

TRUSTED FOR REAL LIFE SAFETY, QUALITY AND SUSTAINABILITY SOLUTIONS FOR THE FOOD INDUSTRY

BUILDING CONSUMER TRUST

From field to fork, the food value chain is driven by quality, safety and efficiency. Consumers expect that products on the shelf and menu are safe to eat and drink. They rely on you to deliver products that they can trust for real life. Partner with SGS for food safety and quality solutions to grow consumer confidence and a sustainable business.

FOCUS ON CONSUMER EXPECTATIONS

Consumers want assurance of safety and quality at every stage of the food process.

From training and inspection, audit and certification, testing and advisory services to retail store checks and mystery shopping, our global team of food experts help you guarantee that your operations meet the highest global standards.

At SGS we have the expertise to help you mitigate risk and improve efficiency at every stage of the value chain from primary production to retail and hospitality.

DELIVERING SOLUTIONS FOR REAL LIFE

We offer a fully connected, inter-disciplinary range of business services and solutions:

Testing

Our food testing services cover multiple chemical, microbiological, physical and sensory examinations to analyse the safety and quality of food. Using our state-of-theart food testing laboratory services, we can help minimise potential hazards and protect your organization from unwanted food safety scares, compensation claims and negative publicity.



Working at every stage of the food supply chain, our services help ensure compliance with international regulations, governing issues such as chemical and antibiotic residues, pathogenic bacteria, allergens, additives and nutritional content.

Inspection

Our Production and Final Random Inspection services help you to highlight defects as early as possible, enabling you to make changes and avoid the cost of disruption in the production or supply of your products. This reduces the risk of product recalls and other issues that could damage your profits as well as your brand reputation. We also inspect food products at the retail store level to evaluate aspects such as shelf positioning, pricing, and point of sale material in addition to sample selection for testing.

Auditing

Food safety and hygiene audit programmes help to improve food safety, enhance quality, support sustainable development, improve margins and protect your brand. Our auditors have the industry and business expertise to perform second party food audits against your chosen criteria and code of practice. In addition to providing customised programmes we can audit against numerous international standards such as International Featured Standard (IFS), Safe Quality Food (SQF), Hazard Analysis and Critical Control Point (HACCP) and the SGS Hygiene Monitored Approval Scheme.

Certification

We provide the food industry with audit and certification solutions against a variety of standards. Our Global Food Safety Initiative (GFSI) certification services align your organization with multiple food safety standards, including:

- BRC Global Standard Food Safety (British Retail Consortium)
- FSSC 22000 (Food Safety System Certification)
- Global GAP (Good Agricultural Practices)
- HACCP
- IFS Food
- SQF
- BAP (Best Aquaculture Practices)

In addition to those schemes recognized by the Global Food Safety Initiative (GFSI), we certify against a range of other internationally acknowledged standards, which include:

- BRC Storage and Distribution
- BRC IOP Food Packaging and Packaging Materials
- Good Manufacturing Practices (GMP)
- Hygiene Monitored Approval Scheme
- Marine Stewardship Council (MSC)

Training

Our portfolio of food safety management training courses covers the entire range of global food safety standards and initiatives including FSSC 22000, ISO 22000, BRC Global Standard Food Safety, BRC Food Packaging and HACCP.

Food hygiene training is available worldwide, to food processors, retailers, restaurants, caterers plus various organizations involved in the food supply chain. It helps your organisation comply with food hygiene regulations and minimises the chances of food contamination or food poisoning.

Technical Solutions

We offer a broad range of technical solutions, support and consultancy to the industry on subjects as diverse as private brand programmes, food label reviews, mystery shopper services and emergency response services. Our experienced technical advisors help you to meet regulatory and contractual requirements.

THINKING SUSTAINABLY

Buying decisions are not just based on price and quality but also on the impact the food supply chain has on the environment and community. From responsible sourcing and labour practices to food miles, the food industry is increasingly conscious of its role in sustainable development.

Across our global network of sustainability experts we can support your company by offering a range of services covering the environmental, safety and social aspects of sustainability:

- Social responsibility solutions
- Seafood Sustainability Certifications
- Ecodesign services

Choosing our solutions allows you to secure the sustainability as well as the quality and the safety of your products.

TRUSTED FOR REAL LIFE - WITH SGS

Independent and innovative, our consumer goods experts use state-ofthe-art facilities and technology to deliver tailor made added value services that help improve your business.

We offer efficient solutions to help safeguard quality, safety and sustainability throughout the global supply chain. We provide a single consolidated source for tailored testing, certification, audit, inspection and verification services as well as advisory solutions and technical assistance to reduce risks, improve efficiency and quality.

Our extensive resources and expert knowledge of the consumer goods and retail industry allow us to provide reliable services to suppliers, manufacturers, importers and retailers. We strive to deliver outstanding value at every step by providing:

- Rapid turnaround
- Value-based pricing
- Technical assistance
- Key account management
- Customized Service

Our expertise in compliance management will help you make the right choices for different national markets, while carrying out the necessary testing and certification quickly and professionally.

A GLOBAL REACH WITH A LOCAL TOUCH

With a presence in nearly every single region around the globe, our experts speak the local language and understand the culture of the local market. We have a harmonised approach to delivering services to our customers leveraging the largest independent network of consumer product experts in the world.

For futher information contact: Email: foodservices@sgs.com or visit: www.foodsafety.sgs.com

