

Guide to certification of food safety management systems in the FOOD and FEED industry and in the PACKAGING MATERIAL industry

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Preface

Guide to certification of food safety management systems in the FOOD and FEED industry and in the PACKAGING MATERIAL industry

Companies in the processing and distribution sectors are facing a steadily growing demand for food safety management system certification. Such certification gives you the opportunity to demonstrate to your customers that they can rely on the quality of your organization and for certain clients, it is even a strict requirement before you can supply your products to them.

- Today, a number of different systems are available, all based on the same principles ¹⁾.
- The introduction of the basic principles of ghp (good hygiene practices) and gmp (good management / good manufacturing practices): the basic conditions programme.
 - The introduction and implementation of the haccp principles.
 - The introduction and implementation of the principles of a quality management system.
 - Guidelines for the production environment, processes, products and personnel.
 - Traceability and a possibility for recall.

1. All systems are based on the principles of the Codex Alimentarius Commission, document CAC/RCP 1: General Principles of Food Hygiene (see <http://www.fao.org/fao-who-codexalimentarius/en/>).

TÜV NORD Integra offers certification for:

- BRCGS Food
- BRCGS Storage and Distribution
- IFS Food
- IFS Progress Food
- IFS Logistics
- IFS Broker
- IFS Cash & Carry/Wholesale
- IFS ESG
- GLOBALG.A.P. Chain of Custody
- Costco ²⁾
- QS ^{2) 3)}
- Fami-QS ⁴⁾
- Feed Chain Alliance (FCA) (Ovocom)
- DC-01 LCA value for animal feed
- DC-02 Sustainable soy in animal feed
- NZO module
- VLOG

More information about these standards is available from our staff members.

This guide is designed for companies that are considering certification of one or more food safety management systems and clearly outlines the different steps in **TÜV NORD Integra's** certification procedure. This document consists of 2 parts:

- PART I: General
- PART II: Specific information about the different systems

For the schemes under accreditation of **TÜV NORD Cert** or **TÜV India** you can find information on the TÜV NORD Integra website:

- QS: <https://www.tuv-nord.com/be/en/certification/certification-in-food-industry/qualitaet-und-sicherheit/>
- FAMI-QS: <https://www.tuv-nord.com/be/en/certification/certification-in-animal-feed-industry/fami-qs/>

Details concerning the certification procedure of schemes under accreditation of TÜV NORD Cert can be found in the Service Descriptions:

<https://www.tuev-nord.de/en/company/certification/downloads/>

2. Under accreditation of TÜV NORD Cert

3. Only the Vegetable, Fruit and Potatoes chain – 'Wholesale' stage

4. Under accreditation of TÜV India



Part I: general

1. Request for quotation

A company considering certification under a food safety standard can request a quotation request form. This document, which has to be filled out as detailed as possible, will provide us with all necessary information to provide you with a correct quotation.

2. Quotation

TÜV NORD Integra will send you a quotation mentioning prices for an initial audit, surveillance and/or recertification audits and – if desired – a preaudit. Frequency of audits is clearly displayed.

Together with prices for audit days, the quotation also mentions the following costs:

- Travel expenses
- Contribution to owners of certification scheme
- Amount per certification decision (not for FCA)
- Any translation costs (if requested)

At TÜV NORD Integra, you can rest assured that quotations are 100% transparent: all costs are clearly stated in advance and there are no hidden fees – a conscious decision that makes us stand out from other certification bodies. This way, you will not be faced with any surprises afterwards.

3. Certification agreement

If you accept our quotation, you can sign and return the quotation to TÜV NORD Integra.

4. Audit preparation

In order for the audit to take place efficiently, it is necessary that the auditor can prepare himself. To this end, in the weeks prior to the audit, he will request the following documents if necessary:

- Quality manual
- Flow diagram
- HACCP study

If you object to the assigned auditor, you can submit a motivated request to TÜV NORD Integra in writing. We will then do what we can to arrange for a different auditor.

5. Preaudit

If you wish, and if the standard permits, you can first book a preaudit, allowing the auditor to verify to what extent the standards are already being applied at your company and if you are ready for the initial audit. A request for a preaudit is also submitted via the quotation application form.

At the end of the preaudit you receive a list with the nonconformities. If required, this report can be extended to include a full company assessment.

6. Audit procedure

All criteria of the relevant standards will be audited.

