"Standards and certificates – their role in agri-food safety on domestic and export markets"

Compliance: adherence to mandatory food safety requirements set out in law. Universally applicable and enforced by the state.

Conformity: alignment with voluntarily assumed requirements set out in standards. Applicable to contracting parties and assessed by third parties.

Yesterday

➢ The term standard – based on dubious notion of the king's flag being the source of stability and fairness

➢ Concept of standardisation - medieval guilds protecting the reputation / income of members

➢ Communities and economies developed on the basis of cooperation and trust.

Today

• ISO 9000 quality management standard,

• Universal road signs

• A4 paper size.

• organic or fair-trade coffee.

A standard standard:

- "A standard is a document that specifies *requirements* for products, services and / or processes"

- Requirements: Attributes of a good or service that are important to us as consumers:

- *E.g. Quality, safety, compatibility / interoperability, reliability efficiency etc*

➤There are international standards for all of the major commodities including grain

➤By reference to the international standard - its requirements become an integral part of the contract

➤Contracting parties all over the world know what the requirements are

➤The seller is obliged to supply according to the requirements specified in the standard

➤The buyer can enforce that obligation

Conformity assessment and certificates

We entrust third parties (independent of buyer or seller) to guarantee that the promised quality of goods and services:

- In the past the royal family (Royal appointment) and nowadays brand ambassadors and social media influencers

- Globally accepted system set up, managed and used by the private sector is called Conformity Assessment

- Conformity assessment entails checking against the product, service or process requirements specified in the standard and ensuring that they are all be complied and implemented.

- State guarantees safety this is private sector guatanerying quality

- State protects and private sector seduces

- Good old days,private sector did quantity and quality and public did safety - now mixed

- The IP rights remain with author and so

- certification according to standard should be permitted by owner

- Any false verification should be stpopped by owner.

- Accreditation means competent to certify

The mechanics of standards protecting consumers from fraud.

- The buyer of the wheat is protected from fraud (on quantity, quality and safety etc) in his transaction with the seller by the legal obligation of the seller to provide exactly according to the specification s of the standard. If he doesn't then the buyer has a legal remedy against the seller.

- Everyone down the supply chain wants to be protected in the same way and so insist on their own requirements (by reference to standards) until we reach the contract between the retailer and the consumer.

- E.g. Supermarket A of the UK has developed food manufacturing standards which cover their own label products... The standards are reviewed on a regular basis to ensure all industry and legislative advancements are included. They also run an audit programme that offers documented evidence of compliance to their standards and a way to monitor continual improvement.

➢ Choose the right optimal standard / program

➢ Knowledge Gaining (Consultations / Seminars)

➢ Team building

➢ Implementation of the program (identification and correction of processes, involvement of employees, assignment of responsibility)

➢ Internal Audit / Corrective Action

➢ Selection a certification body and conclusion of a contract with it

➢ External Audit / Certificate

ISO 22000

- **Characteristic:**
  - International standard

- **Main application:**
  - Food safety in the food industry
  - Scope: global

ISO 22000

- **Features**
  - The standard is a "role model" for other food safety certification programs, for example: IFS, BRC, FSSC 22000 etc.
  - The standard brings know-how from HACCP and ISO 9001.
  - The standard is more extensive in comparison with the programs of trade associations, for example, IFS and BRC
  - ISO 22000 is also applicable to other food chain operators (e.g. pest control operators)
  - relatively low frequent use in the EU and the UK (due to similarities with IFS and BRC).

IFS Food International Featured Standards (International Food Standards 2002)

In use since 2002.

Private certification program for manufacturers by the German Association for retailers and French Federation of Commerce and Distribution Companies

Current version: 6.1 (new version 7.0 is expected in 2010).

