

**Request for quotation for certification of
 food safety management systems in the
 FOOD and FEED industry**

PART 1: General

1.1 Contact information (in case of several sites, use one request form per site)	
Company name	
Legal form	<input type="checkbox"/> public limited company <input type="checkbox"/> cooperative company with limited liability <input type="checkbox"/> company with limited liability <input type="checkbox"/> private person <input type="checkbox"/>
Is the company part of a larger organisation?	<input type="checkbox"/> no <input type="checkbox"/> yes, namely:
Address	
Contact person Telephone number Email	
VAT number (1 request form per VAT number)	

1.2. Company specific information	
Number of employees ? <i>(part-time employees included and converted to full-time equivalents (FTE))</i>	
Number of employees during peak periods? <i>(part-time employees included and converted to full-time equivalents (FTE))</i>	
Is the work done in shifts? If yes: - How many shifts ? - How many FTE per shift ? - When do they work in shifts ?	<input type="checkbox"/> no <input type="checkbox"/> yes <input type="checkbox"/> always <input type="checkbox"/> only in peak periods
Number of HACCP plans / product types?	
Company surface (m ²)	production: storage :
Have food safety consultants been involved in the implementation of food safety management systems?	<input type="checkbox"/> no <input type="checkbox"/> yes, namely:
Has your company already a certified quality and/or food safety management system?	<input type="checkbox"/> no → Would you like a quotation for a pre-audit in order to determine whether your system is ready for certification? <input type="checkbox"/> no <input type="checkbox"/> yes <input type="checkbox"/> yes → fill out table 1.3

By what date would you like to be certified?	
Are there seasonal products/activities?	<input type="checkbox"/> no <input type="checkbox"/> yes, in the period: If yes, which products/activities?

1.3. Current certification status at other certification bodies					
Standard	Certification body	Result *	Next audit to be conducted before	Certificate valid until	COID Number** / BRC site code

*BRC grade, IFS level, QS status...

** only for IFS

The company requests a quotation for certification of the following scope for the selected standards

<p>Specify here the SCOPE with clear description of the product groups. The scopes is fully displayed on the certificate.</p>
<p>Specify here the EXCLUSIONS. In exceptional cases, it is possible that certain products are excluded from the scope. If this is the case, describe which products and explain why they can be excluded. Exclusions are also displayed on the certificate.</p>

See document 'Guide to certification' (to be found on the website: <http://www.tuv-nord.com/be/en/food-safety-438.htm>) for more information concerning the certification procedure of TÜV NORD INTEGRA as well as information concerning the different standards.

- | | |
|--|----------------------|
| <input type="checkbox"/> BRC Global Standard for Food Safety | → go to part 2 |
| <input type="checkbox"/> BRC Global Markets Food: <input type="checkbox"/> basic level <input type="checkbox"/> intermediate level | → go to part 2 |
| <input type="checkbox"/> BRC Global Standard for Storage and Distribution | → go to part 2 and 5 |
| <input type="checkbox"/> BRC Global Standard for Agents & Brokers | → go to part 4 |
| <input type="checkbox"/> Global Standard for Packaging and packaging materials | → go to part 5 |
| <input type="checkbox"/> IFS International Food Standard | → go to part 2 |
| <input type="checkbox"/> IFS Global Markets Food: <input type="checkbox"/> basic level <input type="checkbox"/> intermediate level | → go to part 2 |
| <input type="checkbox"/> IFS Logistic Standard | → go to part 2 |
| <input type="checkbox"/> IFS Broker | → go to part 4 |
| <input type="checkbox"/> IFS Cash & Carry/Wholesale | → go to part 2 |
| <input type="checkbox"/> ISO 22000 Standard | → go to part 2 |
| <input type="checkbox"/> FSSC 22000 (food + feed production) | → go to part 2 |
| <input type="checkbox"/> FSSC 22000 (food packaging production) | → go to part 7 |

