

# STANDARDS OF GFSI FAMILY IN FOOD CHAIN

FUTURE OF QUALITY STANDARDS  
AND CHALLENGES OF COVID-19

FREE COPY



**BRCS**

**IFS**  
International  
Featured Standards

The project was created in order to provide tools that increase the efficiency of decision-making processes of the food industry managerial staff and the development of management concepts based on risk analysis.

We combine 30 years of experience in the food industry with the latest communication and data analysis tools.

## TOGETHER WE BUILD FOOD SAFETY CULTURE



**Manager's zone.** A place dedicated to the Managers' Staff where they can find tools and always up-to-date information and opinions directly from industry experts. Studies, reports, webinars, trainings, on-line meetings with experts, Q&A. A place for those who want to know more.



**LEX SCAN.** Our proprietary tool for tracking changes in food law, developed on the basis of many years of observation of market needs. Abstract of each act, links to the sources of changes and a consolidated text, the possibility of choosing the industry, expert opinions.



**Probase360.** The only global database on food adulteration in Poland, daily monitoring of over 120 reliable sources of information, advanced statistical tools, tools supporting the creation of a prevention plan.

We create our products and services based on your needs and opinions. We invite you to join the foodfakty community as readers, customers, authors of content or experts. Our concept for the development of the project is broad cooperation and openness to new ideas.

We have been trusted by hundreds of companies and thousands of industry professionals, join us!

# AUTHORS NOTE



Ladies and gentlemen!

I sincerely thank you for your time and encourage you to read this report.

The report was created thanks to the direct involvement of GFSI, BRC, IFS and other partners and institutions, whom we would like to thank. This is probably the first Polish report on food safety standards with direct contributions from the world's largest organizations and standards owners.

This report is devoted to the standards of the GFSI family, the certifications of which for most companies are a gateway to wide markets in retail chains. In the background, however, the aim of the report, and of the FoodFakty project as a whole, is to help with the transformation from just „the need to have a certificate” to „an opportunity to optimize your organization and increase profits.” In my opinion, the necessary element to achieve 100% benefits is the implementation and development of the Food Safety Culture.

For this reason, this report is addressed to the Top Management of companies, whose decisions and attitude determine the final level of using these opportunities. It is the Top Management that is responsible for the development of the so-called Food Safety Culture (FSC) in the organization. Please have no illusions, this area is a classic example of a Top-Down process - without the commitment of the Boards to help and understand the challenges of Quality Agents, there is no question of the benefits of FSC.

That is why we have set ourselves the extremely ambitious goal of building a Polish approach to Food Safety Culture, which, with the involvement of many companies, will bring great benefits to everyone. Food safety and the problems of adulteration are not and should not be the area of competition between producers. Increasing confidence in native food is in everyone's interest, and every mishap from even a single producer casts a shadow over the entire industry.

Therefore, I hope that when I send you a request for a personal or virtual meeting, it will be met with favor and you will join the already large group of companies participating in the work of the Food Safety Culture Initiative PL.



**Janusz Olejnik**

**CEO, founder of the FoodFakty - Food Safety Culture Initiative project  
General Director of Silliker Polska in 2001-2020**



# PART 1

## GFSI-Recognised Standards



# INTRODUCTORY MESSAGE



*In Poland and around the globe, it is inspiring to see so many examples of our industry stepping up to the challenge of keeping the world safely fed, particularly this year amidst the ongoing challenges related to the COVID-19 pandemic. In this context, I am very thankful to Food Fakty for this invitation to author this foreword; this gives me the opportunity to reflect with you on the ongoing work of the Global Food Safety Initiative to prepare the industry to upcoming food safety challenges, related to the pandemic and beyond.*

## GFSI, SAFE FOOD FOR CONSUMERS EVERYWHERE

GFSI belongs to The Consumer Goods Forum, a not-for-profit and membership-based organisation comprising many of the world's largest consumer goods companies. GFSI has led improvements and harmonisation in food safety certification programmes worldwide for over 20 years in pursuit of our vision of safe food for consumers everywhere.

Consumer trust is at the very heart of what we do, and we believe that safety is the bedrock of what drives consumers' trust in the food they buy. To achieve a true food safety revolution, GFSI coordinates an increasingly complex community of food safety actors from both the public and private sectors, working collaboratively to raise food safety standards, and facilitating access to capability building tools for businesses in the process.

Harnessing the collective expertise of industry-renowned leaders, GFSI creates consensus on what a robust food safety system looks like. This is documented in the GFSI Benchmarking Requirements, against which existing certification programmes are then assessed. This gives the food industry confidence that any of the GFSI-recognised programmes deliver the same food safety outcomes, and to choose the most appropriate for their operations, enabling the 'once certified, recognised everywhere' principle. Today, 12 Certification Programme Owners have GFSI-recognised programmes, and the list grows regularly. This list may be found on our website.