- Opening meeting - introduction and presentation of the day’s programme.
- Tour of the company - brief presentation of products and processes (optional).
- Assessment of documentation - review of the required documents.
- Inspection and audit of the company – assessment of infrastructure, operating procedures, etc. through visual inspections, document checks and interviews with employees.
- Summary by the auditor.
- Closing meeting - discussion of any nonconformities and the corrective measures to be taken.

The various standards’ requirements are assessed and marked during the audit.



The scoring system differs for each certification standard.

At the end of the audit, you will receive a provisional audit report containing the nonconformities and the terms for corrective action.

7. Audit programme

The audit programme shows the subsequent audits in a certification cycle starting from the initial audit until the first recertification audit or starting from the recertification audit until the next recertification audit.

For most standards, the audit programme is a sequence of (yearly) recertification audits (see table 1), the audit duration of the initial and recertification audit is similar.

For some standards, surveillance audits are organised in between recertification audits.

Table 1. Validity of certificates, audit programme and audit frequency. (IA= initial audit, RA= recertification audit, SA = surveillance audit)

Standard		Certificate validity	Audit programme			Audit frequency
			Year 1	Year 2	Year 3	
BRCGS	Food	1 year (Grades AA, A and B) or 6 months (Grade C and D)	IA	RA	RA	Annually (grades AA, A and B) or bi-annually (grade C and D)
	Storage and distribution	1 year (Grades AA, A and B) or 6 months (Grade C and D)	IA	RA	RA	Annually (grades AA, A and B) or bi-annually (grade C and D)
IFS	Progress Food	1 year (declaration instead of certificate)	IA	RA	RA	Annually
	Food	1 year				
	Logistics					
	Cash&carry/wholesale					
	Broker					
GLOBALG.A.P. Chain of Custody		1 year	IA	RA	RA	Annually
Costco		1 year (approval instead of certificate)	IA	RA	RA	Annually
QS		1 year	IA	RA	RA	Annually
Feed Chain Alliance (production)		3 year	IA RA	SA ⁺ SA ⁺	SA ⁺ SA ⁺	Annually
Feed Chain Alliance (trade)		2 year	IA	SA	RA	Annually
DC-01/DC-02		1 year (declaration instead of certificate)	IA	RA	RA	Annually
VLOG		Until 31/12 of the year following the year of the audit	IA	RA	RA	Annually
Fami-QS		3 year	IA RA	SA ⁺ SA ⁺	SA ⁺ SA ⁺	Annually

* an unannounced surveillance audit will be scheduled in each cycle of 3 years for FCA production / Fami-QS.

7.1 Initial audit

After having received a signed offer and contract, we can start planning the initial audit; the auditor will set a date in consultation with you.

For FCA, the initial audit will be divided into two parts to be conducted on-site at your company:

- The first phase will evaluate the degree to which the system is certifiable, whether correct PRP and CCP are indicated, relevant activities, ...
- The second phase will review whether the described system has actually been implemented.

If results from the first phase are positive, the second phase can be carried out directly after the first one. If this is not the case, the second phase will be conducted at a later time. Duration between both phases will be negotiated between the parties but may not last longer than six months.

For BRCGS Food, IFS Food, IFS Broker, IFS Cash & Carry / Wholesale and IFS Logistics you can choose to have an unannounced initial audit. Keep in mind though that the unannounced audit may not take place for up to 1 year from the date of application.

7.2 Surveillance audits

Surveillance audits are carried out if required by the standard and according to the frequency specified therein. This way, checks are made to ensure that the quality system still meets the requirements, and extra attention is paid to following up on non-conformities identified in the previous audit.

An overview of the frequency of surveillance audits with specific standards is presented in Table 1.

For the performance of these audits, you will have to consider the date of the previous audits, not the certificate expiry date. TÜV NORD Integra will send you a timely reminder for these audits.

Depending on the outcome of this audit, the existing certificate will simply remain in effect as it is or the certification may be suspended or cancelled. A follow-up audit may be required to achieve a certification decision.

7.3 Recertification audits

For a number of standards (see Table 1) there are no surveillance audits, and when a certification lapses, a recertification audit is needed to obtain a new certificate.

As with surveillance audits, you will receive a reminder from TÜV NORD Integra for the recertification audits.

