details the organisational and management policies and procedures needed to provide a framework by which the organisation will achieve the requirements in the standard; and
- Prerequisite Programmes, which are the basic, environmental and operational

conditions in food manufacturing needed for the production of safe food. They control generic hazards covered by Good Manufacturing and Good Hygiene Practices.

BRC Storage and Distribution

In addition, BRC has created a module that is applicable to providers of storage and distribution services to food, packaging and consumer products manufacturers. It also applies to companies that store and provide 'contracted services' on pre-packed products (e.g. product inspection and assembly packing) and to wholesalers. This standard was created to assist retailers and companies involved with food storage and distribution in the fulfilment of their legal obligations in the EU. Under EU Regulations EC/178/2002 and EC/852/2004, companies involved in food storage and distribution are classed as food businesses, and have legal obligations to supply safe and legal products.

BRC IOP Food Packaging & Packaging Materials

BRC (in conjunction with the Institute of Packaging (IOP)) has also created a technical standard for companies manufacturing and supplying food packaging materials for retailer branded products. This standard aims to assist packaging manufacturers, retailers and packer/fillers in the fulfilment of their legal obligations. It provides a common

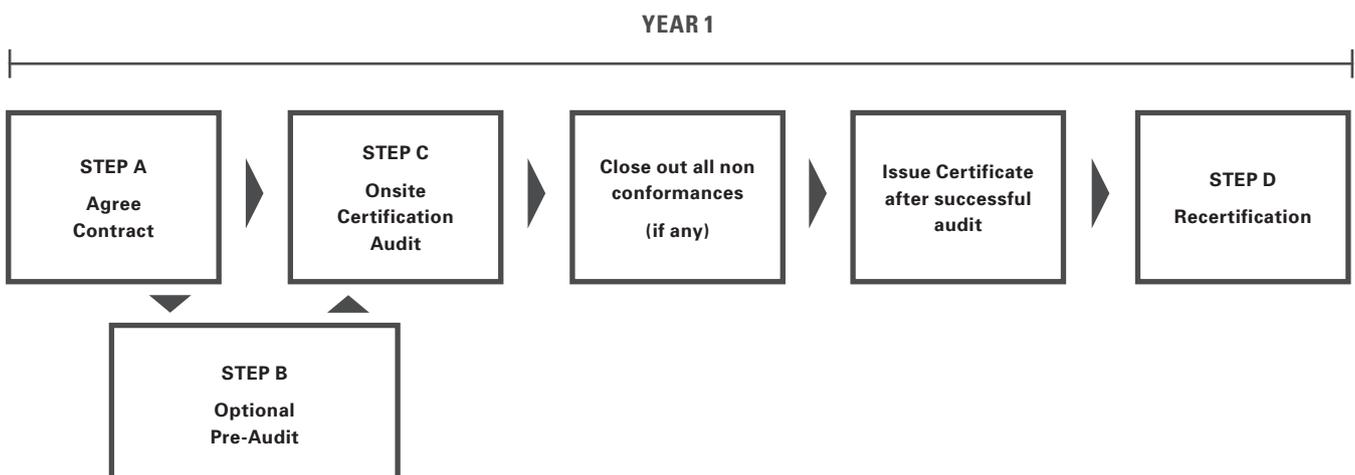
basis for the audit of companies supplying packaging used in food packaging and filling operations and in some cases packaging for cosmetics, toiletries and other non-food products.

The benefits

There are a number of benefits for food manufacturers in seeking certification. The standard:

- Provides a measure by which food manufacturers and suppliers can demonstrate to potential customers a level of competence in food safety and quality systems;
- Is comprehensive in scope, covering areas of quality, hygiene and product safety;
- Addresses part of the legislative requirements of those participating in the extended food supply chain;
- Has a certification process that is simpler than other standards;
- Allows companies to also use the standard to ensure their suppliers are following good safety management practices; and
- Requires ongoing recertification, including a voluntary unannounced audit scheme to allow the organisation to demonstrate their high level of commitment to food safety and quality.

BRC CERTIFICATION PROCESS



How does the certification process work?

The BRC certification process consists of four steps:

- Step A – SGS provides you with a proposal based on the size and nature of your organisation. You can then proceed with the audit by accepting the proposal.
- Step B – You may ask SGS to perform a ‘pre-audit’ to give an indication of the readiness of your organisation for the audit. This stage is optional, yet it is often found useful in identifying any weaknesses in your systems and in building confidence before the formal audit.
- Step C – The formal audit is an on-site audit. All parts of the site and process covered in the scope are assessed to determine compliance with every clause of the standard. You will receive a Corrective Action Report at the end of this audit, identifying any observed non-conformities. Depending on their nature, these non-conformities should be closed

with documentary evidence or through an on-site visit within 28 calendar days of the audit. Once you have addressed the non-conformities and the auditor has accepted the evidence, an independent technical review of the audit will be conducted by an authorised SGS Certification Manager who will approve the issuance of a certificate.

- Step D – Full recertification audits will be scheduled at defined intervals depending on the outcome of the certification audit (see below illustration of the re-certification frequency for each of the BRC standards). The audit is a full re-audit conducted in the same way as the initial audit, but we also review the implementation of the action plan addressing the past non-conformities and whether the audit has taken place by the re-audit due date.