## 2020 – THE YEAR OF THE PANDEMIC

It would be fair to say that the world of food safety certification has faced one of its biggest challenges over the past few months, as the COVID-19 pandemic led to sudden, significant disruptions in our ability to carry out audits. As a result, many certified organisations faced the prospect of certificates lapsing. To mitigate this situation, GFSI issued a position as early as March 2020, allowing for certificate to be extended based on a risk assessment.

Several months into the pandemic, travel restrictions continue to impede audits and certification to GFSI-recognised programmes. The effects of the pandemic vary greatly though across regions, industry sectors, jurisdictions and therefore each of your individual businesses. Across all GFSI-recognised CPOs in the first two quarters of 2020:

- 61,610 certificates were issued,
- 12,731 certificates were extended,
- 1,300 certificates expired.

This means that about 11% of certified organisations worldwide have been affected in their certification plans so far this year. GFSI has committed to regularly reviewing the situation and providing updates on the options available to you as you navigate these unpredictable times. In October 2020, GFSI issued an amended COVID19 position, maintaining the option of certificate extension, and introducing options available to certified organisations needing to schedule an audit.

## KEEPING UP TO DATE WITH FOOD SAFETY TRENDS

GFSI works to continuously maintain the Benchmarking Requirements so that they remain relevant to the food industry and upcoming food safety challenges. Above all GFSI remains committed to playing its role in ensuring consumer safety by preserving the highest levels of trust and confidence in third-party audits thanks to a consistent and harmonised approach across the whole supply chain.

To that purpose, Version 2020 of the GFSI Benchmarking Requirements was issued in February 2020, introducing new key food safety topics to GFSI-recognised Certification Programmes, including food safety culture. The new requirements include the provision of evidence that elements of food safety culture are included in the Food Safety Management System, at a minimum consisting of communication, training, feedback from employees and performance measurement on food safety related activities.

At the same time, GFSI has been gearing up for a new world of auditing and introducing the use of ICT (Information and Communications Technologies) to the Benchmarking Requirements in June.

As technology has improved, GFSI has been exploring their potential to support food safety audits, and its implications for an industry in which the prerequisite of personnel and environmental hygiene has long depended on assessment through physical presence onsite.

Harmonisation across certification programmes and throughout hundreds of thousands of certified sites is a complex process and the roll out is thus anticipated to continue throughout 2020. We count on all players in the GFSI ecosystem to work with us to maintain the integrity and unity of the GFSI approach. Food safety is a shared responsibility, with large-scale collaboration ever-more critical to sustain it consistently.

## THE 'RACE TO THE TOP'

We have achieved much in 20 years, but we recognise that there is still more work to be done. Today, we are standing on the cusp of change. At the 2020 GFSI Conference, GFSI Director Erica Sheward announced the 'Race to the Top', an ambitious framework of transformational projects with the common objective of maintaining trust in GFSI-recognised certification programmes and a core purpose of delivering safe food to consumers.

This framework is characterised by a broad move to assume explicit oversight for what good



looks like in all aspects of the GFSI ecosystem. Firstly, GFSI is developing benchmarking requirements for providers of food safety auditor training and ongoing Continuing Professional Development (CPD). Formal recognition of the training and CPD of food safety auditors will support the development of a distinct and esteemed professionalisation of food safety auditing on par with other auditing professions such as financial auditing. This will need to be complemented with a professional development framework for food safety auditors, facilitating entry into the profession at a variety of points and allowing prior learning and expertise to be acknowledged.

Secondly and core to the GFSI role, the current process of ongoing assessment and continuous alignment to the GFSI Benchmarking Requirements for Certification Programme Owners (CPOs) will be strengthened. Although this will not impact directly at the sharp end of auditing (i.e. certified sites), the added elements of self-reporting and performance measures will provide a mechanism for continuous improvement that is lacking today, and strengthen the value of GFSI recognition and therefore of certificates issued under this umbrella.

Although GFSI does not have direct oversight of Certification Bodies, we recognise their critical role in the success of GFSI-recognised Certification Programmes. As illustrated earlier, Certification Bodies are subjected to a high level of scrutiny from Accreditation Bodies and the CPOs they work with. GFSI will thirdly engage with both parties and Certification Bodies on developing an approach based on the exchange of common Certification Body performance indicators and a collaborative monitoring of those to create transparency of performance, rewarding Certification Bodies showcasing excellence.

The fourth and last feature of the 'Race to the Top' is a certificate platform enabling access to and validation of certificate status of all volunteering organisations certified to a GFSI-recognised Programme. This will provide GFSI with the opportunity to analyse certification data across the GFSI-recognised Certification Programmes, but also and not insignificantly, provide a unique platform for food businesses to verify the genuine nature of a certificate, and increase their visibility to their stakeholders if they are certified and so wish.

