

SAI Global/EFSIS Selected by



SAI Global/EFSIS has been selected as one of a small number of certification bodies that will be undertaking second and third party audits for Nestlé at their production facilities and Head Office operations around the world.


The quality assurance department at Nestlé in Switzerland has been working to develop an internal system that will improve quality and food safety at their factories, and they will be specifying that ISO22000 certification is required at all of their plants.

Nestlé Quality Audit Group - ZEUR Coordinator, Claude Wiss commented about the scheme, "We have been working hard to ensure that only the most competent certification bodies are selected to work with Nestlé as we drive for continuous improvement within our operations. I am delighted that SAI Global/EFSIS are one of the bodies selected as they have demonstrated excellent knowledge and experience of food safety inspection and certification over a number of years."

SAI Global/EFSIS Client Inspection Services Manager, Jacqui Slatter, is excited about the project, "It is a major achievement to be selected by Nestlé to conduct audits at their operations around the world. They have been very rigorous in their selection criteria and I am convinced that we will be able to add significant value to their operation through our world class inspection and certification expertise in the food industry." ■

SAI Global/EFSIS are delighted to announce new partner BP Retail – Wild Bean Café / Petit Bistro

SAI Global/EFSIS are proud to announce a new partnership with BP International Limited food service supply chain throughout Europe. BP have approx 7,500 forecourt operations in 9 countries throughout Europe, where their Food Service business is continuing to expand. They have appointed us to manage the food safety services for BP throughout the European region and to provide advice and support to the in-country teams.

 This is part of a coordinated approach to food risk management across BP. As part of further improving standards at their suppliers, BP has made it a requirement that all their food

suppliers to Wild Bean Cafes and Petit Bistros throughout Europe undertake a third party audit to a recognised GFSI benchmarked standard. Many already have this in place and others will be undergoing audits of their factories in the coming months. SAI Global/EFSIS will then maintain and manage a co-ordinated supply chain database of all BP suppliers' information. Following on from this, complete and accurate specifications for all suppliers' products will be collated into a central source.

Simon Galkoff (European Strategic Convenience Trading & Offer Development Manager) of BP International Limited has spearheaded the new partnership and says "SAI Global/

EFSIS went through a tough selection process and emerged as the obvious partners for us in this venture due to their reputation for high standards in the food safety arena. I am delighted to be working with them as they advise us through the requirements in this specialist area and allow us to concentrate on the continued expansion of our product range throughout our European operations." Work has already commenced on the project and Jackie Kerr SAI Global/EFSIS Account Manager is working closely with the in-country teams to ensure an integrated approach. She says this is an exciting new account, BP are a blue chip client and very professional in their approach." ■

SAI Global 2008 UK Sustainable Business Awards

The SAI Global 2008 UK Sustainable Business Awards have just been launched for the first time ever, and are set to become one of the most prestigious award programmes in the UK. These awards enable our customers to benchmark their business and add value to their management and food safety systems.

Each award is designed to reward excellence across a wide range of industries. The specific food safety category is aimed at finding a company that has demonstrated particular excellence in implementing and operating a successful food safety programme over a period of time.

At the recent launch of this exciting new awards programme, Paul Ruocco, Marketing and New Market Development Director for SAI Global/EFSIS said, "I am



Left to right: Tony Scotton – CEO, Andrew Cahn – Chief Executive of UKTI, and George Edwards – Chairman of SAI Global at the launch of the Awards.

delighted that we now have a way of rewarding our customers for demonstrating excellence in the implementation and operation of their food safety systems. We have long been the certifier of choice for the UK food industry, and now we are able to allow customers to benchmark their

practices whilst getting the chance to win what will quickly become a prestigious award within the food industry in the UK"

For more information visit www.sustainablebusinessawards.co.uk or call us on +44 (0) 1344 636319 Applications close Friday 4/4/2008

EUREPGAP becomes GLOBALG.A.P

To more accurately reflect the global nature of farm assurance, the unveiling of the new GLOBALGAP name at the international conference in Bangkok, Thailand in September 2007 took the attendees by surprise. This included one of the keynote speakers, Chris Reading, General Manager for Agriculture, from SAI Global/EFSIS and Managing Director, Mark Proctor who also attended the conference. The reason behind the name change is to reflect the expanding international presence of EUREPGAP, which now has over 80,000 certified producers.