RECERTIFICATION VISIT FREQUENCY NOTES

BRC Global Standard for Food Safety:

- Grade A or B – 12 Months
- Grade C – 6 Months
- Grade D – Failed audit
– Complete recertification required

BRC Storage & Distribution:

RATING	CRITICAL	MAJOR	MINOR	EVALUATION FREQUENCY
1	1 or more			6 months
1		1 or more		12 months
1			16 or more	12 months
1			0 to 15	18 months
2	1 or more			6 months
2		2 or more		12 months
2		1		18 months
2			16 or more	18 months
2			0 to 15	24 months

BRC IOP Food Packaging and Packaging Materials:

- If 2 or less Major non-conformities, evaluation frequency is 12 months.
- If 3 or more Major non-conformities, evaluation frequency is 6 months.

IFS (INTERNATIONAL FOOD STANDARD)

Supplier audits have been a permanent feature of retailers' systems and procedures for many years. Ever-rising consumer demand, increasing liability for retailers and wholesalers, numerous regulatory requirements and the globalisation of extended food supply chains have all made it essential to develop a uniform quality assurance and food safety standard for retailer branded food products. The International Food Standard (IFS) addresses these needs for the food industry.

IFS aims to create a consistent evaluation system with uniform audit procedures for all companies supplying retailer branded food products. This helps establish a high level of transparency throughout the supply chain.

The basic objectives of IFS are to:

- Establish a common standard with a uniform evaluation system;
- Work with accredited certification bodies and qualified auditors;
- Ensure comparability and transparency throughout the entire supply chain; and
- Reduce costs and time for both suppliers and retailers.

About IFS Version 5

All major retailers in Germany, France, Italy and many other EU countries

require their suppliers to comply with IFS. In 2005 and 2006, Italian retailers showed interest in the International Food Standard which paved the way for the development of an update, IFS Version 5, which became active on 1 January 2008. Version 5 of IFS has been significantly improved from Version 4 and is now a collaboration of the three retail federations from Germany, France and Italy.

Version 5 shows increased emphasis on specifications, agreed recipes, handling of non-conforming products, and food safety of packaging material and production equipment. It features:

- One checklist, there is no more distinction between foundation and higher level requirements;
- No more requirements with respect to recommendation(s);
- More requirements aligned to a risk analysis approach and more emphasis on processes and procedures;
- A new scoring system which allows an easier comparison of results, and also gives more transparency between the audited companies;
- Change of the audit frequency to a 12-month cycle;
- Determination with more knockout (KO) requirements with a focus on

food safety; and

- More detailed requirements for accreditation bodies, certification bodies and auditors.

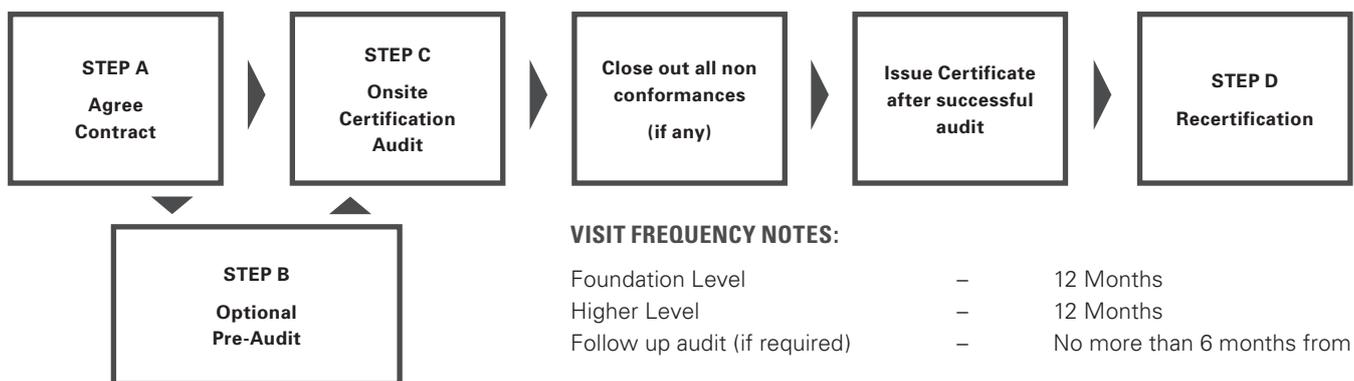
IFS Broker Standard

IFS has developed the IFS Broker standard to examine whether brokers and importers have implemented appropriate measures in their processes to ensure that their suppliers operate in accordance with food safety and quality requirements and to monitor compliance in order for the products supplied to meet legal requirements and contractual specifications.

The basis for the new IFS Broker is IFS Food version 5. However, the criteria that do not apply to brokers and importers have been removed from the checklist. Furthermore, new criteria have been developed to accommodate the processes within a broker's or an importer's operations. The checklist includes a total of 71 requirements. The main differences from IFS Food version 5 are:

- The HACCP concept has been substantially reduced;
- The demands on the manufacturing process have been removed; and
- The demands on the infrastructure

IFS CERTIFICATION PROCESS



VISIT FREQUENCY NOTES:

Foundation Level	–	12 Months
Higher Level	–	12 Months
Follow up audit (if required)	–	No more than 6 months from

For IFS Logistics

Achieve higher level twice	–	18 months.
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and the working environment have been removed.