## HOW TO GET INVOLVED

True to our values of collaboration, responsiveness and engagement, we invite interested parties to join our race. You can get involved by achieving GFSI-recognised certification, building food safety capabilities and joining the community at a GFSI event. We also invite you to apply to join a Working Group or Local Group, become a CGF member and subscribe to GFSI News to participate in stakeholder consultations and learn of upcoming engagement opportunities.

GFSI remains committed to providing a consistent and harmonised approach to food safety and is working at pace to support all businesses and organisations within the global food safety supply chain. On behalf of my colleagues on the GFSI Board and the GFSI Team, I would like to thank everyone in our community who has supported us with information, valuable insights and counsel during this time to enable us to establish a collective, industry-wide position that puts safe food for consumers everywhere at its heart.



**Marie-Claude Quentin**  
Senior Technical Manager  
Global Food Safety Initiative (GFSI)  
The Consumer Goods Forum

# BRCGS – LEADING GLOBAL INDUSTRY STANDARDS

## INTRODUCTION

*BRCGS has been at the leading edge of standards development for almost 25 years and today, we're specified by more global brand owners than any other scheme. Through the largest certification scheme in the world, BRCGS aims to create more secure supply chains worldwide whilst embedding integrity and high standards throughout the retail and manufacturing industries. Our global standards alone, identify and correct 185,000 non-compliances each year.*

*There are currently over 1100 sites in Poland which are certificated to BRCGS Global Standards and this is only set to grow with 70% of the top 10 global retailers, 60% of the top 10 global Quick Service Restaurants and 50% of the top 25 global manufacturers now accepting or specifying BRCGS (Source: Deloitte, QSR Magazine).*

*As we begin to resume operations following the Covid-19 pandemic, businesses can use the opportunity to not only restart, but to reshape and reinforce their operations to achieve greater resilience and thrive in future. The pandemic has required businesses to implement change very quickly and the challenges encountered during recent times can lead to increased compliance risks across many areas. Whilst we adjust to the 'new normal', consumer and customer confidence remains non-negotiable so it is now more important than ever to ensure you are mitigating risks and solving challenges to compliance to provide the additional assurance that brands are seeking.*

**John Tomlinson**

Global Sales, Marketing & Business Strategy Director



## BRCGS – LEADING GLOBAL INDUSTRY STANDARDS

BRCGS is a global brand and consumer protection organisation with a mission to improve brand confidence through rigorous supply chain assurance. Through the largest certification scheme in the world, BRCGS aims to create more secure supply chains worldwide whilst embedding integrity and high standards throughout the retail and manufacturing industries.

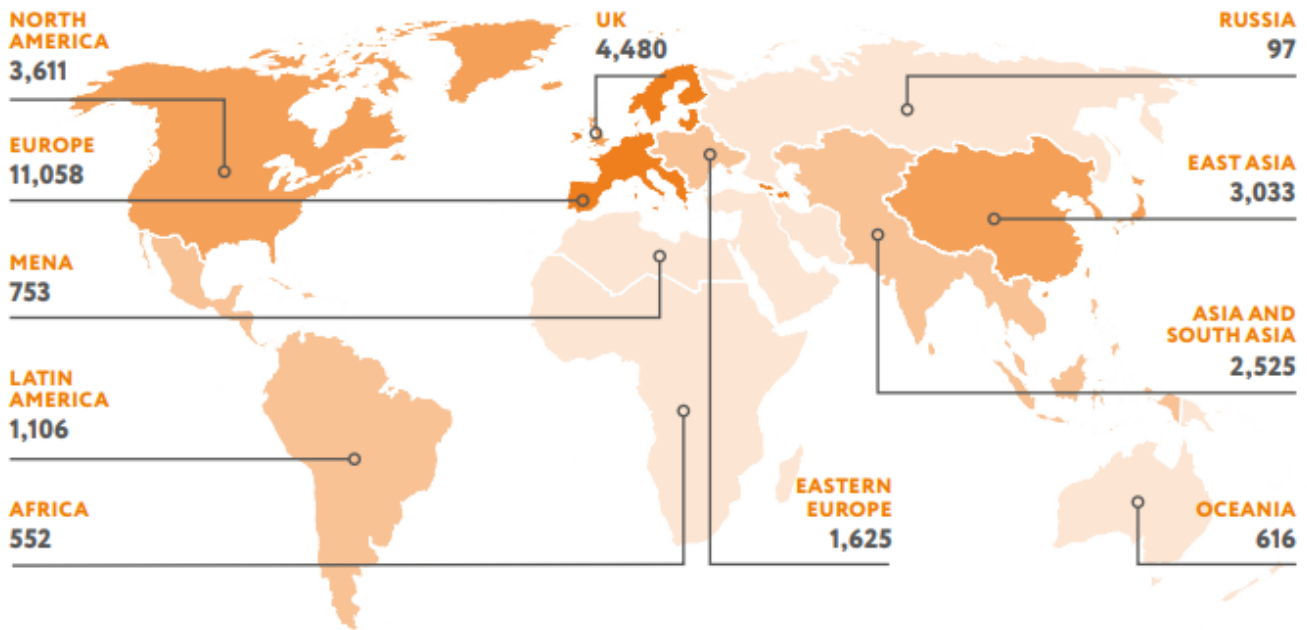
With 30,000 certificated sites across more than 130 countries, BRCGS is often a fundamental requirement for leading retailers, manufacturers and food service organisations. Developed by global industry experts, the BRCGS Global Standards provide the framework for companies to easily fulfil their legal obligations to product quality safety whilst providing protection for the consumer and brands. The Global Standards are rigorous and detailed, and are sharply focused on the production, storage, distribution and trade of safe and legal products. They meet, and often exceed, customers' quality requirements.

