

Company data

Food safety standards



General Information (only head quarter – if relevant)

Company name	
City	
Street, no.	
Vat-ID-No	

Requested certification:

- IFS (International Featured Standard)
 - Food
 - Logistic
 - Cash & Carry
 - Broker
- BRC
 - BRC Global Standard for Food Safety)
 - BRC Global Standard for Packaging and Packaging Materials (IOP)
- HACCP based on Codex Alimentarius
- DIN EN 15593 Packaging – Hygienemanagement for packaging production
- DIN EN ISO 22000
- FSSC
 - Food
 - Packaging
- QS sector _____
- Marine Stewardship Council – MSC Chain of Custody Standard
- other _____

Company data

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(for further locations please copy and then complete this page)

Name and corporate form	
Address	
Tel. No.	
Fax No.:	
Contacts	
Email address	
Commercial Register No.	
VAT ID	
ILN No.	
Products*	
Product category (as per IFS, BRC etc.)	
Brief description of the manufacturing process	
Number of production lines	
Number of employees	
Number of shifts	
Size of business premises	
Products for special consumer groups (if yes, which)	<input type="checkbox"/> Yes <input type="checkbox"/> No
Existing certifications (please state validity of the certificates)	

*MSC: please enter the fish species to be certified

Particularities / Comments

For the accuracy of the information

Place; Date

Stamp/Signature

Information for IFS Food Version 6 (Site _____)

(for further sites please copy this page and complete)

Product groups		
<input type="checkbox"/> 1	Red and white meat, poultry and meat products	<input type="checkbox"/> 5 Fruit and vegetables
<input type="checkbox"/> 2	Fish and fish products	<input type="checkbox"/> 6 Grain products, cereals, industrial bakery and pastry, confectionary, snacks
<input type="checkbox"/> 3	Egg and egg products	<input type="checkbox"/> 7 Combined products
<input type="checkbox"/> 4	Dairy products	<input type="checkbox"/> 8 Beverages
<input type="checkbox"/> 9	Oils and fats	<input type="checkbox"/> 10 Dry goods, other ingredients and supplements
<input type="checkbox"/> 11	Pet food	
Technologiereich	IFS Processing step	
A <input type="checkbox"/>	P1	Sterilisation (e.g. cans)
B <input type="checkbox"/>	P2	Thermal pasteurisation, UHT/aseptic filling, hot filling Other pasteurisation techniques e.g. high pressure pasteurisation, microwave
C <input type="checkbox"/>	P3	Irradiation of food
	<input type="checkbox"/> P4	Preserving: Salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. Fermentation, acidification
	<input type="checkbox"/> P5	Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 µ mesh size)
D <input type="checkbox"/>	P6	Freezing (at least -18 ° C/0 ° F) including storage Quick freezing, cooling, chilling processes and respective cool storing.
	<input type="checkbox"/> P7	Antimicrobial dipping/spraying, fumigation
E <input type="checkbox"/>	P8	Packing MAP, packing under vacuum
	<input type="checkbox"/> P9	Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing e.g. clean room technology, „white room“, controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g. filtration below 10 µ, disinfection after cleaning
	<input type="checkbox"/> P10	Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal.
F <input type="checkbox"/>	P11	Cooking, baking, bottling, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion
	<input type="checkbox"/> P12	Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/blending, stuffing, slaughtering, sorting, manipulation Storing under controlled conditions (atmosphere) except temperature
	<input type="checkbox"/> P13	Distillation, purification, steaming, damping, hydrogenating, milling