If brokers or importers have their own warehouse and conduct transportation on their own behalf, these parts of their operations must be certified in accordance with IFS Logistics (detailed below). This has given rise to a modular system of certification that can be applied in a flexible way to the processes of brokers and importers.

IFS Logistics

IFS Logistics is a standard for auditing all logistics activities for food and non-food products, such as transport, storage, distribution, loading and unloading. It applies to all types of activities including: delivery by road, rail or ship; frozen/refrigerated products; or for products without cooling.

IFS Logistics applies to logistics activities, where companies have physical contact with the primary packed products (transport, packaging of pre-packed food products, storage and/or distribution, transport and storage of pallets, bags in box, etc.).

IFS Logistics also applies to bulk products such as oil and corn among other commodities. In these instances, the product is loose, but there is neither processing activity nor primary packing activity. When the food processing company has its own logistics or transport department and conducts activities such as storage and distribution, it is included under IFS

Food, under the specific sub-chapter about transport or storage. If logistics or transport activities are outsourced, IFS Logistics applies.

The benefits

There are a number of benefits to IFS certification, including:

- Performance measurement system enables organisations to easily compare current audit results against those achieved previously;
- Increased productivity of your organisation due to frequent process optimisation;
- Greater product safety and a resulting reduction in product liability risk;
- Strengthened trust between you and your consumers; and
- Increased brand equity and corporate reputation.

How does the certification process work?

The IFS certification process consists of four steps:

- Step A – SGS provides you with a proposal based on the size and nature of your organisation. You can then proceed with the audit by accepting the proposal.
- Step B – You may ask SGS to perform a 'pre-audit' to give an indication of the readiness of your organisation for the audit. This stage is optional, yet it is often found useful in identifying any weaknesses in your

systems and in building confidence before the formal audit.

- Step C- The formal audit is an on-site audit. All parts of the site and process covered in the scope are assessed to determine compliance with every clause of the standard. You will receive a Corrective Action Report at the end of this audit, identifying any observed non-conformities. You will receive a pre-report after this stage within two weeks, identifying any concerns or observed non-conformities and you have two weeks to respond to the non-conformities (4 weeks from audit date). These non-conformities will need to be closed with documentary evidence or through an on-site visit. Once you have addressed the non-conformities and the auditor has accepted the evidence, an independent technical review of the audit will be conducted by an authorised SGS Certification Manager who will approve the issuance of a certificate.
- Step D – Full recertification audits will be scheduled at twelve-month. The audit is a full re-audit conducted in the same way as the initial audit, but we also review the implementation of the action plan addressing the past non-conformities.

SQF (SAFE QUALITY FOOD)

The SQF (Safe Quality Food) Programme is designed to meet the needs of buyers and suppliers worldwide. The Programme provides independent certification that a supplier's food safety and quality management system complies with international and domestic food safety regulations. This enables suppliers to assure their customers that food has been produced, processed, prepared and handled according to the highest possible standards, at all levels of the supply chain.

SQF is designed as a food safety programme, but it also covers product quality, a feature that is unique to a certification programme of this type. Assuring consistent quality and meeting buyer specifications are important aspects of the buyer-supplier relationship.

The SQF Programme is the only GFSI recognised standard that can offer a seamless field to fork food safety and quality certification solution by providing supply chain management for both primary production (SQF 1000) and food manufacturing and distribution (SQF 2000).

The SQF 1000 system consists of the SQF 1000 Code and its corresponding guidance documents. It is a HACCP-based supplier assurance code designed to meet the food safety and quality

system requirements applied by a Primary Producer.

The SQF 2000 system consists of the SQF 2000 Code and its corresponding guidance documents. It is a HACCP-based supplier assurance code designed to meet the food safety and quality system requirements of food manufacturers, processors, distributors and traders.

The Voluntary Modules include Responsible Environmental Practice, Responsible Social Practice and Food Defense.

SQF 1000 and 2000 code is divided into three levels of certification:

- Level 1 Food Safety Fundamentals;
- Level 2 Certified HACCP Food Safety Plan; and
- Level 3 Comprehensive Food Safety.

The benefits

Certifying your food management system against the SQF programme requirements will bring the following benefits:

- Enhancement of your food safety management system;
- Demonstration of your commitment to producing and trading safe food;
- Increase in consumer confidence in your products;