Around the world, brand owners are focussed on product integrity more than ever before. It's the foundation on which brand trust is built. BRCGS set the benchmark for best practice manufacturing, helping to provide reassurance that products and services are high quality, legal and safe.



Number of global BRCGS audited sites in 2019:

■ >11,000 
 ■ 3,000 to 11,000 
 ■ 1,000 to 3,000 
 ■ < 1,000



**70%**

of the top 10 global retailers accept or specify BRCGS

**50%**

of the top 25 global manufacturers accept, or specify BRCGS

**60%**

of the top 10 global Quick Service Restaurants accept or specify BRCGS

Compliance is a critical cornerstone of the BRCGS offering to supplement the work of accreditation bodies and to ensure high standards are maintained. BRCGS' active compliance programme is a unique selling point that differentiates them from other schemes and delivers results that Brand Owners can trust. BRCGS also provides sites with a Service Package of support and tools that enable certificated sites to continuously improve. As brands and major specifiers seek to strengthen their supply chains and build greater resilience, these tools support sites to become best in class suppliers.

### BRCGS CERTIFICATION PROGRAMMES

Covering core issue areas and certification themes vital to the success of modern business, BRCGS Global Standards contain prescriptive, clear and compelling information, giving you everything you need to drive up quality and achieve certification. Underpinned by robust compliance processes and a rigorous grading system, they are designed to help you deliver meaningful improvements over time.



### Food Safety

The Global Food Safety Standard has been developed by food industry experts to ensure it is rigorous and detailed, yet easy to understand. The latest issue of our Food Safety Standard provides a framework for managing product safety, integrity, legality and quality in the food and food ingredient manufacturing, processing and packing industry.

### Agents and Brokers

The Global Standard for Agents and Brokers has been developed to provide a framework for managing product safety, quality and legality for non-manufacturing businesses in the food and packaging industries, and covers issues as diverse as senior management commitment and continual improvement, and hazard and risk assessment.

### Storage and Distribution

The Global Standard for Storage and Distribution provides the essential certification link between our range of manufacturing Standards and end users such as retailers or food service companies. With a new version due for launch later this year, it ensures that product integrity is maintained during storage and distribution, and that customer confidence is maximised through audit and certification.

## Consumer Products

The Global Standard for Consumer Products covers two distinct areas: General Merchandise, and Personal Care and Household. It provides a clear framework that helps you to produce safe, quality, and legal products that meet customer requirements.

## Packaging Materials

More than 4,500 suppliers across 80 countries have chosen to be certificated for the Global Standard for Packaging Materials. It can be used by any manufacturer producing packaging materials for all types of products - from food to consumer products - at all levels: primary, secondary and tertiary. The Standard provides a robust framework for all types of packaging manufacturers to assist them in the production of safe, authentic packaging materials and to better manage product quality to meet customers' requirements, while maintaining legal compliance.

## Retail

Our Global Standard for Retail provides essential certification for retailers of food products and hard lines and covers the activity of retailing, as well as commissary, sourcing and in-store production. It is designed to promote best practice in product safety, quality, compliance and consumer protection.

## Gluten-Free

The GFCP Global Standard is unique from all other gluten-free certifications, as it certifies your business, facility and its gluten-free manufacturing controls. The GFCP Global Standard promotes the preventative controls as outlined within HACCP principles GFSI benchmark standards, the Food Safety Modernization Act, the Safe Food for Canadians Act and if managed correctly, will also align with all global gluten-free regulations. It is a set of voluntary certification Global Standards based on a preventative, science-based approach for managing the safe manufacturing and production of gluten-free products.

## Ethical Trade and Responsible Sourcing

The Program has been developed to help suppliers to identify risks within their organization and their supply chain and to demonstrate that the goods and/or services that they sell are produced ethically and that raw materials are sourced responsibly. The BRCGS Ethical Trade and Responsible Sourcing Standard provides a formal framework for an independent evaluation of the management system of an organisation and its capability and capacity to deliver against the principles of ethical trade and responsible sourcing.

