

Why Choose Bureau Veritas?

Food expertise and business understanding

Bureau Veritas can help every player in the food supply chain to meet the highest standards of Quality, Health & Safety and Environmental compliance. Our auditors and inspectors are dedicated to specific sectors, they are able to assess your processes and deliver a high quality service.



Recognition

Bureau Veritas Certification*, the world's leading certification body, is accredited by a large number of national and international accreditation bodies such as UKAS, ANAB, COFRAC, ENAC and DANAK. A team of our experts led the technical committee that developed the ISO 22000 standard.

A global network, a local expertise

Clients can benefit from our international know-how combined with our local knowledge (language, culture, laws, customs, etc.).

Mark of global recognition

The Bureau Veritas Certification Mark is a globally recognized symbol of your organization's ongoing commitment to excellence, sustainability and reliability



Combined services

Our comprehensive offering covers the entire spectrum of food standards and regulations. These services are compatible with your other quality, safety, and environmental management systems. By auditing all these standards, we can improve the efficiency of your management systems.



* The independent certification body of Bureau Veritas

Bureau Veritas is an international group with a core business of conformity assessment, applied in the areas of quality, health, safety, environment and social responsibility. Bureau Veritas serves **more than 370,000 customers** throughout the world. In 2008, present in **140 countries** with more than **900 offices and laboratories**, Bureau Veritas revenues were more than **2,55 billion euros**. Bureau Veritas employs more than **40,000 staff** including many experts. Founded in 1828, Bureau Veritas is recognized and accredited by the largest national and international bodies

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Move Forward with Confidence

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**Achieving reliability
throughout the food chain**



Move Forward with Confidence

**BUREAU
VERITAS**



The partner you need to face new challenges

Today, more than ever, **food quality and safety are a constant concern** for consumers and public authorities alike. This focus has been reinforced by recent health scares.

For every company in the food supply chain, managing the risks in the fields of Quality, Health & Safety, Environment and Social Responsibility has become critical.

Globalization of the food industry is making the job even tougher. With increasingly complex supply chains, spreading across the planet, and distribution on a global scale, **managing QHSE-SR*** risks is becoming more challenging.

In this context of growing pressure, it is crucial to control and improve the performance of your products, services and organization. Doing so will help you stay competitive, protect your reputation and enhance your brand image.

Practical answers

Bureau Veritas offers a wide range of certification, inspection and auditing services that will help you meet the growing requirements and face the challenges of higher standards in Quality, Health & Safety, Environment and Social Responsibility.

We have experts dedicated to every sector. Specialization allows our inspectors and auditors to better understand and assess your processes, and deliver a high quality service.

VALUE-ADDED SERVICES TO COVER ALL YOUR NEEDS



OUR OFFER FOR SPECIFIC SECTORS



- FAMI-QS
- GMP+



- GLOBALGAP
- Organic farming
- Integrated farming
- Responsible fishing
- SQF 1000
- MSC (Marine Stewardship Council)



- BRC Food & Packaging
- IFS Food
- Suppliers' audit
- Performance evaluation
- EN 15 593
- SQF 2000



- GMP+
- BRC Storage & Distribution
- IFS Logistic
- IFS Logistic
- Service certification



- BRC Storage & Distribution
- IFS Logistic
- Service certification
- Supply chain inspection
- Suppliers' audit
- IFS Cash & Carry / Wholesale



- Hygiene inspection
- Service certification
- Supply chain inspection
- Performance evaluation

OUR SERVICES FOR ALL SECTORS

FOOD SAFETY STANDARD: ISO 22000 & ISO/TS 22002-1 • FSSC 22000

MANAGEMENT SYSTEMS STANDARDS: ISO 9001 • ISO 14001 • OHSAS 18001 • SA 8000

PRODUCT CERTIFICATION & INSPECTION

TRACEABILITY (ISO 22005, GMO, ...)

INTERNATIONAL TRADE INSPECTION/TESTING

TRAINING



Select the service **specific to your activity**

Bureau Veritas can help you identify and apply the most appropriate services and standards for your specific industry. Here is an overview of our services.

