



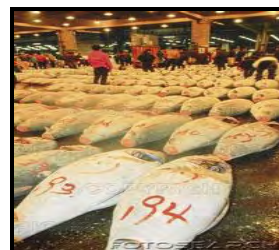
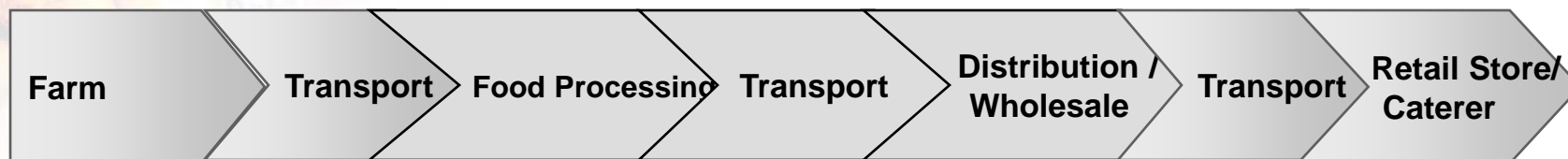
International Conference on Food & Agriculture

SGS Systems & Services Certification

Food Safety & Quality Standards



Purpose of Food Certifications



Food Chain Must be Safe “ Farm to Fork”

Why get Food Certifications ???

- Customers & Consumers
- Increasing number of Food Borne Illness incidents (Strong Media)
- Regulatory Bodies (Governments)
- Marketing Strategy



Food Certifications offered by SGS

1. System Certifications:

- Food Safety Management System (ISO 22000:2005)
- Food Safety System Certification (FSSC)
ISO22000:2005+ PAS 220:2008
- HACCP Codex Alimentarius (Un-Accredited)

2. Product Certification:

BRC Food





Features, Advantages & Benefits



Food Safety Management System (ISO22000:2005)

- ISO 22000 Provides requirements for the establishment, Implementation and Improvement of a Food Safety Management System (FSMS) within the context of Business risk.
 - Harmonizes the requirements for food safety management throughout the food chain at a global level
 - **More** than compliance to regulations and legislation of food safety
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HACCP

- Hazard Analysis and Critical Control Point
- HACCP is based on Codex Alimentarius Guidelines
- HACCP (Non-Accredited)
- Complies with the Legal Food Safety requirements
- SGS has issued more than 6000 HACCP Certificates worldwide.



Benefits of HACCP

- Increases Customer's confidence in your food products/ services
- Ensure your organization's compliance to Food Safety Regulations.
- Develops a dynamic and ongoing secure management System for Food Safety.
- Enhances your Brand / Corporate image.





Food Safety System Certification FSSC 22000:2010

Nestle, Kraft Food, Danone and Unilever under the Sponsorship of CAA (Confederation of Food & Drink Industries) get PAS220:2008 developed by BSI.

ISO22000 + PAS220 = FSSC 22000:2010



Benefits of FSSC 22000:2010



- Approved by GFSI (Global Food Safety Initiative)
- Provision of More Safe food by Stringent PRP requirements
- Under the umbrella of ISO



BRC Standard

- Developed in 1998 by UK retailers
- Not only restricted to UK only (misconception)
- The aim was to develop a common standard for manufacturers and retailers
- To establish business with selective suppliers/Manufacturers who can fulfil customer satisfaction
- BRC helps brand owners like TESCO, ASDA, SANSBURY, WALL MART to satisfy their legal responsibility and their due diligence defence



Scope of BRC

- Processed foods, primary food products (packed into packing)
- Branded product,
- Food or ingredient used by food service organisations,
- Catering organisations
- Food manufacturers.

Benefits of BRC

- export with international retailer markets.
- minimizes trade barrier across border
- Legal Compliance
- Continual Improvement & Customer Satisfaction

Getting Food Certification is not Extravaganza in these days of Recession.



Questions Please !!!!!

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