

SQF Food Safety and Quality

MEET THE HIGHEST POSSIBLE STANDARDS WITH SQF CERTIFICATION



WHAT IS SQF?

The Safe Quality Food (SQF) Program is recognized by major retailers and foodservice providers around the world who require a rigorous, credible food safety management system. Designed as a food safety program, SQF also covers product quality with the SQF quality code, a feature that is unique to a certification program of this type. We offer SQF certification to confirm that your organization produces, processes, prepares and handles food products to the highest possible standards globally.

SQF applies to the entire supply chain, including the following:

- Farm to fork
- A separate standard to assess product and service quality attributes
- A quality shield that can be displayed on the products of quality certified sites
- The Codex HACCP methodology to identify and control food safety and food quality hazards
- An ethical module

SQF requires a designated on-site practitioner responsible for the implementation and maintenance of the program.

KEY BENEFITS

- Improve process management by helping to identify and manage risk
- Prepare for existing and new food safety and regulatory requirements
- Provide proof of due diligence and instill confidence in food safety, quality and legality
- Monitor product safety and quality
- Gain a higher level of compliance for all programs
- Increase profits
- Reduce customer complaints
- Improve traceability
- Reduce recalls and withdrawals

WHO IS IT FOR?

- Food manufacturers and processors
- Primary agricultural producers (e.g., local orchards and export suppliers)
- Packaging manufacturers and distribution centres
- Hospitality groups

SQF EDITION 10

The new edition of SQF has been released. SQF Edition 10 enhances this credibility by introducing new mandatory requirements for a documented food safety culture assessment plan and formal change management.

These updates require organizations to demonstrate measurable behavioral changes and leadership commitment, moving beyond traditional paperwork to ensure systemic resilience. Furthermore, the revised scoring model prioritizes foundational controls by doubling penalties for minor nonconformances on core clauses, making independent, third-party verification more critical than ever to protect retail contracts.

Key enhancements in SQF Edition 10 include:

- Food safety culture
- Change management
- Environmental monitoring
- Supplier assurance
- Digital code experience

WHY TRANSITION TO SQF EDITION 10 WITH SGS?

To help organizations approach their core certification audit with absolute confidence, we offer a range of transition supports:

- Gap assessments
- Vertical audit methodology
- Food safety culture and change management
- Training

With an extensive global network, we bring unmatched consistency to the certification process. By leveraging our resources worldwide, food manufacturers and processors can mitigate the risk of audit failure and demonstrate their commitment to safety and quality through SQF certification.

For more information, email: foodassurance@sgs.com.