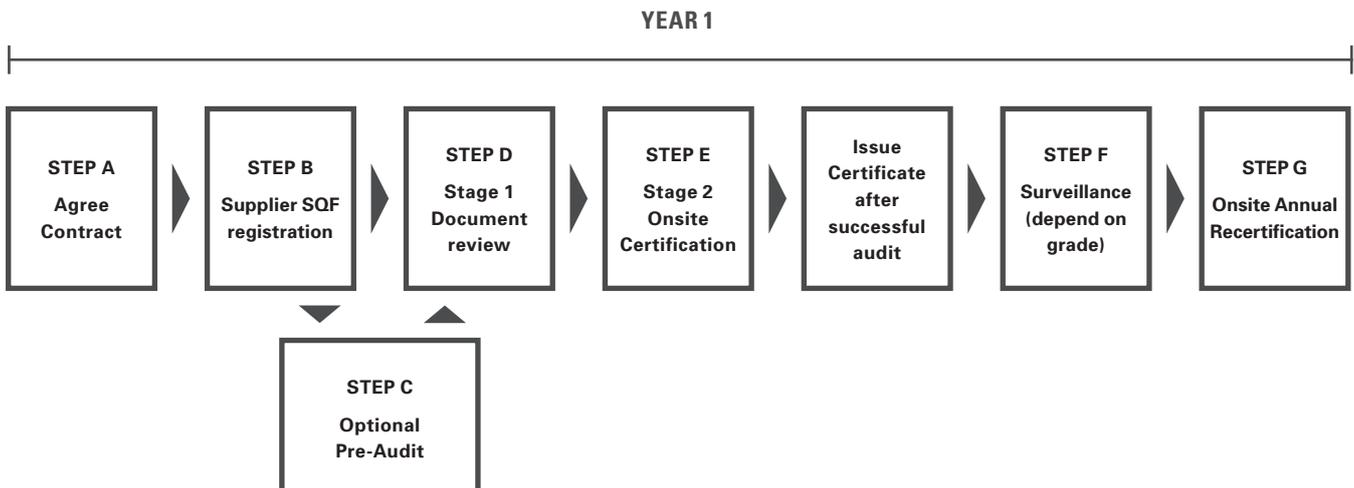
- Enhancement of your brand equity;
- Prepare you for inspection by regulatory authorities and other stakeholders;
- Improvement in new market and customer prospects; and
- Achieving SQF level 3 enables you to use the SQF mark on your products.

How does the certification process work?

The SQF certification process consists of seven steps:

- Step A – SGS provides you with a proposal based on the size and nature of your organisation. You can then proceed with the registration and audit by accepting the proposal.
- Step B – Once you have accepted the proposal from SGS, you will register on the SQFI website (www.sqfi.com). This is a requirement of the SQFI.
- Step C – You may ask SGS to perform a "Gap Analysis to give an indication of the readiness of your organisation for the audit. This stage is optional, yet it is often found useful in identifying any weaknesses in your systems and in building confidence before the formal audit.
- Step D – The first part of the formal audit is the 'Stage 1 – Assessment Process: Document Review'. This

SQF CERTIFICATION PROCESS



lets us evaluate the compliance of your documented system with the requirements of the standard to better understand the nature of your organisation, to plan the rest of the audit as effectively as possible and to initially examine key elements of the system. You will receive a report after this stage identifying any concerns or observed non-compliances so that you can take immediate action if required. All major non-conformities shall be closed out prior to the Stage 2 audit.

- Step E – This is ‘Stage 2 – Assessment Process: Certification Audit’ of the initial audit process. The audit includes interviews with you and your colleagues and examination of records. Observation of your working practices determines how

compliant your actual processes are with the standard and with your own documentation system. At the end of this stage, we will present the findings of the audit along with other observations and opportunities for improvement. Once you have addressed the non-conformities, a technical review of the audit will then be conducted by an authorised SGS Certification Manager to confirm the issuance of a certificate.

- Step F – Our surveillance visits, if required, will be scheduled at six month intervals depending on the outcome of the certification audit and the grade received. During the visits, we review the implementation of the action plan addressing the past non-conformities and examine certain mandatory and other selected parts

of the system in line with an audit plan that we provide you before each visit.

- Step G – Recertification audits will be scheduled at twelve month intervals. The Recertification audit is undertaken to verify the continued effectiveness of your SQF System in its entirety.



GLOBALGAP

Driven to reassure consumers, GlobalGAP is committed to support food safety and sustainability in the agricultural, livestock and aquaculture supply chains. Compliance with GlobalGAP standards ensures that food products are safe and farmed or raised in a sustainable manner, which results in minimising detrimental environmental impacts of farming operations, reducing the use of chemical inputs and ensuring a responsible approach to worker health and safety, as well as animal welfare.

GlobalGAP exists as an equal partnership between agricultural producers and retailers to establish widely accepted certification standards and procedures for Good Agricultural Practices (GAP). Members consist of farmers, ranchers, product marketing organisations (PMO), grower's cooperatives, food manufacturers and retailers. The GlobalGAP standard and its certification system are approved by the Technical and Standards Committees working in each product sector (Crops, Livestock and Aquaculture), which in turn is supported by FoodPLUS, the GlobalGAP secretariat based in Germany.

The GlobalGAP scope currently covers fresh fruit and vegetables, propagation material, integrated farm assurance (livestock, dairy, pigs, poultry, combinable crops and grains), flowers and ornamentals, tea, coffee and aquaculture.

Who can apply for GlobalGAP Certification?

- Option 1: Individual farmer applying for certification (may have more than one farm/area or products); or
- Option 2: A group of farmers applying for certification, under the control of the group's management structure.

The benefits

Certifying your on-farm management systems against the GlobalGAP requirements will bring the following benefits:

- Enhance your food safety management system on-farm;
- Demonstrate your commitment to producing or trading safe food;
- Acceptance into the GlobalGAP community; and
- Increase consumer and customer confidence in your product safety and quality.

