



JULY 17th WORKSHOP:

GFSI Benchmark Standards – Making the Distinction

BRC, IFS & SQF

DNV Certification is sponsoring a workshop to help you gain an understanding about BRC, IFS and SQF and get your questions answered directly from Director of Food Safety Programmes for CIES - The Food Business Forum:

- **Catherine Francois** from *CIES (GFSI)*
- **John Kukoly** from *BRC*
- **Stephan Tromp** from *IFS*
- **Gary Smith** from *FMI-SQF*

When: July 17, 2009

Where: Chicago Oak Brook Marriott

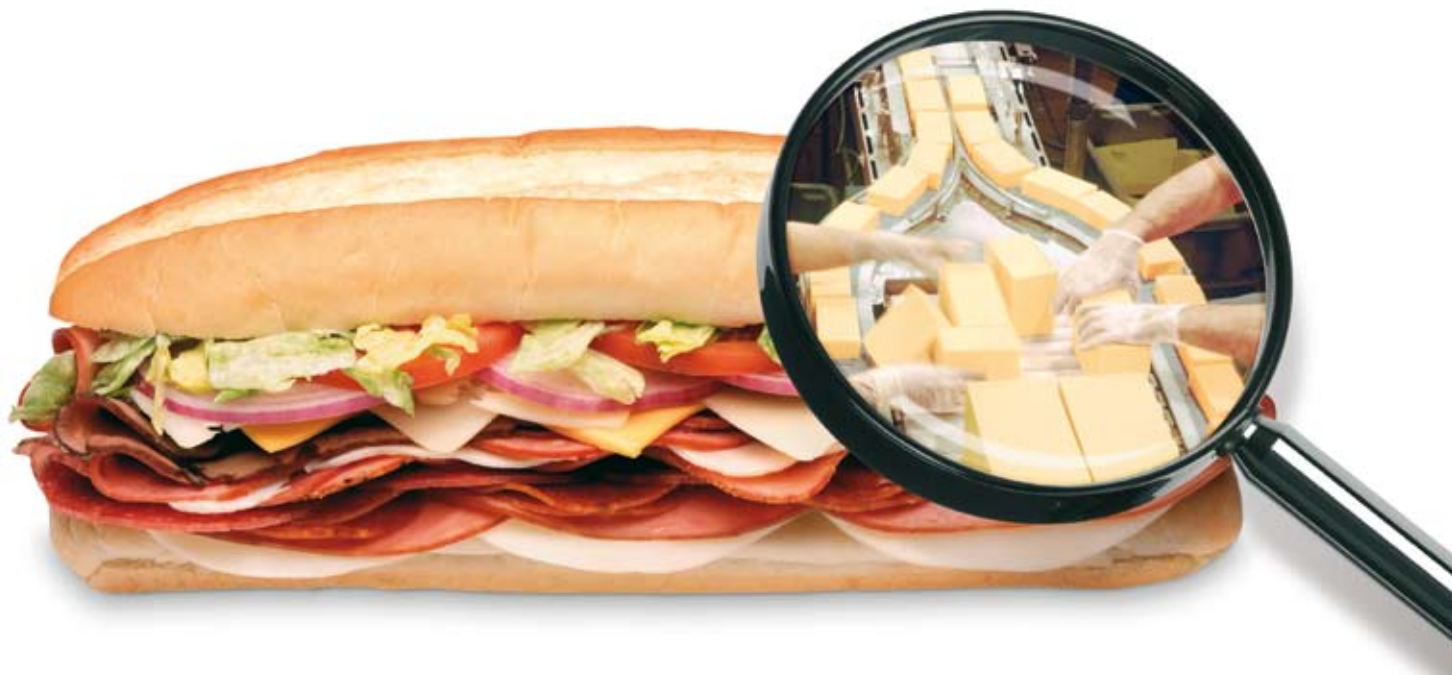
Cost: \$95 per person

Register Here:

<http://www.dnv.us/certification/TradeshowEvents/gfsiworkshop/gfsiregistration.asp>

Questions or inquiries? Email us at ContactUs@dnv.com





Quality and food safety in every layer

SQF 1000/2000 – Safety Quality Food Program

The SQF Program is a leading food safety and quality certification system that is recognized by the Global Food Safety Initiative (GFSI). The program was designed to meet the needs of suppliers and buyers, to ensure their compliance with food safety regulations in both domestic and global markets at all stages of the supply chain.

What is the program?

The SQF Program is comprised of two codes: SQF 1000 and SQF 2000. Both codes were designed recognizing that risk management can be applied to all products, but that all processes do not lend themselves to a complete HACCP (Hazard Analysis and Critical Control Point) system. Therefore, SQF 1000 is based on the principles of HACCP, whereas SQF 2000 is a complete HACCP system.