Feed manufacturing

Certification standards to ensure feed safety and legality in Europe.

- **FAMI-QS** (European Feed Additives and Premixtures Quality System). Developed by the feed additives industry for feed manufacturers. In the process of being recognized by the European Union.
- **GMP+**. Dutch food safety standard for feed industry ingredients manufacturers and suppliers.



Farming and fishing

New standards and approaches support your commitment to quality, safety and sustainable practices, to help you better access the market:

- **GLOBALGAP**. Retail owned standard to ensure good agricultural practices. Issues covered include food safety, environment, animal welfare and employee health.
- **Organic farming**. Strict standards exist to prove that agricultural and food products have been produced without the use of synthetic substances and in respect of animal welfare. Requirements are defined by regulations and driven by consumer demand.
- **Integrated farming**. Aims to produce environmentally friendly food products while guaranteeing farmers' revenue. Tailor-made standards can be built on this concept and inspected.
- **Responsible fishing**. Aims at ensuring responsible fishing practices. Among the issues covered: food safety and quality, protection of water's resources and environment, crew's health and safety. This approach is based on the 1995 FAO code (Food and Agriculture Organization).
- **SQF 1000** (Safe Quality Food). Retail owned standard to ensure good agricultural practices focusing on food safety & quality. Essential for broad access to the North American, Pacific and Asian markets.
- **MSC** (Marine Stewardship Council) ensures consumers & buyers that seafood come from sustainable fisheries. This environmental friendly scheme is mostly developed in Europe, North America and China.



Manufacturing

Increasingly high standards of food safety and quality are being driven by growing pressures from consumers, retailers, legislation and shareholders. Using certain standards we can help manufacturers to meet expectations.

- **BRCA** (British Retail Consortium) **Food and Packaging standards** ensure due diligence in terms of quality, food safety and legality of private label products. Essential for broad access to the British market.
- **IFS** (International Featured Standards) **Food** ensures due diligence in terms of quality, food safety, and legality of private label products. Essential for broad access to the German, French, Italian, Spanish and Polish markets.
- **Suppliers' audit**. To ensure that your suppliers meet your requirements for quality, safety or other aspects like ethic, social compliance, environment.
- **Performance evaluation**. To monitor and benchmark performance across your different sites and activities, Bureau Veritas has developed a tool, called **VeriCert®**, that delivers Key Process Indicators and ways to improve.
- **EN 15 593**. This recent European standard is designed to ensure hygiene in the production of packaging for foodstuffs
- **SQF 2000** (Safe Quality Food). Retail owned standard to ensure due diligence in terms of quality, food safety and legality of private label products. Essential for broad access to the North American, Pacific and Asian markets.



Logistics

There are many ways to demonstrate your commitment to food safety.

- **GMP+**. Necessary standard for feed industry transport companies that handle ingredients for Dutch feed industries.
- **BRCA** (British Retail Consortium) **Storage & Distribution**. Retailers' standard adapted for logistic companies. Key to performing in the British market.
- **IFS** (International Featured Standards) **Logistic**. Retailer's standard adapted to the logistic companies. Key to performing in the German, French, Italian, Spanish and Polish markets.
- **Service certification**. A customized solution to reassure your clients that the service you deliver complies with your own internal specifications. Can cover issues such as: food safety, customer satisfaction, employee behavior and awareness, environment, on-time delivery, and storage management.



Retail

Retailers are concerned by food safety but also need to differentiate themselves from each other.

- **BRCA** (British Retail Consortium) **Storage & Distribution**. Retailers' standard adapted for distribution companies. To prove your food safety and quality commitment.
- **IFS** (International Featured Standards) **Logistic**. Retailer's standard adapted to the distribution companies. To prove your food safety and quality commitment.
- **IFS Cash & Carry/Wholesale**. To ensure food safety and quality within all the handling activities of loose naked products in cash & carry markets or wholesale companies
- **Service certification**. A customized solution to reassure consumers that the service you deliver complies with your own internal specifications. Can cover issues such as: food safety (cleaning schedule, best before date management, etc), customer satisfaction, employee behavior and awareness, environment, tailored services like home delivery, and storage management.
- **Supply chain inspection**. Bureau Veritas offers highly specialized inspectors to secure your supply chain and verify the product complies with your requirements.
- **Suppliers' audit**. To ensure that your suppliers meet your requirements for quality, safety or other aspects like ethic, social compliance, environment.