## Plant-Based

The Plant-Based Global Standard was developed in response to a shift in consumer behaviour and offers greater certainty to both industry and consumers through its on-pack trademark. Taking a comprehensive management system approach, the Standard provides a manufacturing framework for the production of plant-based food, including operational criteria to ensure that plant-based products are free of material of animal origin. It provides a high level of protection from failure and enables the rapid identification and management of risks and deviations.

## PERFORMANCE ENHANCEMENT

BRCGS provides services that enable sites to continuously improve and demonstrate additional assurance.

## Food Safety Culture Excellence (FSCE)

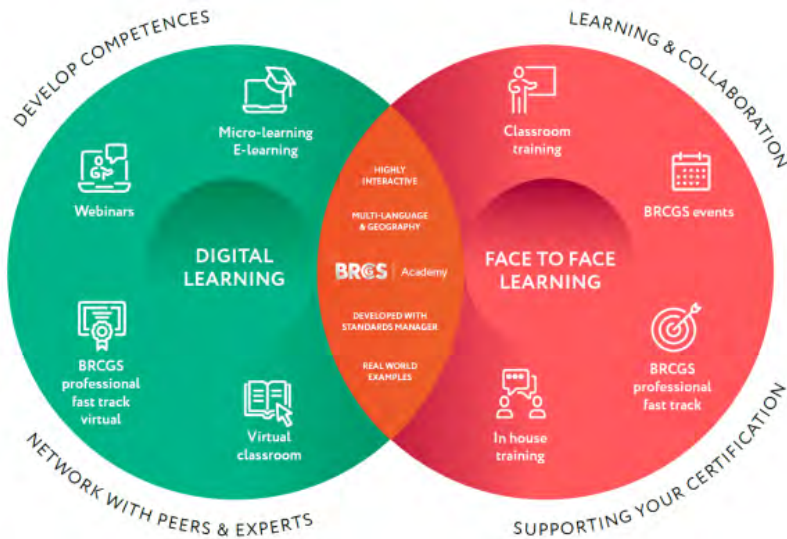
There is a major behavioural element to food safety and culture is essential to effective food safety management. For that reason, BRCGS was the first to include culture requirements in its Standards, a position now adopted by GFSI.

Whilst a growing number of companies are taking a greater interest in cultural performance as they seek additional assurance from their supplier, the lack of a culture plan is the main non-conformity found in sites.

FSCE provides a solution to measure and understand your company culture. It is an assessment tool that enables you to capture cultural data and use it to improve. The module is available in 51 languages and applicable to any business, not just BRCGS certified sites.

### The benefits for a Site

- ✓ Determines strength & weakness in their food safety capability
- ✓ Provides real insight into staff opinion, attitude and behaviour
- ✓ Identifies the most important targets for resource allocation
- ✓ Evaluates the return on investment of budget and effort
- ✓ Measures the impact of training, systems and other initiatives
- ✓ Provides visibility of what is happening outside of audit



## BRCGS ACADEMY

BRCGS shares its expertise in standards to enable you to achieve your full potential. You can learn at your own pace at a time that is convenient, in a format that suits you, and from wherever you are in the world.

Developed by experts in product safety standards, courses are delivered in both face-to-face and digital environments. The BRCGS Academy has a 20-year track record of delivering public, in-house, e-Learning, virtual learning, and blended learning.

## BRCGS PROFESSIONAL

The BRCGS Professional scheme provides a learning and development programme to help you set the highest standards. Available exclusively to BRCGS certificated sites, this holistic learning programme covers all the core skills and behaviours required to implement and maintain BRCGS Standards within your site. The programme is made up of industry-leading BRCGS training across all Standards, Hazard and Risk Management and Product Safety Management, with the aim of creating dynamic leaders that deliver trust for your customers and help your business gain a competitive advantage. The value of BRCGS Professional is recognised by global leading brands thus increasing brand confidence.

# BRCGS Professional

By joining the programme you'll be a part of a growing network of over 9,000 Professionals from all over the world, so you'll have the opportunity to grow your network, share industry best practice and stay up-to-date with the latest developments.

## BRCGS Digital

BRCGS offers a range of digital and analytics tools for BRCGS certificated sites, certification bodies and brand owners to support their supply chain management.

### Insight – Critical Supply Chain Intelligence

The BRCGS Insight tool is an analytics module which provides a dedicated business insight solution. Through a series of dashboards and reports, it delivers vital benchmarking information that can be used to improve your business. Insight can be used by:

- BRCGS certificated sites to analyse and compare audit results with sites from around the world
- Certification bodies to drive and grow business with analytics across all products and markets
- Brand owners or specifiers to see how sites and suppliers compare globally.

### Confidential Reporting – An Advanced and Secure Solution

Given the importance of safety in the sectors covered by BRCGS Standards, and its associated impact on consumer trust, the implementation of an effective confidential reporting system is now a requirement of several of the Global Standards.