How does the certification process work?

The GlobalGAP certification process consists of five steps:

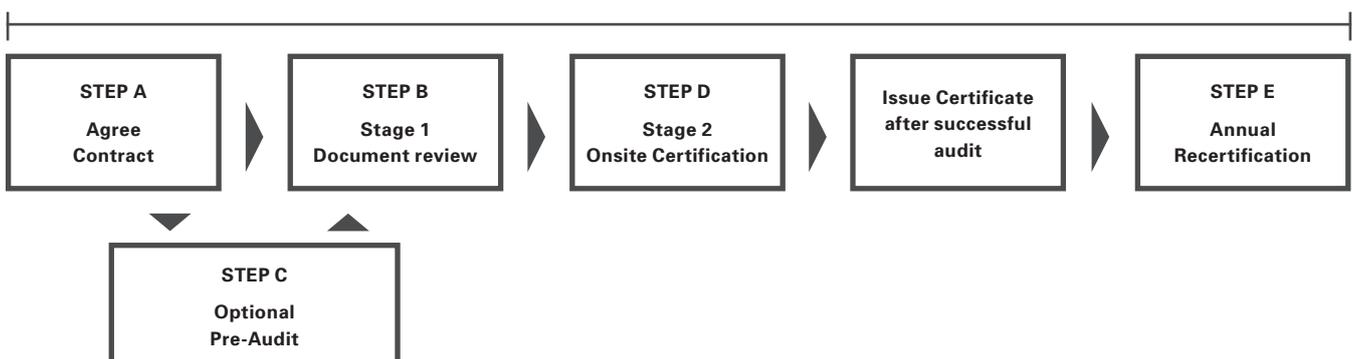
- Step A – SGS provides you with a proposal based on the size and nature of your organisation. You can then proceed with the audit by accepting the proposal.
- Step B – You may ask SGS to perform a "Gap Analysis to give an indication of the readiness of your organisation for the audit. This stage is optional, yet it is often found useful in identifying any weaknesses in your systems and in building confidence before the formal audit.
- Step C – The first part of the formal audit is the 'Stage 1 – Assessment Process: Document Review'. This lets us evaluate the compliance of your documented system with the requirements of the standard to better understand the nature of your organisation, to plan the rest of the audit as effectively as possible and to initially examine key elements of the

system. You will receive a report after this stage identifying any concerns or observed non-compliances so that you can take immediate action if required.

- Step D – This is 'Stage 2 – Assessment Process: Certification Audit' of the initial audit process. The audit includes interviews with you and your colleagues and examination of records. Observation of your working practices determines how compliant your actual processes are with the standard and with your own documentation system. At the end of this stage, we will present the findings of the audit along with other observations and opportunities for improvement. Once you have addressed the non-conformities, a technical review of the audit will then be conducted by an authorised SGS Certification Manager to confirm the issuance of a certificate.
- Step E – Full recertification audits will be scheduled at twelve month intervals. During the visits, we review the implementation of the action plan addressing the past non-conformities and examine certain mandatory and other selected parts of the system in line with an audit plan that we provide you before each visit.

GLOBALGAP CERTIFICATION PROCESS

YEAR 1



AHA (ALLERGEN MANAGEMENT)

SAS (Service Allergie Suisse), a specialist company focusing on prevention and information in the field of allergies, asthma and skin, has developed the AHA standard (Allergie, Haut, Asthma) which determines the system, process and product related general requirements for the production of goods that are identified with the SAS quality label. It defines the minimal requirements for the allergen management system that the licensed contractor has to comply with in a proven manner to enable that the goods be identified with an SAS quality label. Certification to this programme allows you to use the AHA logo on the product(s) subject to the certification.

An allergen management system has three basic product categories:

- Goods Category A: the product manufactured or the final product of the organisation is itself a potential carrier of the allergenic substance and enters into contact with the end user;
- Goods Category B: the product manufactured or the final product of the organization is used to avoid the goods of the end user having allergenic substances, or that the latter remain below the maximum permitted levels; and
- Goods Category C: services which define dealing with allergens or also include information of a preventive nature.

The organisation is required:

- To take all measures to ensure identification of the products and to avoid contamination with products which are not in accordance with these regulations;
- To ensure fully documented traceability of the corresponding products;

- To implement the legally required self-monitoring and provide appropriate training; and
- To guarantee the audit agency/auditor of the independent certification body access to the factory and warehouse sites for inspection purposes as well as access to the relevant documents and evidence of the flow of goods and the HACCP system plan to provide all relevant information for inspection purposes.

The benefits

Conforming to the AHA standard:

- Demonstrates your commitment to meeting legislative requirements for allergen management;
- Communicates proper allergen management through your product label and helps gain consumer confidence in your product; and
- Allows you to easily combine it with any existing food safety and quality audit with only few additional steps required.

How does the certification process work?

