

WHITE PAPER

OVERVIEW ON GFSI STANDARDS

**CERTIGO QAS Pvt Ltd**

-  Working Office- Regus Elite Business Centre, Level 4, Naga chambers, Ram Nagar , Waltair Main Road, Visakhapatnam-530002, AP, India.
Registered Office- Plot No 172, Sector 12, MVP Colony, Visakhapatnam-530017, AP, India.
-  Website: www.certigoqa.com
-  Email: admin@certigoqas.com

Introduction

The Global Food Safety Initiative (GFSI) is a collaborative platform established by major food retailers, manufacturers, and service providers worldwide to enhance food safety management systems and to reduce food safety risks. It sets global standards for food safety management

systems and recognizes compliance with these standards through certification. This white paper provides an overview of GFSI, the standards it covers, and key aspects of each standard. Additionally, we will explore the differences in each standard, their applicability to different industries, and the benefits of certification. Finally, we will provide statistics on the certification of each standard in Europe, UAE, UK, and India.

Overview on GFSI

The Global Food Safety Initiative (GFSI) was launched in 2000 by the Consumer Goods Forum (CGF), a global industry network of retailers and manufacturers. GFSI is a non-profit organization that collaborates with key stakeholders in the food industry, including retailers, manufacturers, and service providers, to improve food safety management systems. GFSI benchmarks food safety standards against its criteria and provides recognition to those standards that meet the criteria.

GFSI recognizes various food safety standards, including BRCGS, Canada GAP, EFI, Fresh Care, FSSC 22000, Global GAP, GRMS, Global Seafood Alliance, IFS, JFSM, Asian GAP, Primus GFS, and SQF. These standards cover different aspects of food safety management systems, including hazard analysis, risk assessment, and control, traceability, supplier management, and continuous improvement.



Key Aspects

1. BRCGS: BRCGS Food Safety Standard is a food safety management system standard that focuses on hazard and risk management, quality management, and legal compliance. It is applicable to all food and beverage manufacturers, processors, and packagers. It includes requirements for senior management commitment, hazard analysis and risk assessment, and continuous improvement.

2. Canada GAP: Canada GAP (Good Agricultural Practices) is a food safety management system standard that focuses on the safety and quality of fresh produce. It is applicable to farmers and growers of fresh fruits and vegetables. It includes requirements for farm management, worker health

and hygiene, traceability, and environmental sustainability.

3. EFI (Equitable Food Initiative): EFI is a certification program that focuses on social and environmental responsibility in the fresh produce industry. It covers worker empowerment, fair labor practices, and sustainable agriculture. EFI certification ensures that the produce was grown and harvested under fair and safe conditions.

4. Fresh Care: Fresh Care is a food safety management system standard that focuses on the safety and quality of fresh produce. It is applicable to all food and beverage manufacturers, processors, and packagers. It includes requirements for senior management commitment, hazard analysis and risk assessment, and continuous improvement.

5. FSSC 22000: FSSC 22000 (Food Safety System Certification) is a food safety management system standard that is applicable to all food and beverage manufacturers, processors, and packagers. It includes requirements for hazard analysis and risk assessment, quality management, and legal compliance.

6. Global GAP: Global GAP (Good Agricultural Practices) is a food safety management system standard that focuses on the safety and quality of fresh produce. It is applicable to farmers and growers of fresh fruits and vegetables. It includes requirements for farm management, worker health and hygiene, traceability, and environmental sustainability.

7. GRMS: GRMS (Global Risk Management Solutions) is a food safety management system standard that focuses on the safety and quality of food and beverage products. It is applicable to all food and beverage manufacturers, processors, and packagers. It includes requirements for hazard analysis and risk assessment, quality management, and legal compliance.

8. Global Seafood Alliance: The Global Seafood Alliance is a standard that focuses on the safety and

sustainability of seafood. It includes requirements for responsible seafood sourcing, food safety management, and social responsibility. It is applicable to all businesses involved in seafood production, processing, and distribution.

9. IFS: IFS (International Featured Standards) is a food safety management system standard that is applicable to all food and beverage manufacturers, processors, and packagers. It includes requirements for hazard analysis and risk assessment, quality management, and legal compliance. IFS also has additional standards for specific industries, including IFS Food, IFS Logistics, IFS Broker, and IFS PAC secure.

10. JFSM: JFSM (Japanese Food Safety Management) is a food safety management system standard that is specific to the Japanese food industry. It includes requirements for hazard analysis and risk assessment, quality management, and legal compliance.

11. Asian GAP: Asian GAP (Good Agricultural Practices) is a food safety management system standard that focuses on the safety and quality of fresh produce in Asia. It includes requirements for farm management, worker health and hygiene, traceability, and environmental sustainability.

12. Primus GFS: Primus GFS is a food safety management system standard that is applicable to all food and beverage manufacturers, processors, and packagers. It includes requirements for hazard analysis and risk assessment, quality management, and legal compliance.

13. SQF: SQF (Safe Quality Food) is a food safety management system standard that is applicable to all food and beverage manufacturers, processors, and packagers. It includes requirements for hazard analysis and risk assessment, quality management, and legal compliance. SQF also has additional standards for specific industries, including SQF Food Safety Code for Manufacturing, SQF Food Safety Code for Primary Production, and SQF Food Safety Code for Storage and Distribution.