Mark Proctor commented that the name change from EUREPGAP “better reflects what GLOBALGAP is trying to achieve. People always assumed it was a European standard and not appropriate for other parts of the world, other than those exporting to Europe. Now people will consider it as a standard appropriate for global use.”

Chris Reading spoke on the subject of the techniques and challenges for high quality inspections with specific reference to the Version 3 Protocol. Version 3 certificates will be issued from the beginning of 2008.



Pirapol Klipbua with the deputy Prime Minister of Thailand at the GLOBALGAP Conference.

Version 3 moves further down the route of harmonisation within the modular standards, with:-

Further development of areas such as worker welfare, health & safety and hygiene, and harmonisation of key areas such as food safety, and environmental protection.

The revision helps simplify auditor training and the inspection process as these

important areas are now part of a core module, being audited across all production enterprises. It is a particularly significant move for smallholders in developing countries, demonstrating GLOBALGAP's commitment to principles globally

Chris Reading said “It was an honour to be asked to speak as such a prestigious event and to witness the launch of

GLOBALGAP. EUREPGAP has come a long way in the last ten years and at SAI Global/EFSIS, we have supported the organisation throughout this time. The change to GLOBALGAP is now the right thing to do as producers, retailers and the assurance community become more internationally minded in their operations.” ■

New standard to support the Anaphylaxis Campaign

The Anaphylaxis Campaign, a UK charity that supports people with life-threatening food allergies, has become the first organisation to develop a Standard that specifically aims to promote good allergen management and labelling.

With food allergies on the increase, food companies have faced a growing challenge to minimise or eliminate allergen cross-contamination and provide helpful, accurate information to consumers.

Many people with allergies have become increasingly frustrated with the growth in

labels that state “may contain” an allergen. “The Anaphylaxis Campaign Standard to Increase Trust in Information about Allergens in Food” seeks to help food companies meet those challenges.

The Standard was developed thanks to a grant from the Food Standards Agency and was put through a rigorous consultation exercise in late 2006 and is now being launched and will be offered by SAI Global/EFSIS as a certification standard.” We are delighted to be working with the Anaphylaxis Campaign and will be extending our accreditation to

cover this area with a view to starting these audits shortly” says Carole Payne, Food Director SAI Global/EFSIS.

Studies have shown that one child in every 70 across the UK is allergic to peanuts and many people are similarly affected by other food allergens, notably tree nuts, sesame, fish, shellfish, milk and eggs. The Anaphylaxis Campaign has almost 8,000 members with food allergy and provides them with support and information via a helpline and newsletters.

David Reading, Director of the Campaign, said: “Food allergy

can be life-threatening for some and people are understandably anxious, especially when a child is affected. We are convinced that this programme of allergen control will improve life considerably not only for allergic consumers but also for the food industry, which is eager to minimise the risks and liability and provide information on the label that people can trust.” ■

For more information telephone on 01252 546100 or email info@anaphylaxis.org.uk

SAI Global/EFSIS approved for Woolworths Internationally

SAI Global/EFSIS has been appointed as an approved international certification body by top Australian food retailer Woolworths for its Woolworths Quality Assurance Standard.

"We're very pleased to be able to add the Woolworths Quality Assurance Standard to our wide range of services to the food industry," says SAI Global/EFSIS Food Director Carole Payne. "It means food companies who want

to supply Woolworths will be able to use SAI Global/EFSIS, the world food industry's leading inspection and certification body."

"We will be able to combine inspections against the Woolworths Quality Assurance Standard with the BRC Global Standard – Food, the International Food Standard and ISO 22000," she says. "That helps make SAI Global/EFSIS the

best choice for any Woolworths supplier."

"SAI Global/EFSIS is a leader in food safety and quality system certification and we're pleased to be able to announce that they have been appointed as an approved international WQA certification body," says Nadene Smith, Business Manager – QA at Woolworths.