In collaboration with Got Ethics, BRCGS provide a technically advanced, secure and cost-effective confidential reporting and case management solution. It provides an easy way for your employees and third parties to securely report ethical issues and encourages open feedback. Not only does it support your investigations and the associated case management, it will also give you valuable insights to inform your planning and next steps.

If you are interested in further information about BRCGS and the Global Standards and how this will benefit your business, visit [www.brcgs.com](http://www.brcgs.com) or email us at [contactus@brcgs.com](mailto:contactus@brcgs.com).

# IFS - DELIVERING TRUSTED PRODUCTS

*„With more than 1.000 certified companies in 2019, IFS Standards are particularly successful in the Polish market and the numbers have been steadily increasing since market entry. Poland being a fast growing market and one of EU's biggest food producer, our Polish costumers are considered a key costumer group and receive fast and problem-oriented support by the IFS Regional Office in Warsaw. A newly founded Polish National Working Group with national experts from retail, manufacturers and certification bodies contributes to the further development of our standards, programmes and tools.“*



**Stephan Tromp**  
IFS Managing Director

## ABOUT IFS

Founded in 2002, IFS is a market-leading global brand in food and product safety standards. Initially established by the German and French Retail Associations based on the request of retailers and producing companies for a standardized certification scheme, IFS developed its first standard in 2003. There are now over 26,000 certified suppliers worldwide and a network of 105 accredited and IFS-recognized certification bodies. Today, IFS Certification is preferred by many retailers and brand owners worldwide.

The IFS Standards currently comprise of six standards and three development programmes, which have been developed for and by the stakeholders involved in several parts of the supply chain. All standards are process standards, which help certified companies when implementing legal provisions regarding food quality and/or product safety. An IFS Certificate shows that the certified company has established processes to ensure food and product safety, legality, and meets customer specifications. Certification is open to food manufacturers, broker activities, logistics providers, manufacturers of packaging material, and manufacturers of household and hygiene products as well as wholesalers. Below, all current standards and programmes are listed.



IFS Food is a standard for assessing food manufacturers with a strong focus on food safety and the quality of processes and products.



IFS HPC ensures product quality, safety and transparency for household and personal care products.



IFS Logistics ensures product safety and integrity during distribution for both food and non-food products.



IFS Broker manages product safety and quality for businesses involved in the trade of goods without taking possession.



IFS Wholesale / Cash & Carry provides certification for organisations that wholesale or retail food and other products.



IFS PACsecure ensures the quality and safety of manufactured primary and secondary food and non-food packaging materials.

The IFS Global Markets programmes for IFS Food, IFS Logistics and IFS HPC support “small and / or less developed businesses” in the gradual development of their product safety and quality management

processes within a defined period and making the first step towards the implementation of the relevant IFS Standards.

#### HOW IFS CERTIFICATION BENEFITS YOUR BUSINESS

IFS certification can offer a number of key benefits to businesses striving for excellence in quality, food safety and customer satisfaction, as well as seeking the competitive advantage in their market place.

Quality requirements in the IFS checklist	Even if product safety is the main feature in all IFS standards, the IFS Checklists also contain quality aspects, which safes you additional assessments on the topic.
Observance of the customer specifications	IFS Standards have always been close to the customer specifications. As an example, the standards contain requirements for traceability and handling of corrective measures. That ensures a timely response and effective measures in case of complaints.
Annual and complete audit of IFS certified businesses	IFS Certificates are valid for one year and renewed by a comprehensive assessment each year. This can help manufacturers to detect safety, quality or legality problems early on, before business operations are affected.
Risk-based action approach of the IFS	IFS aims for its processes to be cost effective and safety, quality as well as customer requirements are ensured. Therefore, IFS Auditors assess individually the company's effectiveness of its processes and implementation during an audit, but do not request any specific way of working.
Logging all deviations	The IFS Assessment Report comprises all detected deviations irrespective of their severity and includes their scoring. This way, the report allows the customer transparent and detailed insight into the current situation of the business.
Scoring system for the continuous improvement of your businesses	A, B, C, D, Major or KO are the rating levels available to an auditor for scoring the implementation of an IFS requirement. Furthermore, with all non-compliance ratings, the IFS auditors are obliged to justify the respective finding. This way, both the company and the customer can derive specific areas for improvement.
Detailed corrective actions plan	The auditor comprises all deviations as well as the relevant explanation to the assessed company. This approach allows the production site to implement practical solutions, immediately.
Standardised audit report	To make working with the assessment reports easier for Istakeholders, IFS has implemented a standardised report scheme. Contents and structures are predefined.