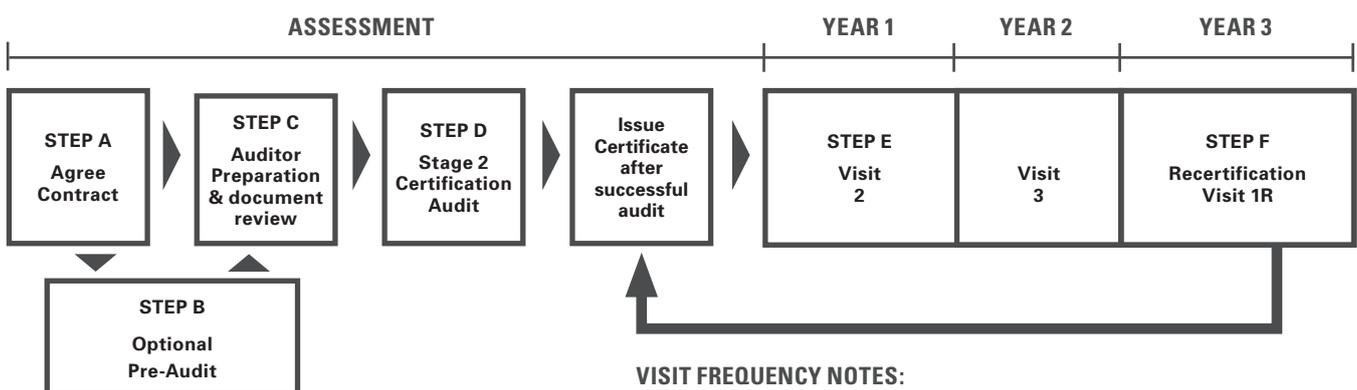
The AHA certification process consists of six steps:

- Step A – SGS provides you with a proposal. You can then proceed with the audit by accepting the proposal.
- Step B – You may ask SGS to perform a 'pre-audit' to give an indication of the readiness of your organisation for the audit. This stage is optional, yet it is often found useful in identifying any weaknesses in your systems and in building confidence before the formal audit.
- Step C – Audit Preparation and Document

Review'. This part is an internal auditing process for auditor to evaluate the compliance of your documented system with the requirements of the standard to better understand the nature of your organisation, to plan the rest of the audit as effectively as possible and to initially examine key elements of the system. You will receive an audit plan after this stage.

- Step D – This is 'Stage 2' of the initial audit process. The audit includes interviews with you and your colleagues and examination of records. Observation of your working practices determines how compliant your actual processes are with the standard and with your own documentation system. At the end of this stage, we will present the findings of the audit along with other observations and opportunities for improvement. Once you have addressed the non-conformities, a certification decision of the audit will then be conducted by SAS and a certificate will be issued accordingly.
- Step E – Our surveillance visits will be scheduled at twelve month intervals. During the visits, we review the implementation of the action plan addressing the past non-conformities and examine certain mandatory and other selected parts of the system in line with an audit plan that we provide you before each visit.
- Step F – Shortly before the third anniversary of the initial certification, our routine visit will be extended to enable a re-certification audit. Surveillance visits will then continue, as before, on a 3-year cycle.

AHA CERTIFICATION PROCESSES



VISIT FREQUENCY NOTES:

Annual surveillance – 2 Visits

CUSTOMISED SINGLE FOOD AUDIT SOLUTIONS

Companies throughout the diverse and complex global food supply chain are often required to get certified against many different international standards in the area of food safety and quality management. Many also need to have environmental or health and safety systems in place and have them certified. We can combine the parallel requirements of many of these international standards and cover them cost-effectively with a single customised audit.

Our Customised Single Food Audit covers any combination of the major international standards, such as:

- ISO 9001 – Quality Management System Standard;
- ISO 14001 – Environmental Management Systems;
- OHSAS 18001 – Occupational Health and Safety;
- GMP – Good Manufacturing Practices;
- ISO 22000 – Food Safety Quality Management;
- FSSC 22000 – Food Safety System Certification (ISO 22000 & PAS 220);
- HACCP – Hazard Analysis and Critical Control Points Certification;
- SQF – Safe Quality Food Standard;

- BRC – British Retail Consortium’s Global Standard for Food Safety;
- IFS – International Food Standard; and
- AHA – Allergen Management System Label.

With the aid of the Customised Single Food Audit from SGS, you can construct a single, complete food safety and quality management system and get it audited using a consolidated audit checklist. A single audit to cover the combined requirements of different combinations of food safety and quality standards means less audit and management time and less disruption to your operations. The result is your business becomes more effective and more profitable.