Main application:

Food safety in the food industry (Handbook =158 pages; each line is a fact!!; available in 20 languages, including Ukrainian)

Countries where applicable: Europe (D, F) + in 95 countries,

Certificate / Worldwide: 2003 = 700; now = 14.800

 90% of large European retailers require IFS for suppliers

Features:

IFS includes not only food safety criteria, but also basic provisions on quality (the "carrier" of the program is mainly a food supplier)

The IFS Certificate requires agricultural producers to be certified by GlobalG.A.P.

Recognized by the Global Food Safety Initiative (GFSI)

BRC (British Retail Consortium

- **Characteristic:**

- **-** The British Trade Confederation defines binding rules for its trading platforms (trade chains):

  - food industry (BRC Global Standard)

  - BRC-IoP (manufacturer of packaging materials)

  - BRC Consumer Products (consumers)

- - BRC is recognized by the Global Food Safety Initiative (GFSI).

- **Main application:**

- - Food manufacturers producing private labels for UK retail are actually required to obtain BRC certification.

- - Mainly applied in the UK + globally

- - There are no significant differences in content with IFS; similar to ISO 22000

FSSC 22000 (Food Safety System Certification 22000)

- **Characteristic:**
- Based on DIN EN ISO 22000 and ISO / TS 22002-1 (formerly PAS 220)
- Global application.
- Designed and managed in the Netherlands (preferred for export to the EU).
- Recognized by GFSI (Global Food Safety Initiative).
- Valid: VERSION 5 | MAY 2019

ISO 22000 + ISO/TS 22002-X + Additional FSSC requirements = FSSC 22000

QS (Qualität und Sicherheit)

Fresh food: meat, sausage, vegetables, fruits, potatoes.
- Control takes place at all stages of production - feed production, agriculture, slaughter food production and retail
- The results of this monitoring are collected in a database that can be accessed at any time, while respecting the principle of traceability.
- Three control levels:

a) internal control of the company,

b) Inspection by an independent expert (accredited certification body),

c) "Control check" (QS checks the certification bodies)

- The system is supported by German trade associations from the agri-food sector.

- **Characteristic:**
- QS control all the links in the value chain from the field/farm to the food industry company - through dealers and logisticians
- QS is recognizable for consumers as a logo (B2C-standard*);
- QS is used around the world - the main use in Europe (globally + 300,000 users of the system).

- Characteristic:
⁻ GlobalG.A.P. is a B2B initiative for save agric. Products
⁻ Main goal: Food safety in conventional (traditional) agricultural farms
⁻ Additional goals:
    - sustainable manufacturing practices
    - responsible use of water resources
    - maintaining the well-being of employees
    - animal welfare
    - product chain traceability
    - efficient production
    - responsible use of chemicals, integrated pest management
- **Application:**
– globally
– traditional agriculture (not for organic farming)

GlobalG.A.P (Good Agricultural Practice)

- ISO 22000, BRC, IFS, FSSC 22000, HACCP etc. are B2B standards and don't report to the consumers i.e. without special labeling for consumer identification

- There are so called B2C (business for consumers), and their respective labels are clearly visible on the packaging e.g. Organic and Sustainable Fishery

The chain reaches the final consumer.

- Each link in the chain ensures that its requirements are part of the contractual obligation of the seller and those guarantees are passed onto you as the eventual consumer.

- When you buy from supermarket A you have an assurance that the product is as described and marketed;

- Is safe (HACCP requirement)

- Doesnt contain GMO if specified

- Doesn't contain allergens if specified

- Is organic if specified

Your right to be sure you have indeed bought the safe, organic, GMO- / allergen-free bread for which you paid is protected.

This specification must cover the following minimum requirements where relevant:

- Product description and quality standards.

- Raw material suppliers address, telephone and other contact details (including country of origin, and emergency contact details) where the source may impact on legality and food safety.

- Process details (including HACCP, safety, legal and quality critical control points)

- Product life and conditions of use. Distribution and storage requirements and temperature parameters.

- Finished product ingredients (including processing aids).

- Microbiological, chemical and physical standards

- Food intolerance data.

- GM status (including plant source and IP source)

- Certification proof if e.g. organic supplier, or British meat supplier, British eggs, etc.