Recertification audits can be announced or unannounced. Companies with seasonal products can also undergo unannounced audits.

BRCGS Food - BRCGS Storage and Distribution

There are two options for unannounced recertification audits.

1) mandatory unannounced audit (once every 3 years):

- TÜV NORD Integra decides in which year it is scheduled, as prescribed by BRCGS. After issuing your certificate, and no later than three months after your last audit, we will inform you whether your next audit will be carried out unannounced.
- Audit window starts 4 months before the “due date” mentioned on your certificate.
- Sites with grade C and D will still be expected to have an unannounced audit at least once every three years, but there will be a larger amount of announced audits in the interim.
- Where a site fails to have an unannounced audit within the 3 year period, it may result in the final audit being refused by BRCGS and the site becoming uncertificated until an unannounced audit is completed.



2) voluntary unannounced audit (annual):

- Within 3 months after your audit you must request TÜV NORD Integra in writing (via e-mail or application form) to schedule your next audit as an unannounced one.
- Audit window starts 4 months before the “due date” mentioned on your certificate.

Please deliver following information together with your notification for the unannounced option:

- Dates when the site is not operational.
- Blackout periods during which the site is operational, but not available for the audit (if applicable). This period is limited to a maximum of 10 operational days. For sites with a grade C or D a maximum of 5 blackout days can be requested. These days should be communicated to us at least 4 weeks in advance and need to have a justification. TÜV NORD Integra is allowed to challenge this justification.
- Seasonal production dates (if applicable). In this case you cannot choose blackout periods.
- All other details the auditor needs to enter the site (contact person, ...)

A successful unannounced audit will be marked on the certificate with a '+', e.g. Grade A +.

IFS Food, IFS Broker, IFS Cash & Carry / Wholesale and IFS Logistics

There are two options for unannounced recertification audits.

1) mandatory unannounced audit (once every 3 audits) - IFS Food, IFS Logistics

- TÜV NORD Integra decides in which year it is scheduled, as prescribed by IFS. We will inform you in due time whether your next audit will be carried out unannounced.
- All certificates of IFS Food and IFS Logistics will mention when the last unannounced audit took place.

2) Voluntary unannounced audit (annually) – IFS Food, IFS Progress Food (intermediate level), IFS Logistics, IFS Broker, IFS Cash & Carry / Wholesale

- You must request TÜV NORD Integra in writing (via e-mail or application form) in due time to schedule your next audit unannounced.

The unannounced audit replaces the yearly scheduled audit and will be performed in a period between 16 weeks before and 2 weeks after the audit due date. There is no difference in audit window between the mandatory triannual unannounced audits and the voluntary annual unannounced audits.

TÜV NORD Integra has to register your choice for an unannounced audit on the IFS portal four weeks before the start of the window.

If the registration of the unannounced audit was not done before the deadline, there are two options:

1. The audit will be done announced. If this takes place before the due date mentioned on your certificate, the audit cycle continues.
2. The audit is registered as an initial unannounced audit on the IFS portal. This changes the audit cycle, with a possible interruption in your certification.

If an unannounced audit is successful, this is indicated on the certificate by a star.

Please deliver following information together with your notification for the unannounced option:

- Blackout periods during which the site is not available for the audit (if applicable). This period is limited to a maximum of 10 operational days, plus not operating periods. The 10 operational days may only be split into a maximum of 3 periods.
- Seasonal production dates (if applicable). In this case you cannot choose blackout periods. The time window [-16 weeks; + 2 weeks] of the audit due date will not apply.
- All other details the auditor needs to enter the site (contact person, ...).

In case of multi-location companies with central QMS, the central site will be audited before the production site(s). This can be announced or unannounced, but will happen before the start of the unannounced audit time window of the production site audits. Production sites will be audited unannounced. Audits of central and production sites shall not be performed during consecutive days.

GLOBALG.A.P. Chain of Custody

Initial audits and subsequent audits are always announced. In addition to the regular announced audits, GLOBALG.A.P. requires the Certification Body to plan an extra unannounced audit every year for at least 10% of the companies under audit. In that case you may be notified at the earliest 48 hours in advance about the unannounced audit.

Costco

Costco Food Safety Audits are normally conducted unannounced. Under certain circumstances, an initial Costco Food Safety Audit may also be conducted announced:

- When a company never underwent a food safety audit or Costco audit before (= Introductory Costco Food Safety Audit).
- When a company underwent a food safety audit before, but not yet a Costco or GFSI audit.