"As part of Woolworths' fresh food promise, all our growers and

suppliers of fresh food and our private label brands are certified through the Woolworths Quality Assurance programme," she explains. "The Woolworths Quality Assured logo means the product you are buying is fresh, safe, and of the highest quality."

SAI Global/EFSIS has started WQA audits internationally from May 2007. ■

Come and Meet us at ANUGA

There's a chance for everyone in the food industry to meet SAI Global/EFSIS and discuss every aspect of third party food assurance in the food industry at ANUGA in Cologne on 13-17 October.

"We will be launching a special ISO 22000 promotion at the show with special offers for customers who visit the stand. Come and see us on the SAI Global/EFSIS stand or contact us after the show for further details. ■

Huge Savings on ISO22000 – The Ultimate Promotion

SAI Global/EFSIS is offering the ultimate promotion to any company that combines ISO22000 certification with their BRC or IFS certification.

Regardless of the size of your premises and workforce, we are offering a Stage 2 ISO22000 audit at a discount of over 80% on our normal ISO22000 certification price. As an example, a production site with 500 employees would save almost £2000 (€2900) on the

normal price of a Stage 2 ISO22000 complete certification, when combined with a BRC or IFS certification.

This offer will run until the end of June 2008, so hurry if you want to take advantage of this special promotion from SAI Global/EFSIS.

For more information, contact the Food team on +44 (0) 1908 249974 or foodsafety@saiglobal.com

Our brand transition continues.....

The last issue of the SAI Global/EFSIS Newsletter detailed our plans for the brand transition process which would see the SAI Global brand positioned alongside the EFSIS brand on all of our communication.

Paul Ruocco, Marketing and New Market Development Director decided to find out how customers perceived the changes, "We recently conducted in-depth research amongst our customers to gauge the recognition of the SAI Global brand and logo and I am delighted that over 85% of our

customers around the world recognised both the brand name and the logo. This shows that the brand transition is working and that our customers understand what is going on."

The last piece of the brand transition jigsaw is the migration of information from www.efs.com to www.saiglobal.com. Marketing Assistant, Tanya Todd, has been working hard to transition the web site information and ensure the corporate site contains the most up to date information on the complete range of services available from SAI Global/EFSIS.

Tanya commented "The transitioning of the



Tanya Todd, Marketing Assistant

website has been an exciting challenge for me. Now that it is complete, I am working on the next phase of development to enhance the functionality and

content still further and ensure all the different language pages accurately reflect the diversity of our business across the world."

To coincide with these changes in branding, email addresses and head office telephone numbers changed, so it really has been a time of transition which is now complete. The next few months will see further exciting developments in brand activity and product enhancement which will help to reaffirm the position of SAI Global/EFSIS at the forefront of the food industry. ■

For further information visit www.saiglobal.com



Around the world

SAI Global/EFSIS Australia & New Zealand



2007 is shaping up to be an exceptionally busy year, with demand for certain certification

standards increasing by over 200%. The retailer driven demand for BRC and SQF 2000 in the food and beverage sector continues to challenge the industry, and SAI Global is working closely with our clients to assist them meet retailer

timeframes. Whilst this presents short term challenges for the industry and us, it is also opening the door to increased export opportunities for suppliers to win new contracts with international retailers who require a GFSI benchmarked standard.

On the regulatory front, SAI Global continues to be awarded contracts by various government agencies as the exclusive provider of audit services to act on their behalf. We are now working with our clients and stakeholders to provide an integrated

audit service that covers these regulatory audit requirements together with retailer driven standards, thereby reducing the number of times they are required to be visited by our staff.

We were pleased to sponsor and exhibit at the successful 2007 HACCP Conference, and we will also be present at the upcoming 2007 Food Safety Conference at the Sydney Convention and Exhibition Centre.

Jeremy Stones

SAI Global/EFSIS Czech Republic



Our part of the business continues to grow within the BRC/IFS area, and we are

thrilled to have completed our first two IFS logistic certifications.

