



The **International Food Standard (IFS)** is intended to facilitate the effective selection of **GDO branded food suppliers**, based on their ability to provide safe products and comply with contractual and legal requirements.

It is a **recognized** model in both **Europe** and the rest of the **World**.

It is one of the standards for food safety **recognized** by the **Global Food Safety Initiative (GFSI)**, an international initiative whose main purpose is to strengthen and promote food safety throughout the supply chain.

Recently, **GFSI**, the Global Food Safety Initiative, has succeeded in having the concept of equivalence and **interchangeability** between the **standards recognized** by GFSI being accepted by some international retailers (including **Carrefour, Tesco, Metro, Migros, etc.**). This allows for a reduction of the duplication of attestations of conformity to comparable standards.

CSQA is **accredited for IFS** Certification by ACCREDIA.

## KEY POINTS

The IFS Food standard is the result of the cooperation of:

- **HDE and FCD**, representing respectively **German and French retailers**,
- **Federdistribuzione**, an organization that represents the **great organized Italian distribution**,
- **ANCC** (National Association of **Consumers' Cooperatives**)
- **ANCD** (National Association of **Retailers' Cooperatives**).

It applies to **food companies** that supply **food products under the retailers' brand**.

The standard identifies the specific elements of a management system focused on the **quality and health safety** of the products, which takes the **HACCP system** as a reference for planning and implementing.

**Key points** are:

- adoption of **good practices**;
- adoption of a **HACCP** system;
- adoption of a documented **quality management system**;

- control of the **standards for work environments, product, process and personnel**;
- existence of appropriate **specifications** for:
  - raw materials (including packaging materials),
  - finished product, intermediate products / semi-finished products (where applicable),
  - monitoring of suppliers,
  - site location,
  - the accumulation, collection and disposal of waste material,
  - hygienic and staff organization standards,
  - process control.

## BENEFITS

- Reduction of the number of **second party audits**, that is, those carried out on behalf of customers on the supplier, with lower costs, both direct (audit costs) and indirect (inevitable slower production due to numerous second party audits).
- The possible **synergies between the different standards** allow a **reduction of the time and costs** required for the various audits. As a matter of fact, having a **unique referent CB** for all business **certifications** allows an optimization of possible synergies between these standards and **ISO 9001** (Quality Management System); this allows to focus the certification body's intervention in a **single audit**, avoiding assessing multiple times aspects which are common to the various standards, with obvious time, energy, and cost savings.
- The **international recognition** of the Standard that allows to answer to requests coming from customers all across Europe.