Recertification audits always take place unannounced in a time window ranging from 30 days before to 30 days after the anniversary of the previous audit.

Blocking days are strictly limited to days on which no production takes place.

Costco Audits can also be carried out in combination with a GFSI-recognised standard such as IFS or BRCGS. In that case, the Costco Audit follows the audit programme of the GFSI standard (announced or unannounced).



8. Correction of nonconformities

For all standards you should present your corrective measures after the audit, based on analysis of possible causes of the observed nonconformities. The deadline for submitting the action plan and/or proof of corrective measures varies per standard.

The information provided by you, will be examined by the auditor. When needed, he will contact you for further details. If the auditor agrees with the corrective measures proposed by you, the report is completed and forwarded to the person in charge at TÜV NORD Integra.

9. Follow-up audit

Depending on the audit results, it may be necessary to evaluate the corrective measures on site during a follow-up audit. The extent of this audit will depend on the standard and the audit score, and can go from verifying the major (or more serious) nonconformities to performing an entirely new audit.

10. Audit report and certification

In addition to the preliminary audit report that you receive at the end of the audit, a final audit report is sent when the audit is completely finalised. This report contains your corrective actions on nonconformities.

Based on the audit report, TÜV NORD Integra will decide on the issuance or refusal of the certificate. The rules for certification are defined in the standard itself, as well as the term for the certification decision.

11. Invoicing

After every completed audit the number of performed audit hours and additional costs will be billed in agreement with the quotation.

12. Certificate

If all above mentioned requirements are met, a certificate is issued together with the final audit report.

The period of validity of the certificates can differ per standard (see overview in Table 1).

13. Appeal and complaints

If you do not agree with the decision of TÜV NORD Integra, you may appeal this decision in writing explaining your concerns and submitting the appeal by registered letter. The procedure which has to be followed can be found at our website <https://www.tuv-nord.com/be/en/our-company/deontology/> and is also included in the agreement which you have signed with TÜV NORD Integra.

14. Communication to the certification scheme owners

TÜV NORD Integra will upload the requested audit documents on the web portal of the scheme owners in question (BRCGS, IFS, GLOBALG.A.P. Chain of Custody, FCA, Fami-QS, QS, Costco and VLOG).

Part II: specific information about the different standards

The scope of the various commercial FOOD standards

BRCGS Food, IFS Food and IFS Progress Food are intended for companies active in the production of food products.

BRCGS Food

A food processing company with a “high risk – high care – ambient high care” zone must meet additional requirements for the BRCGS Food audit, for which additional audit time will be needed. For more information, see Part II, chapter 8 of the BRCGS Food 9 standard. Traded products can be included in the BRCGS Food audit, but this is not mandatory. When the traded products are not included in the audit, they will be mentioned as an “exclusion” in the report and on the certificate. See Part II, chapter 9 of the BRCGS Food 9 standard.

BRCGS has developed some ‘Additional Voluntary Modules’ as an answer to specific market needs:

- 11. Meat Supply Chain Assurance
- 13. FSMA
- Culture Excellence: Food Safety Culture Module

You can find more information on:

<https://www.brcgs.com/our-standards/food-safety/additional-modules/about-additional-modules/>

IFS Food

If a food processing company additionally carries out trading activities and would like to certify these

activities, a combined audit IFS Food / IFS Broker shall be performed.

When a processing company conducts own logistics and/or transport activities (storage and distribution), it is included in the IFS Food under the specific sub-chapter about transport or storage. It's not necessary to have an additional IFS Logistics audit for these activities. If a food processing company also performs logistic activities on pre-packed third party products on the certified site, a separate IFS Logistics audit is needed to certify these activities.

In case a food processing company performs logistics activities on a separate location, the company has three possibilities:

- Include it under IFS Food scope and clearly mention its decentralised structure in the company profile of the IFS Food audit report.
- Not assess it but clearly state in the company profile that this site is not IFS Logistics certified.
- Obtain an IFS Logistics certification.

For more information on the scope of the different IFS standards, see Annex 1 of the IFS Food standard.