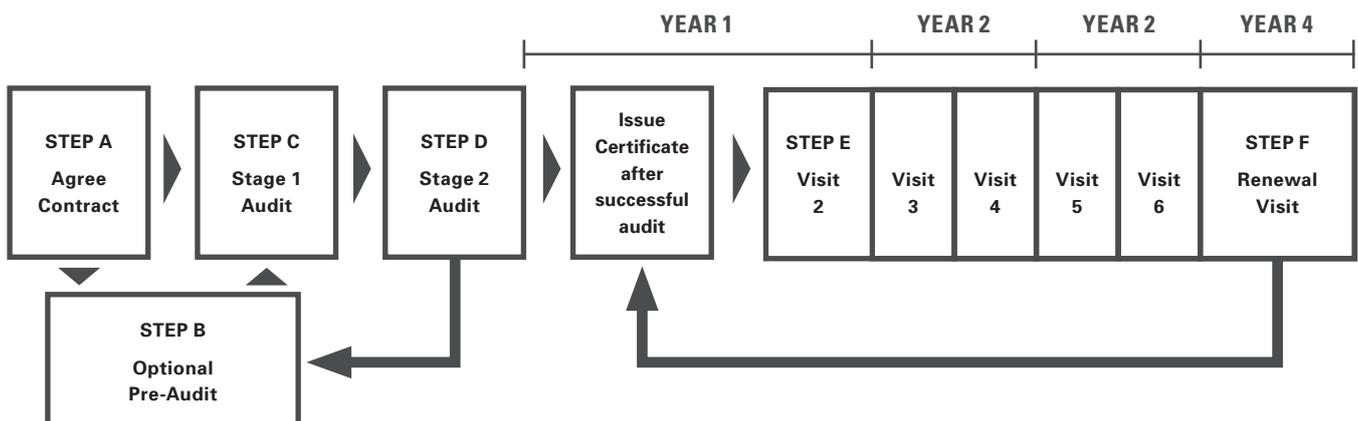
How does the Customised Single Food Audit process work?

Our Customised Single Food Audit is performed by a multi-skilled lead auditor, or a qualified audit team for food safety, quality and environment, health and safety (depending on the required schemes or combination). The auditor team assesses the management and food safety systems against the standards you have decided to combine within the single audit.

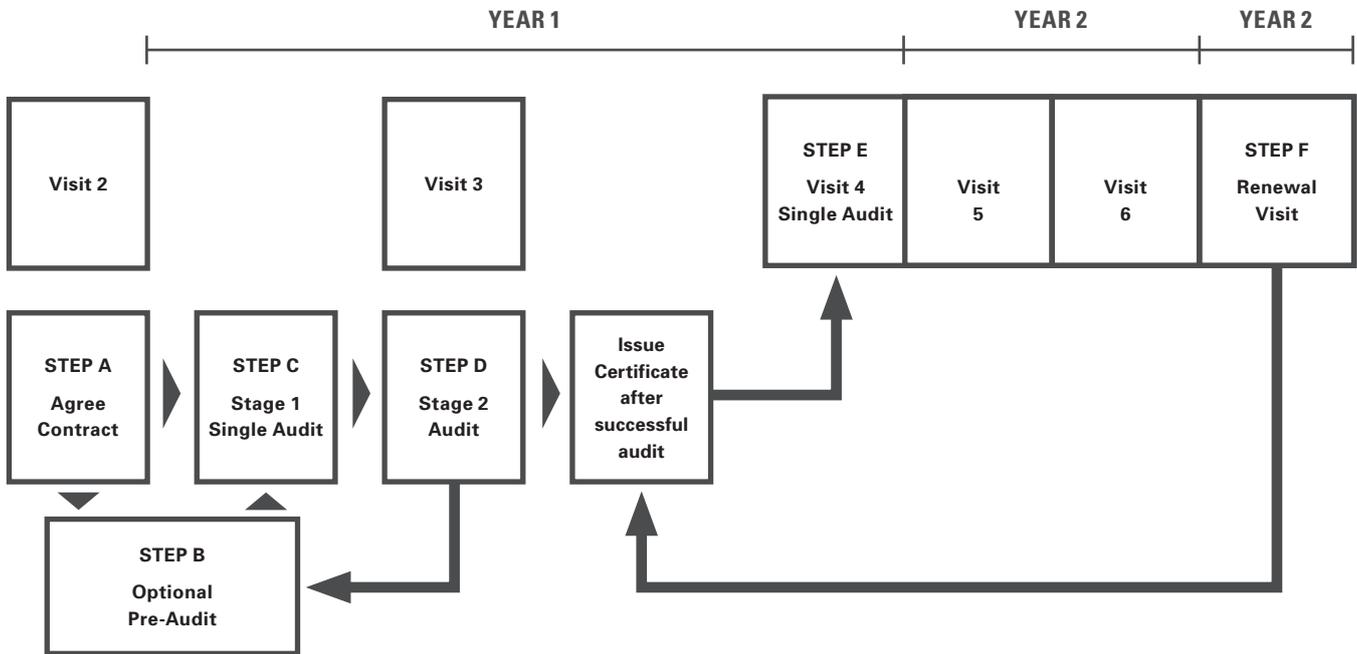
If your organisation is already certified against one of these standards, the audits for additional standards can be combined with the existing audits of the already certified standard and cover the various audit needs within the single audit.

The Customised Single Food Audit in no way compromises the individual value of achieving certification for each standard. Individual certificates are issued against all standards for which you are certified against. The Customised Single Food Audit simply streamlines the audit process.

THE PROCESS FOR CUSTOMERS NEW TO CERTIFICATION



THE PROCESS FOR CUSTOMERS WITH EXISTING CERTIFICATIONS



AUDITS AGAINST CUSTOMER-SPECIFIC CRITERIA

We perform audits against specific, customised criteria for all industries within the global food supply chain to verify your organisation's ability to meet the quality, food safety, environmental, occupational health and safety, social responsibility and/or legal requirements which can be tailor-made as per your needs. These include:

- Supplier/Vendor/Co-packer/Licensee Assessments: by monitoring the adherence of your suppliers to your requirements and/or contractual agreements, we help you ensure that your products meet your quality, food safety, environmental, occupational and/or social responsibility requirements, preserving your brand equity and company values throughout the supply chain; and

- Audit against your Code of Practice: by monitoring the compliance of your network with the values and procedures you have defined in your code of practice, SGS helps you ensure your brand is protected and practices remain consistent throughout your organisation's network.