SQF 1000

This code is for producers of primary food products, and enables them to meet product trace, regulatory, food safety and commercial quality criteria. In addition, this code allows primary producers to demonstrate that they can supply food that is safe and meets the quality specified by a customer.

SQF 2000

This code is for manufacturers, distributors and brokers of food and beverage products, and can be used by all sectors of the food industry.

Certified SQF 2000 suppliers receiving raw materials from suppliers, who have implemented the SQF 1000 code, can ensure that through these complementary systems, the product is traceable from the producer to the consumer.

During the development of SQF, hundreds of food standards were reviewed worldwide. SQF is aligned with HACCP, Codex Alimentarius, ISO 9001 and NACMCF (National Advisory Committee on Microbiological Criteria of Foods). All of the aforementioned standards are proven methods used by the food industry to reduce the incidence of unsafe food reaching consumers in the marketplace.

The certification and audit procedures, including auditor qualifications, are governed by a set of rules which are overseen by established international accreditation standards. Within each code are three levels of certification. Each level is designed to indicate the stage of development of the producer's food safety and quality management system.

The design of the levels within each code, allows every supplier, from the smallest farmer to the largest manufacturer, to be eligible for SQF certification.

SQF 2000 meets the criteria of the Global Food Safety Initiative (GFSI) by CIES - The Food Business Forum, a global organization including CEOs and senior management of around 400 retailers (operating close to 200,000 stores) and manufacturer members of all sizes.

Level 1: Food Safety Fundamentals

Suppliers must establish prerequisite programs incorporating fundamental food safety controls which are essential to providing a sound foundation for the production and manufacturing of safe food.

Level 2: Certified HACCP Based Food Safety Plans

In addition to Level 1 requirements, suppliers must complete and document a food safety risk assessment of the product and process using the HACCP method, as well as an action plan to eliminate, prevent or reduce food safety hazards.

Level 3: Comprehensive Food Safety and Quality Management System

In addition to Level 1 and Level 2 requirements, suppliers must complete and document a food quality assessment of the product and its associated process, to identify the controls needed to ensure a consistent level of quality.

Why is certification good for my business?

It is a statement that the supplier's food safety plans have been implemented in accordance to the HACCP method, and that the validation and verification of the food safety plan has been evaluated and determined effective to manage food safety.

Being compliant with SQF demonstrates the supplier's commitment to:

- Produce safe, quality food
- Comply with the requirements of the SQF code
- Comply with applicable food legislation

Currently, many food producers have to undergo many audits based on different standards, due to the fact that there is no universally recognized standard for food. Because SQF is accepted by a large number of retailers globally, participating in this certification program will help eliminate much of this redundancy.

It is every company's obligation to their customer to provide safe and quality food. In addition, a growing number of retailers and wholesalers are requiring their producers and suppliers to implement the SQF program.

Why partner with DNV?

DNV is a leading provider of services for managing risk, combining in-depth technical expertise and industry knowledge to help organisations along the food supply chain enhance their performance responsibly. As an independent foundation with the objective of safeguarding life, property and the environment, we believe in a partnership approach toward sustainable business.

Offering a comprehensive range of advisory, certification, training and technical services, DNV helps businesses manage the risks in their own operations and along the supply chain. Proactively managing your risks will effectively protect and build your brand, while demonstrating to stakeholders that you are committed to quality, safety and sustainability.

DNV is a market leader with a global reputation for excellence. We operate from more than 300 offices worldwide; our employees speak your language and know your local needs, customs and market.

DNV offers competence and expertise in all sectors and can therefore satisfy sector specific requirements relevant for all food producers and operators.

DNV's extensive local presence, consolidated experience and acknowledged competence in the field of risk management make us an ideal partner for companies in the food and beverage industry.



Ensure quality and safety in your supply chain

BRC Global Standard for Food Safety

The BRC (British Retail Consortium) Global Standard for Food Safety was created to ensure supplier compliance and secure retailers' ability to guarantee the quality and safety of the food products they sell. Today it is used worldwide as a framework for any business (retailers and processors) to assist the production of safe food and the selection of reliable suppliers.

The BRC Global Standard for Food Safety is one of the operational tools most frequently used for due diligence and supplier approval. It helps companies to select and qualify their suppliers. Thus, the system reduces the overall costs of the supply chain management and increases the level of safety for customers, suppliers, and consumers. Regarded as a ticket-to-trade, the standard is also a great opportunity to demonstrate your company's commitment to food safety, quality, and legality, and to work on continual improvement.