IFS Progress Food

IFS Progress Food was founded in 2008 to support smaller/less extensive companies concerning food safety and in the development of their food safety management. This standard contains clauses on a basic and intermediary level which are similar to or derived from the clauses described on a high level in the IFS Food Standard. It is expected that a company evolves from IFS Progress Food to IFS Food-certification within a period of maximum 3 years (unless the company has a different individual agreement/requirement with its business partners).

BRCGS Storage and Distribution

TÜV NORD Integra offers certification for the scopes “food”, “packaging materials for food products” and “consumer products”.

IFS Logistics

TÜV NORD Integra only offers certification for sites whose main activity is storage and transport of food products. Edible plants and flowers are included in the scope “food products”. If the site has a small amount of non-food activities (household and personal care products, packaging materials, electric/electronic devices, housekeeping goods, textiles, media products, furniture, tools and technical equipment, stationary/office materials, toys, plants and flowers, gardening equipment, etc.) these can be included in the IFS Logistics audit for food products.

IFS Broker

TÜV NORD Integra only offers certification for the scope “food”. Edible plants and flowers are included in this scope. Non-food products such as packaging materials and household and personal care products fall within the scope of the standard, but outside the scope of our accreditation.

IFS Wholesale

TÜV NORD Integra only offers certification for sites whose main activity is wholesale of food products. Edible plants and flowers are included in the scope “food products”. If the site has a small amount of non-food activities (household and personal care products, packaging materials) these can be included in the IFS Wholesale audit for food products.

Wholesalers who are exclusively trading non-food products such as household and personal care products or packaging materials fall within scope of the standard, but outside the scope of TÜV NORD Integra.

IFS ESG

Sustainability and corporate social responsibility are becoming increasingly important in today’s business environment. With the IFS ESG certificate, you can demonstrate that your organization complies with international standards and its own objectives in the areas of Environmental performance, Social responsibility, and Good governance.

The IFS ESG certificate is designed for companies that want to strengthen their sustainability efforts and be transparent about their impact.

Through a thorough self-assessment and an independent inspection, you can show that your company is committed to building a better future.

GLOBALG.A.P. Chain of Custody

The GLOBALG.A.P. Chain of Custody (CoC) standard ensures that any product bearing a GGN label logo or sold with a GLOBALG.A.P. claim is truly sourced from a GLOBALG.A.P. certified production process. The CoC standard provides this level of security by specifying strict requirements for the proper segregation, handling, and tracing of products in the supply chain. This prevents products originating from GLOBALG.A.P. certified production processes from being substituted or diluted with those from uncertified farms, either in error or for economic gain.

The CoC standard can be applied to any company in the supply chain which takes legal ownership and/or physical control over a GLOBALG.A.P. certified product, e.g. packers, traders, processors, brokers, wholesalers, slaughterhouses, logistics, subcontractors, etc.

CoC certification is mandatory for companies having legal ownership over GLOBALG.A.P. certified products and performing at least one of the following activities:

- Selling or trading IFA/CoC certified products with GLOBALG.A.P. claim on sales documents.
- Packing and/or labeling products with a visual GGN label.
- Changing the composition of (e.g. processing, mixing,...) or assigning a new identity to (= re-packaging, re-labeling). products sold with a GLOBALG.A.P. claim
- Selling bulk products with a visual GGN label.

CoC certification is recommended for companies subcontracted to carry out the above activities without legal ownership of the product at any stage (physical control of the product only). If these activities are classified as “high risk”, these companies are either required to have their own CoC certification, or their activities will be added to the CoC audit of the product owner. In the second case they will be mentioned as a subcontractor on the CoC certificate of the product owner.

Following companies are beyond the scope of the GLOBALG.A.P. Chain of Custody standard:

- Production processes which are GLOBALG.A.P. IFA certified - they do not require additional CoC certification for the same products.
- Companies that trade in or handle products from certified companies or producers but do not ever identify or sell these products with the GLOBALG.A.P. claim.
- Freight forwarders (incl. sea or air freight transportation) who do not have ownership of certified products.

TÜV NORD Integra only offers certification for the scope “CROPS BASE” in the B2B sector. The scopes “LIVESTOCK BASE” (Animal production, e.g. meat, milk) and “AQUACULTURE” (e.g. fish, seafood) and B2C activities (retailers, restaurants) are within the scope of the CoC standard, but beyond the scope of our company.

QS

The QS (Quality and Safety System) standard applies to all stages of the food supply chain. TÜV NORD Integra performs audits for companies processing and/or trading vegetables, fruit, and potatoes.