- | | |
|--|----------------|
| <input type="checkbox"/> HACCP | → go to part 2 |
| <input type="checkbox"/> QS Standard (only the chain Fruit, Vegetables and Potatoes – stage Wholesale) | → go to part 2 |
| <input type="checkbox"/> Healthy Farming Association – porc meat | → go to part 2 |
| | |
| <input type="checkbox"/> Feed Chain Alliance (Ovocom) | → go to part 3 |
| <input type="checkbox"/> Optional Module NZO | → go to part 3 |
| <input type="checkbox"/> FAMI QS | → go to part 3 |
| <input type="checkbox"/> Production of compound feed with feed materials of plant origin | → go to part 3 |
| <input type="checkbox"/> Healthy Farming Association – feed | → go to part 3 |
| <input type="checkbox"/> KAT | → go to part 3 |

You can use Feed Chain Alliance for certification of your by-products (also these needing reprocessing before use) to the animal feed industry.

In which language(s) would you like to receive your certificates?

- Dutch French English other language:

*The quotation includes a certificate in 1 language of your choice.
Every additional certificate in a different language will cost 75 euros.*

Signature and date

PART 2: Specific information for the FOOD industry

2.1 Processes: general

- Purchase (see 'Guide to certification')
 Reception of unpacked goods
 Reception of packed goods
 Unpacking
 Repacking without disruption of the primary packaging
 Repacking with disruption of the primary packaging

By-products for the feed industry

- By-products directly to the cattle farmer
 By-products directly to feed producer
 By-products to transformer, who, after transformation, delivers to cattle farmer of feed producer

2.2 Specific food processes

P1	<input type="checkbox"/> Sterilisation		
P2	<input type="checkbox"/> Pasteurisation		
P3	<input type="checkbox"/> Irradiation		
P4	Preserving techniques: <input type="checkbox"/> salting <input type="checkbox"/> sugaring <input type="checkbox"/> acidifying/pickling <input type="checkbox"/> curing <input type="checkbox"/> smoking <input type="checkbox"/> fermenting		
P5	<input type="checkbox"/> Drying/hydrating <input type="checkbox"/> vacuum filtration <input type="checkbox"/> freeze-drying <input type="checkbox"/> microfiltration		
P6	<input type="checkbox"/> Freezing (incl. storage) <input type="checkbox"/> quick freezing <input type="checkbox"/> chilling (incl. storage)		
P7	<input type="checkbox"/> Antimicrobial dipping/spraying <input type="checkbox"/> fumigation		
P8	<input type="checkbox"/> MAP packing <input type="checkbox"/> packing under vacuum		
P9	<input type="checkbox"/> Prevention of (microbiological) contamination, by means of high hygiene control and or specific infrastructure: <input type="checkbox"/> 'high care zone' present <input type="checkbox"/> 'high risk zone' present		
P10	Specific separation techniques: <input type="checkbox"/> reverse osmose <input type="checkbox"/> active charcoal		
P11	<input type="checkbox"/> cooking <input type="checkbox"/> frying <input type="checkbox"/> bottling <input type="checkbox"/> baking <input type="checkbox"/> drying <input type="checkbox"/> brewing <input type="checkbox"/> extrusion <input type="checkbox"/> roasting <input type="checkbox"/> fermentation (e.g. wine)		
P12	<input type="checkbox"/> slaughtering <input type="checkbox"/> mixing/blending <input type="checkbox"/> coating <input type="checkbox"/> sorting <input type="checkbox"/> dismembering <input type="checkbox"/> battering <input type="checkbox"/> packaging <input type="checkbox"/> cutting <input type="checkbox"/> breading <input type="checkbox"/> storing under controlled atmosphere conditions (other than temperature) <input type="checkbox"/> slicing <input type="checkbox"/> dicing <input type="checkbox"/> stuffing <input type="checkbox"/> churning		
P13	<input type="checkbox"/> distillation <input type="checkbox"/> steaming <input type="checkbox"/> milling <input type="checkbox"/> damping <input type="checkbox"/> hydrogenation <input type="checkbox"/> purification <input type="checkbox"/> ripen <input type="checkbox"/> wash		

2.3 Packaging

- Primary packaging Secondary packaging
 Do you produce yourself packaging material? yes no
 If yes, from pellets cups, bottles, foil...are made from foil a tray is made