Industrial Relevance

Each standard has its own unique requirements and focus areas, making them applicable to different industries and food products. For example, Canada GAP and Global GAP focus on the safety and quality of fresh produce, while Primus GFS and SQF apply to all food and beverage manufacturers, processors, and packagers.

Additionally, some standards have specific requirements for certain industries, such as IFS Logistics for transportation and storage or EFI for animal-based products. Therefore, companies should carefully assess which standard is most appropriate for their specific industry and food products to ensure compliance and successful certification.

Benefits

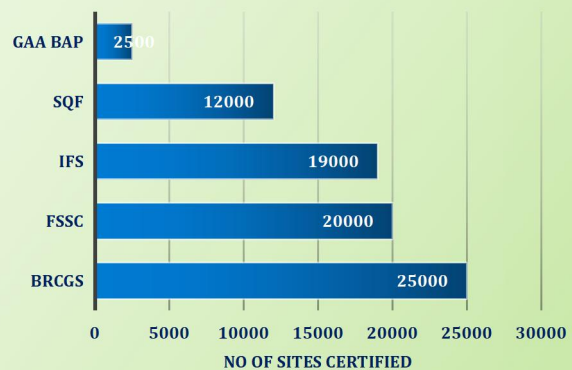
Certification to GFSI-recognized standards provides numerous benefits to companies, including:

1. **Improved product safety and quality:** GFSI standards provide a systematic approach to managing food safety and quality risks, resulting in safer and higher-quality products.
2. **Compliance with regulatory requirements:** Certification to a GFSI standard can help companies comply with regulatory requirements in different countries and regions.
3. **Access to new markets:** Many retailers and food manufacturers require suppliers to be certified to a GFSI standard, providing access to new markets and customers.
4. **Improved efficiency and productivity:** GFSI standards promote continuous improvement and help companies streamline their processes and reduce waste.

Statistics

According to the GFSI Global Market Report 2021, the top five most certified standards globally are BRCGS, FSSC 22000, IFS, SQF, and Global GAP. Europe is the leading region in terms of the number of certified food safety management systems, with over 160,000 certifications, representing 50% of the total certifications worldwide. UAE has the highest growth rate of certified food safety management systems in the Middle East, with a 17% increase from the previous year.

COMPARISON OF GFSI STANDARDS



UK has the highest number of certified BRCGS systems, with over 20,000 certifications. India is the fastest-growing market for certified food safety management systems, with a growth rate of 44%, representing 2% of the total certifications worldwide.

Conclusion

Global Food Safety Initiative (GFSI) provides a framework for food safety and quality management that is recognized globally. There are many GFSI standards available, each with a different focus, requirements, and applicability to different industries. While certification to a GFSI standard can provide many benefits, it is important to choose the right standard for your business needs. According to the GFSI, BRCGS is the most certified GFSI standard globally, followed by FSSC

22000 and IFS. However, certification numbers vary by region and industry, and companies should choose the standard that best fits their needs and customer requirements.

Sources:

- a. Global Food Safety Initiative. (2021). About GFSI. Retrieved from <https://mygfsi.com/about-gfsi/>
- b. Global Food Safety Initiative. (2021). GFSI-Recognised Standards. Retrieved from <https://mygfsi.com/gfsi-recognised-standards/>
- c. British Retail Consortium. (2021). BRCGS Global Standards. Retrieved from <https://www.brcgs.com/standards/>
- d. Canadian Horticultural Council. (2021). CanadaGAP. Retrieved from <http://www.canadagap.ca/>
- e. European Food Information Council. (2019). The Food Safety Management System. Retrieved from <https://www.eufic.org/en/food-safety/article/the-food-safety-management-system>
- f. Freshcare. (2021). About Freshcare. Retrieved from <https://www.freshcare.com.au/about-freshcare/>
- g. Food Safety System Certification 22000. (2021). FSSC 22000. Retrieved from <https://www.fssc22000.com/>
- h. Global GAP. (2021). About Global GAP. Retrieved from https://www.globalgap.org/uk_en/
- i. Global Seafood Alliance. (2021). Best Aquaculture Practices. Retrieved from <https://www.bapcertification.org/>
- j. Global Risk Management Solutions. (2021). GRMS. Retrieved from <https://www.grms.com/>
- k. International Featured Standards. (2021). IFS Standards. Retrieved from <https://www.ifs-certification.com/index.php/en/standards>
- l. Japanese Food Safety Management Association. (2021). JFSM. Retrieved from <https://www.jfsm.or.jp/english/index.html>
- m. Primus Auditing Operations. (2021). PrimusGFS. Retrieved from <https://primusauditingops.com/>
- n. Safe Quality Food Institute. (2021). Safe Quality Food Program. Retrieved from <https://www.sqfi.com/>
- o. Global Food Safety Initiative. (2021). GFSI Global Market Report 2021. Retrieved from <https://mygfsi.com/docs/default-source/default-document-library/gfsi-global-market-report-2021.pdf>
- p. GFSI (2021). GFSI Benchmarking Requirements. Retrieved from <https://mygfsi.com/benchmarking-requirements/>
- q. GFSI (2021). GFSI Global Markets Programme. Retrieved from <https://www.mygfsi.com/gmp/>
- r. DNV (2022). Food and Beverage Report 2022. Retrieved from <https://www.dnv.com/food-beverage/index.html>

Note: This white paper is for informational purposes only and should not be construed as professional or legal advice.