Costco

The Costco Food Safety Audit is mandatory for all suppliers who wish to deliver products to Costco. This audit has been developed to ensure that all suppliers comply with the high food safety and quality standards set by Costco. Without a successful audit, a supplier cannot sell products to Costco.

The scope of the Costco Food Safety Audit covers all activities that directly or indirectly affect the food safety and quality of products supplied to Costco — from primary production to the final product — including storage, transport, documentation, and management systems, with additional emphasis on traceability, hygiene, and compliance with Costco-specific requirements.



The scope of the various commercial FEED Standards

Feed Chain Alliance, DC-01 & DC-02, NZO, Fami-QS, and VLOG are specifically intended for companies active in the animal feed sector.

FCA (Feed Chain Alliance)

Feed Chain Alliance is a Belgian private scheme developed by Ovocom, the Consultation Platform for the Feed Chain (Overleg Platform Voedermiddelen vzw), in which all relevant sectors are represented.

The purpose of Feed Chain Alliance is to ensure the basic quality of animal feed. FCA-certified companies are required to demonstrably deliver quality through a methodology based on the ISO 9001 system. Food safety and traceability are central to this approach.

Feed Chain Alliance is a commercial scheme and, in addition to legal requirements as outlined in the national guidelines, also includes several additional requirements.

The FCA specification and the national guidelines apply to the following activities:

- Trade and/or production of compound feed.
- Trade and/or production of premixtures.
- Trade and/or production of feed materials.
- Trade and/or production of additives.
- Storage and transshipment of products intended for animal feeding on behalf of third parties.
- Road transport of products intended for animal feeding.
- Transport by sea and railroad.

DC-01 – LCA Value for Animal Feed

This standard has been developed for producers and traders of compound feed, premixtures, and feed materials.

It provides a standardized method to assess the sustainability of products through their LCA value (Life Cycle Assessment). This gives producers and traders a reliable certificate to clearly and objectively communicate their sustainability efforts.

The application of the standard is voluntary and intended for companies that are already FCA-certified.

DC-02 – Sustainable Soy in Animal Feed

This standard sets the conditions for the use of sustainably produced and traded soy in animal feed. It describes the permitted supply chain models and the corresponding requirements for companies that purchase, trade, or use sustainable soy.

The application of the standard is voluntary and intended for companies that are already FCA-certified, as well as for enterprises certified according to a standard mutually recognized by OVOCOM.

NZO

Combined with FCA, the NZO module enables companies to supply Dutch dairy farmers/producers as well.

VLOG

The German organization, VLOG (Verband Lebensmittel ohne Gentechnik) has established a standard to be able to control «GMO-free» production in a uniform manner. This standard was developed in collaboration with various representatives of the food and animal feed industry, certification bodies, interest groups and public representatives.

The standard supports companies active in the food and feed sector in the implementation of the legal requirements with regards to GMO-free products and establishes uniform methods for carrying out checks by certification bodies.

The standard can be freely downloaded at <https://www.ohnegentechnik.org/en/for-businesses/standards/the-vlog-standard>

FAMI-QS

FAMI-QS is the international quality and safety system for specialty feed ingredients and their mixtures. The standard helps companies reduce risks and comply with legal requirements, including the European Regulation laying down requirements for feed hygiene (183/2005/EC).

With FAMI-QS you can:

- Minimize the risk of unsafe ingredients entering the food or feed chain.
- Correctly implement the objectives of European legislation.
- Meet other requirements related to feed safety.

Thanks to the international recognition of FAMI-QS, certified companies can be found in more than 45 countries worldwide.

TÜV NORD INTEGRA offers this certification under the accreditation of TÜV India. More

information about the certification procedure and service description can be found on the TÜV India website:

<https://www.tuv-nord.com/in/en/our-services/management-systems-certification/food-safety-certification/food-certification/fami-qs/>

Table 2 offers an overview of what types of activities can be certified under which standards.

TÜV NORD Integra employees are always at your service to provide further assistance in choosing the right standard.



Table 2. The scope of the various certification standards for the food industry provided by TÜV NORD Integra.