Catering

Support for catering companies to face a wide range of challenges including food safety and quality, customer satisfaction and regulatory requirements.

- **Hygiene inspection**. To ensure and improve food safety level. Can be spot inspections or regular checks at a single location, or across a global network of hotels/restaurants.
- **Service certification**. A customized solution to reassure consumers that the service you deliver complies with your own internal specifications. Can cover issues such as: food safety (cleaning schedule, personal hygiene, etc), customer satisfaction, employee behavior and awareness, and environment.
- **Supply chain inspection**. Bureau Veritas offers highly specialized inspectors to secure your supply chain and verify the product complies with your requirements.
- **Performance evaluation**. To monitor and benchmark performance across your different sites and activities, Bureau Veritas has developed a tool, called **VeriCert®**, that delivers Key Process Indicators and ways to improve.





Choose the service that will deliver *the optimal value*



Whatever your needs or business strategy, Bureau Veritas can help you achieve your objectives through a wide range of standards and services.



Management Systems Certification



Food Safety Standards: ISO 22000, PAS 220, FSSC 22000

- ISO 22000 is the first international standard for implementation of a certified Food Safety Management System. It covers Interactive Communication, System Management and Hazard Control.
- ISO TS 22002-1. This standard specifies requirements for establishing, implementing and maintaining prerequisite programmes to assist in controlling food safety hazards for the manufacturing companies. This certification is always combined with ISO 22000. Both standards ensure that the best food management system is implemented.
- FSSC 22000. This certification scheme is dedicated to food manufacturers, owned by Foundation of Food Safety Certification. It is an upgrade of ISO 22000. The content has been benchmarked by GFSI (Global Food Safety Initiative).



Management Systems Standards

- ISO 9001: Quality
- OHSAS 18001: Health & Safety
- ISO 14001: Environment
- SA 8000: Social Accountability



Product certification & inspection

Bureau Veritas offers a wide range of product certifications including: Organic, Label Rouge, PDO (Protected Designation of Origin), and PGI (Protected Geographical Indication). These schemes **add value to your products** and help differentiate them from your competitors. Product inspection reassures your clients that your products comply with specific requirements.



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Traceability

This service responds to clients' demand for information regarding the **nature and origin of food products**. It can help **improve safety and quality control**. It can also be used as a point of **differentiation to market food**. Traceability is a way to detect where problems may have occurred in the supply chain.

ISO 22005 can be used by a single operator to demonstrate its ability to trace products. If you want to ensure your consumer that a product comes from certain area or is characterized by specific process parameters, ISO 22005 can also be used as part of a whole sector approach involving many different operators. For non-GMO products, organic products or certification of product origin, a secure product identification system is needed, as well as reliable retrieval of related product information. Records of relevant data must be kept to effectively trace the commodity from various production points to its final destination.



International trade inspection/testing

This service involves **inspecting products according to specific criteria such as quality, weight, packing and labeling**. Such inspections can be performed at different points in the product's supply chain including at the production site, and loading or unloading points. Bureau Veritas inspectors can survey the operations, report on the visual condition of cargo, perform weight tests, and draw samples to grade the product on site or ascertain the quality by analyses in a laboratory.



Training

Bureau Veritas offers a **wide range of food training courses suitable to your specific needs from food safety to suppliers' audits training**. All our trainers are qualified auditors with proven expertise in specific food standards and norms. Customized courses can be delivered onsite. Courses include: IRCA (International Register of Certificated Auditor) registered food safety lead auditor course, hygiene, internal quality audit, supplier audit, and crisis management.