BRC Global Standard for Food Safety meets the criteria of the Global Food Safety Initiative by CIES – The Food Business Forum, the global organisation including CEOs and senior management of around 400 retailers (operating close to 200,000 stores) and manufacturer members of all sizes. In other words it is going to be accepted by the majority of food retailers as equivalent to the other benchmarked food safety standards, such as IFS, SQF and the Dutch HACCP.

What is the standard?

The main retailers in the United Kingdom were concerned about food safety because of their direct responsibility in case of an incident. To take control of the situation, retailers require that all food suppliers be certified to a specialised standard to ensure that they comply with quality and safety demands, and legal requirements. After it was first issued in 1998 the standard was regularly improved, involving international stakeholders in the supply chain. Today it is a global tool based on the most recent and updated food safety standards and methodologies.

The requirements in the standard are related to the quality management system and the HACCP system, supported by detailed prerequisite programmes, that is a set of GMP (Good Manufacturing Practice), GLP (Good Laboratory Practice) and GHP (Good Hygiene Practice) requirements.

Why is certification good for my business?

Most British and many European and Global retailers and brand owners, as well as food processors, only include suppliers certified to the BRC Global Standard for Food Safety in their supply chain.

The BRC Global Standard for Food Safety enables your organisation to:

- Provide evidence of commitment, and, in case of a food safety incident, legal defence in the frame of the “due diligence” concept*
- Build and operate a management system capable of helping you to better meet food quality/safety requirements and legal compliance, with specific reference to the legislation applicable in the countries where the finished product is consumed
- Provide a tool for food safety performance improvement and the means to monitor and measure food safety performance effectively
- Facilitate reductions in product waste, product reworking, and product recall

Certification to BRC Global Standard for Food Safety also supports efficient supply chain management by reducing second party audits and increasing your overall supply chains reliability.

How can I prepare for certification?

Companies that plan well will often have an advantage and be better prepared for certification. It is important that you and your company are positive, committed, and set clear target dates for implementation and assessment.

This includes:

- Establishing a quality management system
- Identifying legal requirements
- Identifying and documenting the specific food safety hazards and the relevant control measures (HACCP system)

- Identifying the applicable Good Manufacturing Practice/ Good Hygiene Practice, including a pest control program, equipment and building maintenance program, housekeeping and cleaning program, and all the specific standard requirements
- Implement any needed structural improvements

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Offering a comprehensive range of advisory, certification, training and technical services, DNV helps businesses manage the risks in their own operations and along the supply chain. Proactively managing your risks will effectively protect and build your brand, while demonstrating to stakeholders that you are committed to quality, safety and sustainability.

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** The capability to be able to demonstrate that every reasonable measure has been taken to avoid an incident.*



Communicate care for food safety and quality

IFS – International Food Standard

The International Food Standard (IFS) is a common food safety standard with a uniform evaluation system used to qualify and select suppliers. It helps retailers ensure the food safety of their products and monitors the quality level of producers of retailer branded food products.

Having a common standard and a uniform way to evaluate the quality level of suppliers reduces a retailer's need for second party audits. For the retailer, supply chain management becomes more consistent and efficient. It reduces the overall costs of the process, and increases the level of safety for customers, suppliers, and consumers. While it may be a ticket to trade with retailers, it is also a chance for you to demonstrate your commitment to food safety, quality, and legality, and to work on continual improvement.

What is the standard?

Concern among retailers about food safety because of their direct responsibility in case of an incident led to the development of uniform food safety standards and audit system. IFS (International Food Standard) was developed by German and French food trade associations to take control of the situation, and it is the international standard for auditing retailer and wholesaler

branded food products. It is also supported by the major Italian trade association. The standard applies to suppliers at all steps of the food processing subsequent to the agricultural stage. The requirements are related to the quality management system and the HACCP system, supported by detailed prerequisite programmes, that is a set of GMP (Good Manufacturing Practice), GLP (Good Laboratory Practice) and GHP (Good Hygiene Practice) requirements.. It helps ensure that they comply with quality and safety demands, and legal requirements.

IFS meets the criteria of the Global Food Safety Initiative by CIES – The Food Business Forum, the global organisation including CEOs and senior management of around 400 retailers (operating close to 200,000 stores) and manufacturer members of all sizes.

Why is certification good for my business?

The most important European retailers require IFS certification from the suppliers that are included in their supply chain. But IFS is an international standard and can be applied to suppliers outside Europe as well.

The standard enables your organisation to:

- Provide evidence of commitment and in case of a food safety incident, legal defence in the frame of the “due diligence” concept*
- Build and operate a management system capable of helping you to better meet food quality/safety requirements and legal compliance, with specific reference to the legislation applicable in the countries where the finished product is consumed
- Provide a tool for food safety performance improvement, and the means to monitor and measure food safety performance effectively
- Facilitate reductions in product waste, product reworking, and product recall

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