Type of activity	BRCGS		IFS				
	Food	Storage and distribution	Food	Logistics	Cash&Carry-wholesale	Broker	Progress Food
Production of food products (incl. their storage and transport)	✓		✓				✓
Production of packaging and packaging materials (incl. storage and transport thereof)							
Primary ⁶⁾ packaging of food products (incl. their storage and transport)	✓		✓		✓ (10)		
Secondary ⁷⁾ packaging of food products or re-packaging of food products without changes to the primary packaging		✓ (2)		✓			
Purchase and sales of factored ⁸⁾ food products (incl. their storage and transport)	(4)	✓	(5)		✓ (3)		
Purchase and sales of factored ⁸⁾ food products (excl. their storage and transport)						✓	
Transport of food products and packaging material for food for third parties		✓		✓			
Storage of food products and packaging material for food for third parties		✓		✓			
Wholesale in food products		✓			✓ (3)		
Cooling/deepfreeze/room temperature /thawing for third parties		✓ (2)		✓ (2)	✓		
Simple ripening processes of fruit and vegetables		✓		✓ (2)			
Simple sorting of fruit and vegetables based on qualitative aspects				✓ (2)	✓		
Labelling with regards to the application of existing labels on packed products intended for the final consumer				✓ (2)	✓ (10)		