## THE NEW IFS FOOD VERSION 7

The objectives of IFS Food version 7 are to increase the user friendliness even more by using clearer wording, putting the focus on the product and reducing duplications of assessment requirements as well as giving more clarity about what IFS expects from auditors when they conduct an IFS Assessment:



- Increased focus on the onsite assessment, less on documentation
- Less requirements
- Improved structure tailored to the IFS stakeholder's needs
- Revised scoring system
- Mandatory GLN number for EU and EEA suppliers
- Focus on food safety culture
- Additional tools to support confidence in food safety, e.g. e-learning courses, hazard analysis, risk assessment

### FOOD SAFETY CULTURE WITH IFS FOOD VERSION 7

Food safety culture refers to shared values, beliefs, and norms that affect mindset and behaviour toward food safety in, across, and throughout an organisation. Senior management fostering a strong culture of food safety helps an organisation and its employees to prevent and detect deviations in any process impacting the safety, quality, and legality of their products. When achieved, employees become instinctively aware of the elements required to produce safe, quality products.

IFS is known for its high-level standards and thorough certification assessments. Being IFS Food certified means that food safety culture has been incorporated in your company.

Why a food safety culture is beneficial for your business:

- Attain customer trust and recognition
- Practice food safety to protect consumers
- Grow employees trust and commitment and decrease staff turnover
- Drive continuous improvement of your internal processes
- Reduce recalls and customer complaints
- Reduce liability insurance costs

To learn more about food safety culture, there will be an online module coming in October 2020. Please check the IFS Website or LinkedIn for news about this course.

### IFS GUIDELINE PRODUCT FRAUD MITIGATION

Product fraud is the intentional substitution, mislabelling, adulteration or counterfeiting of food, raw materials, or packaging materials placed upon the market for economic gain. Managing fraud risks in your supply chain is challenging. Our recently updated product fraud mitigation guideline can help managing those risks. It includes a "step-by-step" process description, examples of product fraud vulnerability assessments, and mitigation plans.

[Please click here for the Polish version](#)

[Please click here for the English version](#)



## IFS STANDARDS – A GROWING SUCCESS IN THE POLISH MARKET

Across the globe, a steadily increasing number of manufacturers and retailers work with the different IFS Standards and programs to ensure the safety, quality and legality of their products. IFS Standards are translated in multiple languages and 10 local offices around the world provide fast and problem-oriented support for different markets.

With a 9% share in the European Union's food industry, Poland is one of the most dynamic and biggest food

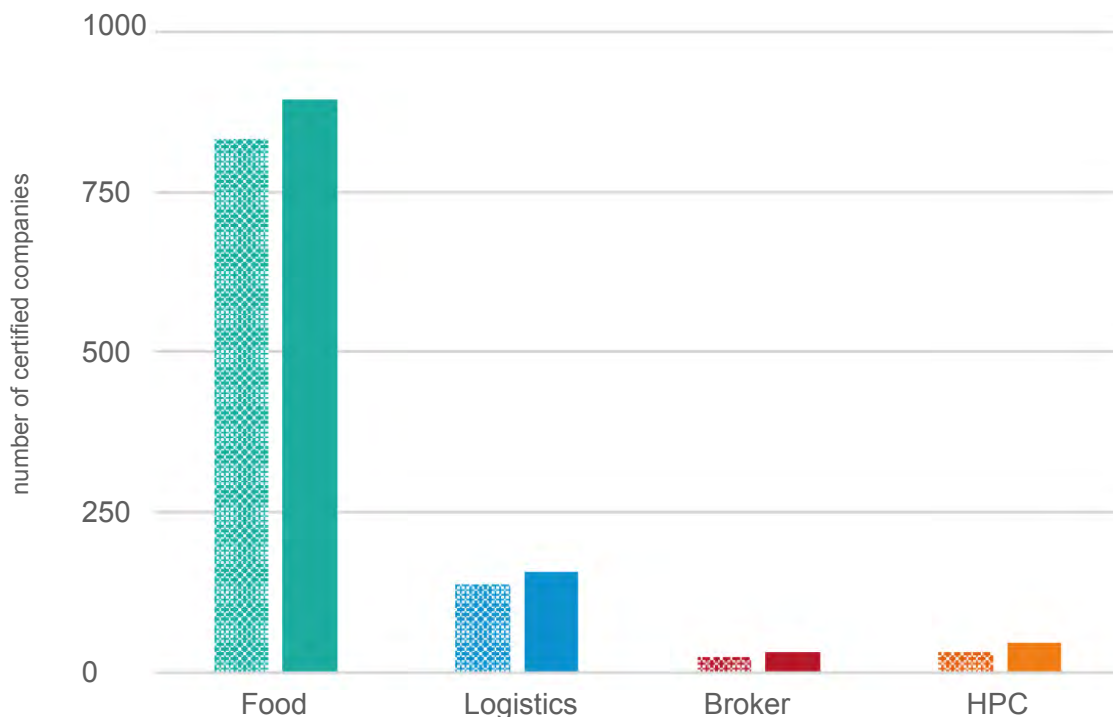
industries. It's rising export figures reflect the growing demand of Polish food products on foreign markets.

