FOOD SAFETY

1. ISO 22000

Certification according to **ISO 22000** demonstrates an organization's commitment to food safety and quality. Its goal is to prevent food safety hazards, ensure legal compliance, and protect the consumer. ISO 22000 combines the principles of HACCP (Hazard Analysis and Critical Control Points), prerequisite hygiene programs (PRPs), and management system requirements, thus covering the entire food chain—from raw material production to the final consumer—ensuring that food is safe at every stage.

2. FSSC 22000

FSSC 22000 is a comprehensive and globally recognized food safety certification scheme, acknowledged by the GFSI (Global Food Safety Initiative). It is based on the ISO 22000 and ISO/TS 22002 standards, along with additional requirements set by the FSSC organization. The scheme covers critical areas such as food production, processing, packaging, storage, distribution, catering services, and animal feed. It applies to businesses at all stages of the food supply chain that aim to enhance their credibility, ensure compliance with customer requirements, and gain a competitive advantage on a global scale.

3. IFS Food

The **IFS Food Standard** was established in 2003 by the retail associations of Germany and France, with the aim of providing a unified and reliable assessment of food suppliers. It is intended for companies that process and/or package food, with an emphasis on the safety, quality, legality, and authenticity of products. Audits are based on on-site inspections and documentation review, offering transparency and comparability throughout the supply chain, while also promoting the continuous improvement of processes and compliance with customer requirements.

4. IFS Logistics

IFS Logistics was developed to ensure safety and quality in transportation and product handling services. The latest version of IFS Logistics focuses on evaluating transportation processes, ensuring compliance with the highest standards of safety, quality, and legality. Through on-site inspections and documentation review, IFS Logistics enhances transparency and comparability throughout the supply chain, ensuring compliance with customer requirements and global regulations.

5. IFS ESG Check

The **IFS ESG Check** is a tool that helps businesses assess their progress on sustainability and ESG matters through verified self-assessment. It provides a simple and structured framework for understanding and enhancing ESG practices, whether or not the company is IFS-certified. Available modules include the ESG Check and Carbon Footprint.

6. IFS Broker

IFS Broker is an internationally recognized standard developed to address the needs of brokers, trading agencies, and importers who do not have direct contact with the product but play a critical role in the safety, quality, and compliance of the supply chain. The aim of the standard is to ensure that these entities effectively implement control systems for the selection and monitoring of their suppliers.

7. BRCGS

The **BRCGS (Brand Reputation Compliance Global Standards) Food Safety Issue** is one of the most widely used and globally recognized standards for ensuring food safety and quality. It is intended for businesses that manufacture, process, handle, or package food products, whether for private labels or commercial brands. The standard is recognized by the GFSI (Global Food Safety Initiative) and is applied in more than 130 countries.