How does the process work?

Second Party Audit Programmes from SGS are tailored to suit the particular requirements of each client. A programme typically consists of the following elements:

- Step A - SGS will define an audit programme, which transforms your needs into a checklist of criteria based on the level of control you wish to have over your own organisation

and its partners. We also analyse opportunities to foster continuous improvement of your systems and the performance criteria to better meet your own customer requirements;

- Step B - SGS conducts the audit. This can be done both off site and/or on site base on agreed audit requirements as in Step A. Auditors will follow the audit protocol as per the agreement;
- Step C - On completion of the audit, we will provide an audit report that will also be submitted to the SGS technical reviewer to review and approve it prior to sending it to all relevant parties as per contractual requirements; and
- Step D- Ongoing monitoring audits will be performed as per the agreement.

PROCESS FOR AUDITS AGAINST CUSTOMER-SPECIFIC CRITERIA



FOOD SAFETY MANAGEMENT SYSTEMS RELATED TRAINING

We offer a wide variety of training courses for all levels of ability and awareness. For all the international food safety management systems standards mentioned in this publication, our portfolio includes:

- Foundation/Awareness Course;
- Documenting/implementing course (available for some standard);
- Internal Auditing course; and
- Lead Auditor course.

In addition, we provide training programs on other subjects, such as:

- Food Allergen Management;
- Food Traceability; and
- Food Recall.

Please visit www.uk.sgs.com/training to view the course schedules in your region.

OTHER SERVICES RELATED TO FOOD SAFETY MANAGEMENT SYSTEMS AUDIT, CERTIFICATION AND TRAINING

SGS is also known for its solutions against other needs related to food safety management systems as well as continuous improvement. These include:

Inspection Services:

- Product Inspection;
- Retail Store Check;
- Cleanliness Inspections - Soft/Foods;
- Operations Supervisions - Soft/Foods; and
- eCertificate.

Testing Services:

- Japan Positive List;
- Sampling & Raw Materials Testing;
- Seed Testing;
- Soil & Water Testing;
- Analytical Testing;
- Sampling & Product Testing;
- Residue Testing;
- Compliance Testing;
- Microbiological Testing; and
- Quality and Condition Testing.

Technical Services:

- Food Regulatory Services;
- Private Label Support;
- Retailer Services;

- Supplier and Supply Chain Monitoring;
- Pest Management;
- Food Hygiene monitoring and training services; and
- National Brand Equivalence Testing.

Sector specific audit services:

- FAMI QS (European Feed Additive and Pre-mixtures Quality System);
- GMP+ B2 Quality Control of Feed Materials; and
- GTP Good Trading Practice (COCERAL GTP).

Services related to Sustainable Development

- Assistance services related to your sustainability policy;
- Supply Chain Management solutions:
 - CSR risk assessment; and
 - Supply Chain management optimisation.
- Audits and certification against environmental and social management systems criteria (ISO 14001, OHSAS, SA 8000, Energy Management, ISO 14064);
- Carbon Footprint;
- Life Cycle Assessment;
- Water Consumption;
- Solutions related to sustainable packaging;

- Business Continuous Improvement (Lean, 5S);
- Training;
- Sustainability Report Assurance;
- Sustainable Sourcing;
- UTZ CERTIFIED (global certification program that sets standards for responsible agricultural production and sourcing of tea, coffee and cocoa); and
- MSC Certification (Marine Stewardship Council – Certified Sustainable Seafood).

WHY SGS

SGS is the world's leading inspection, verification, testing and certification company. Recognised as the global benchmark for quality and integrity, we employ over 67 000 people and operate a network of more than 1 250 offices and laboratories around the world. We are constantly looking beyond customers' and society's expectations in order to deliver market leading services wherever they are needed.

SGS helps enhance food safety and quality with a comprehensive and cost-effective set of control solutions including audits, testing, inspection, technical solutions and training. These

services can be stand alone or part of an integrated package of measures to assist your company in continuously improving the culture of food safety, quality and sustainable development.

Partnering with SGS opens the door to better performing processes, increasingly skilful talent, consistent and compliant supply chains and more sustainable customer relationships delivering profitable competitive advantage. Work with the global leader and take your commitment to the next level.

We have a history of undertaking and successfully executing large-scale, complex international projects. With

a presence in every single region around the globe, our people speak the language and understand the culture of the local market and operate globally in a consistent, reliable and effective manner. SGS has a harmonised approach for delivering services to its customer leveraging the largest independent network of food experts in the world.

TO LEARN HOW SGS CAN HELP YOU, VISIT WWW.UK.SGS.COM/FOODSAFETY OR CONTACT UK.NOWISTHETIME@SGS.COM FOR MORE INFORMATION.



WWW.SGS.COM