### COMING UP: MORE IFS TRAINING AND EVENTS IN POLAND

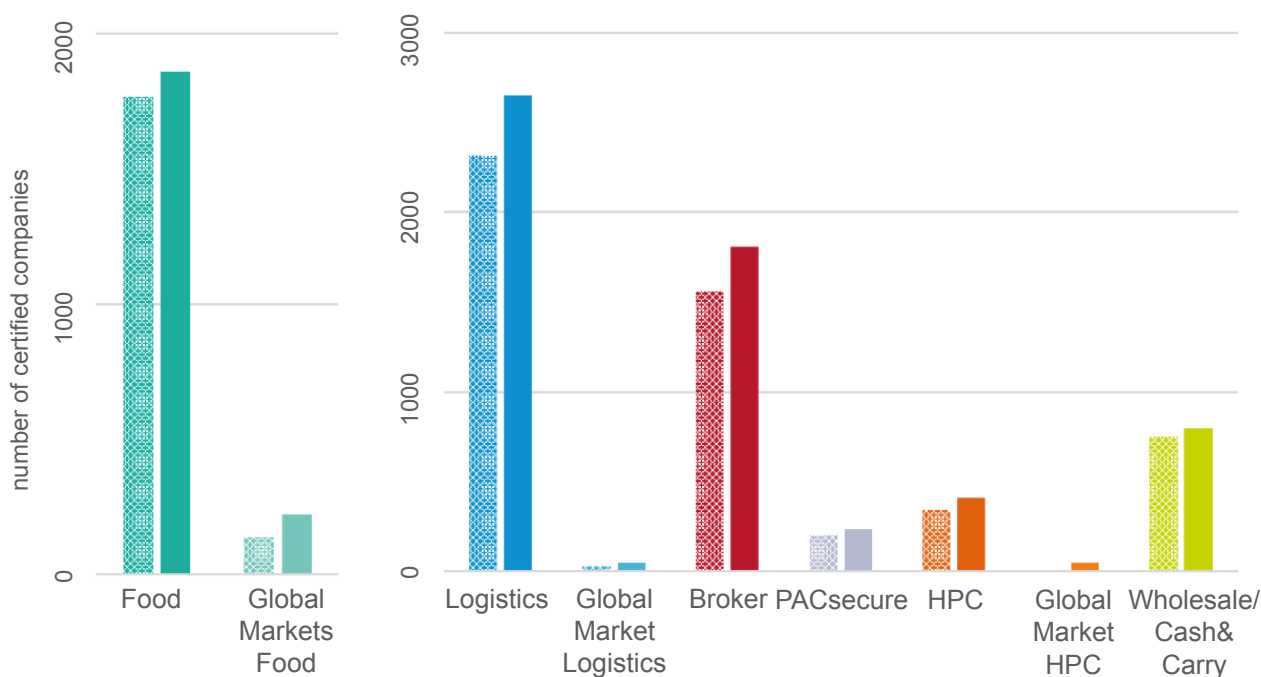
To propel this growth and to support all stakeholders of the Polish food industry, IFS plans to implement the following training and events in 2020:

- IFS training for auditors
- CB Day
- Preparation for IFS exams

IFS certified companies on the Polish market



IFS certified companies worldwide



## HOW IFS SUPPORTS YOUR BUSINESS



**The IFS Database** is an essential tool for all IFS Stakeholders and is available for free. In the database, retailers, as well as certified companies, can manage their suppliers or search for new ones and store all relevant data.

**The IFS Trend Risk Monitor** is a digital dashboard that offers registered IFS Database users a comprehensive overview of relevant data, so quality managers are able to manage supply chain risks more effectively.

**The IFS WordCloud** is a machine-learning based tool which supports the early identification of possible risks in the supply chain. It collects and sorts food safety alerts from FDA, EU-RASFF and FSA and visualizes the currently trending hazards in a word cloud.



The **IFS AuditXpress** software helps both auditors and certification bodies to prepare standardized and comprehensive assessment reports through an intuitive and user-friendly software. With the aid of the software, reports will be compiled and uploaded directly into the database. As from IFS Food version 7 the software can also be used by suppliers for creating internal audit reports.



**The IFS App** assists internal auditors during their audit. The up-to-date checklists and diverse support features on mobile devices simplify the audit and reduce time spent typing out notes. Photos and evaluations can be added directly along with individual requirements. Reports can be created with the IFS AuditXpress software.



**The IFS Academy** offers a variety of training events and seminars for different target groups such as quality managers from the food industry, auditors, certification bodies and consultants. The objective of these training and seminars is to provide valuable and affordable first-hand information about all IFS standards in order to facilitate their implementation. Contact the IFS Representatives in Poland for more information about training in Poland.



**IFS Recognized Consultants** are knowledgeable, experienced professionals who offer services to assist companies through the entire certification process. Consultants can be found on the IFS Website.

**All tools are available in the following languages: English, French, German, Italian and Spanish.**

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