2.4 Storage

- Are you the owner of the goods during the storage? yes no
 Do you cross-docking? yes no
 Have you a distribution platform? yes no
 Which goods do you store? Food products Packaging material Non-food products

Storage temperature : <input type="checkbox"/> Cooled <input type="checkbox"/> Frozen <input type="checkbox"/> Ambient	
<p>Specific for BRC Storage&Distribution: Are extra activities carried out? <input type="checkbox"/> Contract cleaning of baskets, roll cages and other distribution containers <input type="checkbox"/> Contract chilling/freezing/tempering and defrost operations <input type="checkbox"/> Packaging/re-packaging of packaged goods <input type="checkbox"/> Product inspection <input type="checkbox"/> Quantity control inspection <input type="checkbox"/> Waste recovery and recycling</p>	<p>Specific for IFS Logistics Are extra activities carried out? <input type="checkbox"/> Contract chilling/freezing/tempering and defrost operations <input type="checkbox"/> Simple ripening processes of fruit</p>
<p>Specific for IFS Wholesale Treatment activities</p> <input type="checkbox"/> Bagging <input type="checkbox"/> Cleaning <input type="checkbox"/> Filling <input type="checkbox"/> Freezing (in block) <input type="checkbox"/> Labelling <input type="checkbox"/> Packaging <input type="checkbox"/> Ripening <input type="checkbox"/> Sorting <input type="checkbox"/> Thawing <input type="checkbox"/> Wheighing	<p>Specifiek voor IFS Cashy&Carry: Processing activities</p> <input type="checkbox"/> Bagging <input type="checkbox"/> Baking <input type="checkbox"/> Cutting <input type="checkbox"/> Filling <input type="checkbox"/> Freezing <input type="checkbox"/> Labelling <input type="checkbox"/> Packaging <input type="checkbox"/> Preserving <input type="checkbox"/> Ripening <input type="checkbox"/> Slaughtering of living fish <input type="checkbox"/> Sorting <input type="checkbox"/> Thawing <input type="checkbox"/> Wheighing

2.5 Transport
Are you the owner of the goods during the transport? <input type="checkbox"/> yes <input type="checkbox"/> no
How are you transporting the goods? <input type="checkbox"/> Bulk <input type="checkbox"/> Packed
Do you load and unload the goods? <input type="checkbox"/> yes <input type="checkbox"/> no
Which products do you transport? <input type="checkbox"/> Food products <input type="checkbox"/> Packaging material <input type="checkbox"/> Non-food products
What is the temperature of the goods during storage? <input type="checkbox"/> Cooled <input type="checkbox"/> Frozen <input type="checkbox"/> Ambient

2.6 Specific for ISO 22000 en FSSC 22000
Does your company hold an ISO 9001 certificate? <input type="checkbox"/> yes <input type="checkbox"/> no

2.7 Specific for BRC Food and IFS Food
<input type="checkbox"/> We would like to participate in the unannounced audit program of BRC Food – option 1 <input type="checkbox"/> We would like to participate in the unannounced audit program of BRC Food – option 2 <input type="checkbox"/> We would like to extend the unannounced audit with the ASDA module We will inform TÜV NORD INTEGRA written within 3 months after the last announced audit. See document 'Guide to certification' for more details about the conditions and options.
<input type="checkbox"/> We would like to participate in the unannounced audit program of IFS Food We will inform TÜV NORD INTEGRA in writing. See document 'Guide to certification' for more details about the conditions and options.

2.8 Specific for companies with outsourced processes and/of trade products

Are there processes which are outsourced? yes no

If yes, which processes:

Name of the company :

This company is IFS Food certified certified for another standard namely
 BRC Food certified not certified

Besides your own production, do you also trade in food products? yes no

If yes, are these products which you may produce under your own recognition/admission ? yes no

2.9 Specific for BRC Food: additional voluntary modules

In order to fulfil specific customer requests and in order to give a larger flexibility to the companies, BRC has developed additional modules. The requirements of these modules are audited as part of the BRC Food audit.

We would like to audit the additional modules below:

ASDA (see 2.7)

(module 8) Traded Goods (for food products that would normally fall within the scope of the BRC Food Issue 7 but which are not manufactured, further processed or repacked into primary packaging at the site being audited)

- Number of different suppliers:

(module 11) Meat Supply Chain Assurance (for manufacturing facilities that use the following as a raw material in the production of meat or meat preparations: red meat, poultry and/or game, further processed meat products, offal of red meat and poultry.)

