



**THIS ISN'T THE TIME
TO THINK ABOUT FOOD SAFETY**

INTERNATIONAL FOOD STANDARD (IFS)



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DEMONSTRATE YOUR COMMITMENT TO FOOD SAFETY

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.

The 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.

UPDATES TO THE STANDARD

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 updated 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.

WHY SGS?

To date, thousands of small and medium size companies, as well as multinationals, have used SGS as their certifying body to perform their food safety management systems audits against various international standards, including the International Food Standard, confirming SGS as the world's preferred certifying body in food safety.

For more than 130 years, we have built our brand as the world's leading inspection, verification, testing and certification company. We are the global leader in audits and certifications with over 100,000 organi-

sations certified across a wide variety of industry segments.

In addition, with the aid of our Customised Single Food Audit Solution, you can construct a single, complete food safety and quality management program covering any combination of ISO 9001, ISO 14001, OHSAS 18001, GMP, ISO 22000, HACCP, SQF, BRC and IFS. A single audit can cover the combined requirements of these food safety and quality standards and means less audit and management time and less disruption to your operations. The result is your business becomes more effective and more profitable.

Our approach is transparent and logical, which is what makes SGS the ideal independent partner to help you in your quest for continuous improvement. Our experts are hand-selected and trained based on their technical expertise as well as their business acumen, and like all SGS employees their objectivity, ethics and confidentiality are beyond reproach.

START TODAY WITH FOOD SAFETY SOLUTIONS FROM SGS. CONTACT YOUR LOCAL SGS REPRESENTATIVE, OR EMAIL ENQUIRIES@SGS.COM FOR A DETAILED PROPOSAL, OR VISIT WWW.FOODSAFETY.SGS.COM FOR MORE INFORMATION.