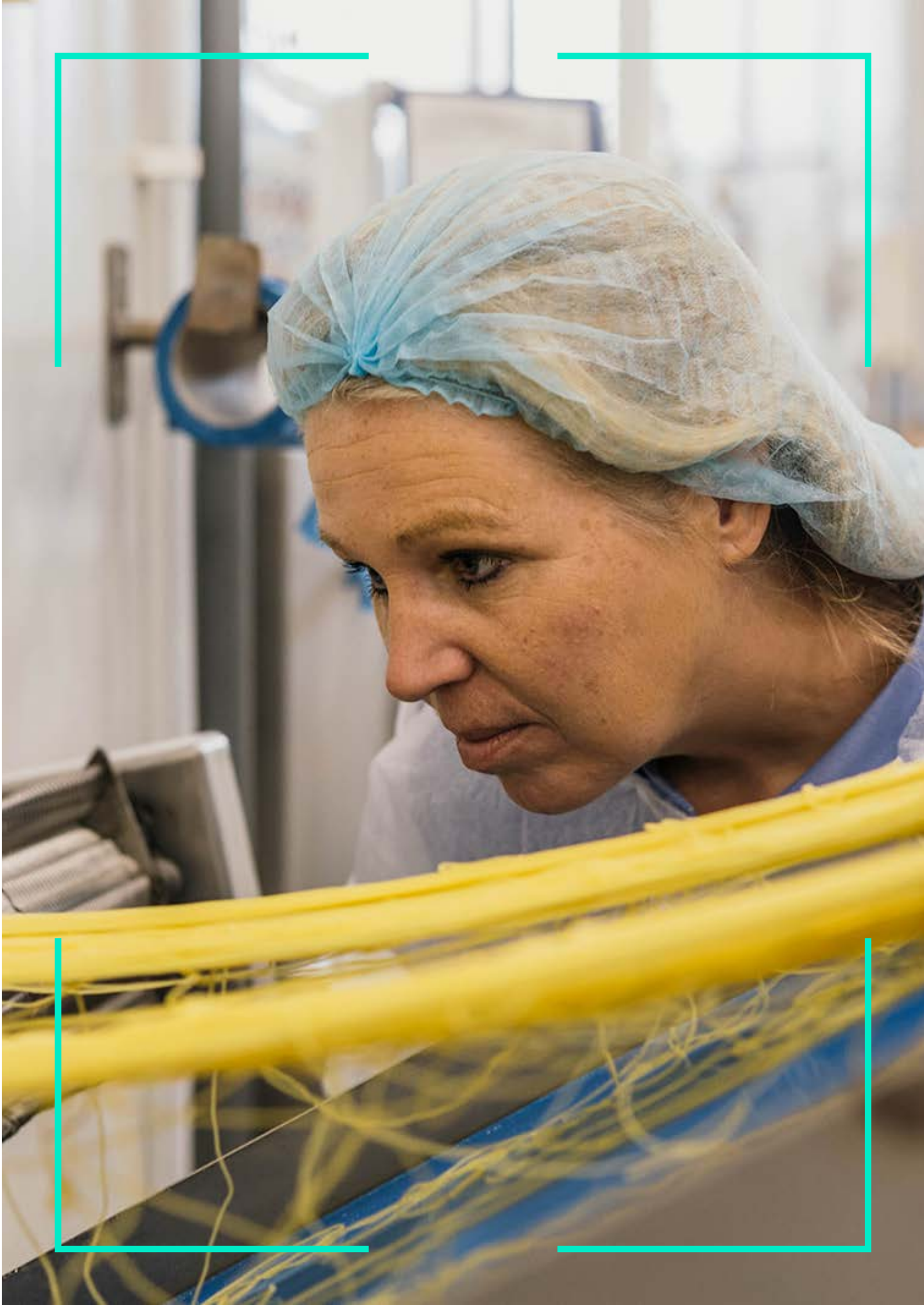


Table 2. continuation

Type of activity	GLOBAL G.A.P. Chain of Custody	QS	Costco
Production of food products (incl. their storage and transport)	✓ (9)	✓ (1)	✓
Production of packaging and packaging materials (incl. storage and transport thereof)			✓
Primary ⁶⁾ packaging of food products (incl. their storage and transport)	✓	✓ (1)	✓
Secondary ⁷⁾ packaging of food products or re-packaging of food products without changes to the primary packaging	✓		✓
Purchase and sales of factored ⁸⁾ food products (incl. their storage and transport)	✓	✓	✓
Purchase and sales of factored ⁸⁾ food products (excl. their storage and transport)	✓		
Transport of food products and packaging material for food for third parties			✓
Storage of food products and packaging material for food for third parties	✓		✓
Wholesale in food products	✓	✓	✓ (12)
Cooling/deepfreeze/room temperature /thawing for third parties			✓
Simple ripening processes of fruit and vegetables			✓
Simple sorting of fruit and vegetables based on qualitative aspects			✓
Labelling with regards to the application of existing labels on packed products intended for the final consumer			✓

1. Except for the meat sector.
2. If there is also storage and/or distribution.
3. Or IFS Broker and IFS Logistics.
4. In case the company purchases finished food products which do not undergo any processing on the site, these food products can be included in the scope of BRCGS Food under section 9 of the standard. This section is voluntary (and the company doesn't need a BRCGS S & D to have these goods certified).
5. If the company also wishes to be certified for these trade products, then the company must also have IFS Broker audited in combination with IFS Food.
6. Primary packaging means that there is contact possible with the 'naked' product.
7. Secondary packaging refers to the second packaging around an already packed product.
8. Factored food products: finished food products which are produced by another company and do not undergo any processing on the site of the company requesting certification.
9. CoC scope Fruit & Vegetables: limited processing activities fall within the scope of the standard, such as cutting, slicing, dicing, freezing, quick freezing, to the extent that the product remains visibly identifiable. For example, it is possible to certify sliced mushrooms, diced pumpkin, cut melon, frozen peas, etc.; it is not possible to certify orange juice, apple puree, vegetable soups, etc. Companies with CoC certification and limited processing activities are required to have a Food Safety Standard certificate.
10. Only applicable to vegetables, fruit and eggs. Manually packing falls under the 'Classic' module, mechanical packing falls under the 'Plus' module.
11. The application of existing labels falls under the 'Classic' module, the creation of labels falls under the 'Plus' module.
12. Only when physical product handling occurs.

Where can I find the requirements?

The first step towards certification is to obtain the standards.

Free to consult on the internet:

- BRCGS: <https://www.brcgs.com/store/>: pdf without functionality
- Costco: <https://azzule.com/wp-content/uploads/2025/08/Food-Safety-Quality-Audit-Expectations-V3.pdf>
- IFS: www.ifs-certification.com
- GLOBALG.A.P. Chain of Custody: https://www.globalgap.org/uk_en/
- QS: www.q-s.de
- Feed Chain Alliance: www.ovocom.be
- Fami-QS: www.fami-qs.org
- VLOG: <https://www.ohnegentechnik.org/en/for-businesses/standards/the-vlog-standard>

Payable:

- BRCGS <https://www.brcgs.com/store/>: pdf with functionality, printed version or web based document with backgrounds.

A photograph of two people shaking hands. The person on the left is wearing a light blue button-down shirt. The person on the right is wearing a plaid shirt and a grey jacket. They are standing outdoors with green foliage in the background. A blue rectangular box with the TUVNORD logo is overlaid on the top left of the image.

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