- Number of different suppliers:
- Number of species:
- Number of products:
- Number of product types (raw meat, meat preparations, meat products):
- Number of supply chains:
- Number of intermediate steps per supply chain:
- Are agents/brokers involved? yes no
- Exhaustive list of countries of origin
 - 1:
 - 2:
 - 3:
 -

(module 12) AOECs Gluten Free Foods (for food manufacturers producing gluten-free foods in accordance with the Association of European Coeliac Societies (AOECs) standard)

- Number of different suppliers:
- Number of raw materials:
- Number of gluten-free end products:
- Our site only uses gluten-free raw materials: yes no

(module 15) FSMA (Food safety Modernization Act) The aim of this Module is to assist manufacturing organizations to understand those prescriptive elements within the FSMA Preventive Controls for Human Foods that are not explicitly covered within the BRC Global Standard for Food Safety.

PART 3: Specific information for the FEED industry

1. Feed Chain Alliance (Ovocom)

Activity	abbreviation	volume/number FTE*
<input type="checkbox"/> Production and trade of compound feed materials that are produced within the company	MP	ton
<input type="checkbox"/> Trade of compound feed materials produced by third parties	MH	FTE
<input type="checkbox"/> Production and trade of premixtures that are produced within the company	VP	ton
<input type="checkbox"/> Trade in premixtures produced by third parties	VH	FTE
<input type="checkbox"/> Production and trade of feed materials that are produced within the company	GP	ton
<input type="checkbox"/> Trade of feed materials that are produced by third parties	GH	FTE
<input type="checkbox"/> Production and trade of feed materials that are produced within the company, originating from by-products for reprocessing (= transformation of by-products for reprocessing)	GPVW	ton
<input type="checkbox"/> Production and trade of additives that are produced within the company	TP	ton
<input type="checkbox"/> Trade of additives produced by third parties	TH	FTE
<input type="checkbox"/> Storage and transhipment of animal feed and/or 'by-products for reprocessing' for company itself	OO	FTE
<input type="checkbox"/> Storage and transhipment of animal feed and/or 'by-products for reprocessing' for third parties	OO	FTE
<input type="checkbox"/> Road transport of animal feed materials and/or 'by-products for reprocessing' for company itself or third parties	TVWE	FTE
<input type="checkbox"/> Production and trade of 'by-products for reprocessing that are produced within the company	VWP	ton
<input type="checkbox"/> Trade in 'by-products for reprocessing' produced by third parties	VWH	FTE

* Number employed for this activity: FTE (=full-time equivalents)

Which of the above activities is the main activity in your company (activity with the largest turnover)?

Does another company take care of your road transport?	<input type="checkbox"/> no <input type="checkbox"/> yes if yes, provide their name:
Do you use one or more guaranteed road transporters for road transport?	<input type="checkbox"/> no <input type="checkbox"/> yes if yes, provide following information: Name : How many FTEs work for this transporter(s) ? How many load trucks?
Do you also use intermediate traders?	<input type="checkbox"/> no <input type="checkbox"/> yes if yes, for which activity? <input type="checkbox"/> Sales of feed materials and compound feeds to farmers <input type="checkbox"/> Transport and storage for own account of exclusively packaged feed materials and compound feeds to farmers.
Main location and sites only have production	<input type="checkbox"/> no <input type="checkbox"/> yes
Main location and sites only have trade	<input type="checkbox"/> no <input type="checkbox"/> yes

I also want the NZO module which will enable me to supply Dutch farmers/producers of milk products (this module is only possible if combined with FCA) If so, please indicate which supplier-product combination you have:

- 1-9 10-49 50-199 200-299 300-399 <399

2. Healthy Farming Association (HFA)

I want to be audited for HFA – feed

3. Production of compound feed with feed materials of plant origin

I want to be audited for the Production of compound feed with feed materials of plant origin certification scheme

4. KAT

I want to be audited for KAT

5. FAMI QS

Applied processes:

- standard fermentation
- mining
- production of premixtures
- chemical processes
- extraction processes
- storage/distribution (without any production process)

What is the number of assured sources?

What is the number of non-assured sources?

For more information about assured and non-assured sources: <http://www.fami-qs.org/rules> document CI-14-01

Scope : A. Speciality feed ingredients				
<input type="checkbox"/> A1. Feed additives (volgens EU 1831/2003)				
Technological additives	Sensory additives	Nutritional additives	Zootechnical additives	Coccidiostats and histomonostats
<input type="checkbox"/> preservatives <input type="checkbox"/> antioxidants <input type="checkbox"/> emulsifiers <input type="checkbox"/> stabilisers <input type="checkbox"/> thickeners <input type="checkbox"/> gelling agents <input type="checkbox"/> binders <input type="checkbox"/> substances for control of radionucleide contamination <input type="checkbox"/> anticaking Agnes <input type="checkbox"/> acidity regulators <input type="checkbox"/> silage additives <input type="checkbox"/> denaturants <input type="checkbox"/> substances for reduction of the contamination of feed by mycotoxins	<input type="checkbox"/> colourants <input type="checkbox"/> flavouring compounds	<input type="checkbox"/> vitamins, pro-vitamins and chemically well-defined substances having the similar effect <input type="checkbox"/> compounds of trace elements <input type="checkbox"/> amino acids, their salts and analogues <input type="checkbox"/> urea and its derivatives	<input type="checkbox"/> digestibility enhancers <input type="checkbox"/> gut flora stabilisers <input type="checkbox"/> substances which favourably affect the environment <input type="checkbox"/> other zootechnical additives	<input type="checkbox"/> coccidiostats and histomonostats
<input type="checkbox"/> A2. Functional feed ingredients				
Please specify here below the ingredients which are applicable, as mentioned on the Fami-QS list http://www.fami-qs.org/scope				
Scope : B. Mixtures of specialty feed ingredients				
<input type="checkbox"/> B1. Premixtures	<input type="checkbox"/> B2. Specialty complementary feed	<input type="checkbox"/> B3. Specialty complementary dietetic feed		

Part 4: Specific information for Agents, Brokers, Importers/exporters

Which type of activities do you do? Agent Broker

Which additional activities do you do ?

- | | | | |
|--|--|---|--------------------------------------|
| <input type="checkbox"/> Distribution | <input type="checkbox"/> Export | <input type="checkbox"/> Further processing | <input type="checkbox"/> Importation |
| <input type="checkbox"/> Product development | <input type="checkbox"/> Product testing | <input type="checkbox"/> Repacking | <input type="checkbox"/> Storage |
| <input type="checkbox"/> Other | | | |

How many suppliers do you have?

Which products groups do you sell ? Food Packaging material

Indicate which products are applicable:

Food		Packaging material
Ambient	Chilled and frozen	
<input type="checkbox"/> Alcoholic drinks and fermented/fermented products <input type="checkbox"/> Bakery <input type="checkbox"/> Beverages <input type="checkbox"/> Cereals and snacks <input type="checkbox"/> Confectionery <input type="checkbox"/> Dried food and ingredients <input type="checkbox"/> Low/high acid in cans/glass <input type="checkbox"/> Oils and fats	<input type="checkbox"/> Bakery <input type="checkbox"/> Cooked meat/fish products <input type="checkbox"/> Dairy and liquid egg <input type="checkbox"/> Fruit, vegetables and nuts <input type="checkbox"/> Raw cured and/of fermented meat and fish <input type="checkbox"/> Raw fish products and preparations <input type="checkbox"/> Raw poultry <input type="checkbox"/> Raw prepared products (meat and vegetarian) <input type="checkbox"/> Raw red meat	<input type="checkbox"/> Glass <input type="checkbox"/> Metal <input type="checkbox"/> Packaging and printing chemicals <input type="checkbox"/> Paper <input type="checkbox"/> Plastic: flexible <input type="checkbox"/> Plastic: rigid <input type="checkbox"/> Other packaging products

PART 5: Specific information for the PACKAGING MATERIAL industry

Which type of packaging material do you produce?	For which aims?