We have expanded our inspection team by employing Dr. Petr Kadlec who specializes in auditing ISO9001, ISO22000 and ISO14001, and who will undertake a range of other audits in the food sector. We have also expanded our administrative and sales team welcoming Mgr. Veronika Martinakova who has recently finished university where she studied food safety and quality.

We are now preparing for the second conference in "Application of the international standards in the food industry" which will take place in October. Among the speakers there will be SAI Global/EFSIS auditors, representatives of the state veterinary authority, and there will also be representatives from the major retailers, Ahold, Makro and Tesco.

Miroslav Suska

SAI Global/EFSIS France



The launch of the new IFS standard, version 5, this year has been a major development for SAI Global/EFSIS

in the French marketplace. We have been at the forefront of training initiatives for this new standard, and have recently run a series of interactive IFS V5 training sessions, making the transition from V4 to V5 as easy as possible for our customers and other interested companies.

Over 80% of our customers attended at least one of these training sessions, and they were seen as a great success. Particular emphasis was placed on the sensitive areas of change between the two versions and we were able to show how new and revised requirements could be implemented.

Another development for SAI Global/EFSIS in France has been the introduction of the full range of Technical Contract Management services that are offered so successfully by our colleagues in other parts of the world, particularly

in the UK and Australia. We are using our technical team in France to further develop these services for the French market, tailoring them to suit the particular requirements of the retailers and caterers here in France.

We now have 10 auditors fully trained and qualified to undertake ISO22000 audits. We are aware that many companies are looking to implement ISO22000 and we are already undertaking pre-audits and certification audits and are ready to expand this service still further.

Philippe Leveau

Further Geographical Growth at SAI Global/EFSIS

As part from our food office bases, SAI Global/EFSIS has initiatives in many other parts of the world. With the backing of SAI Global's worldwide resources, we are getting close to our customers in more countries than ever.

"Our strategy has been to develop local resources, in key markets, that are able to deliver the excellent service and quality of inspection that customers have come to expect from EFSIS" says Paul Ruocco, Marketing and New Market Development Director. "We have always operated around the world, but now we have a wider network of offices from which to deliver local food expertise."

In particular, the SAI Global bases in the USA, Italy, China, India, Indonesia, Turkey and Egypt has enabled SAI Global/EFSIS to develop the local market delivery strategy much more quickly than originally planned. If you include the local inspection resource being developed in Brazil, it is fair to say that SAI Global/EFSIS are able to deliver food assurance solutions in all of the main food-producing nations of the world.

The market for independent food assurance in the USA is set to grow rapidly over the next year or two. SAI Global/EFSIS already has two offices in the USA that are working closely with the food

industry to deliver assurance solutions suitable for that particular market. "Coupled with the exciting developments in South America, we are set to become a dominant force in the food assurance market across the Americas. The growth potential is enormous and we are well placed to service our customers in the region and also those based around the world who are importing food from across the American continent" says Paul Ruocco.

SAI Global/EFSIS is keen to build on its successful operation in Thailand by developing food expertise in China, India and Indonesia that can undertake

food inspection and certification to internationally recognised standards. Along with the extensive food expertise in Australia, the Asia Pacific region is now one of strength for SAI Global/EFSIS. With developing operations in Italy, Turkey and Egypt, it is easy to see that SAI Global/EFSIS truly has worldwide food assurance coverage.

The food assurance market is developing fast, and Paul Ruocco is convinced that there is tremendous potential for further growth. "More and more companies in more and more countries are realising the advantages of second and third party inspection and certification."

SAI Global/EFSIS Spain



Due to the expansion of the business SAI Global/EFSIS Spain has moved to a

bigger office in Madrid. We now have another auditor specialising in fresh produce who is based in Seville, who will cover most of our GLOBALGAP Tesco Nature's Choice (TNC) and UNE audits in Andalucia in the South of Spain. We have seen a increase in GLOBALGAP and TNC inspections, not only in our country but in the rest of the world, and Spanish auditors have undertaken a number of these inspections. Following the changes that were implemented in the GLOBALGAP standard earlier this year, we are planning to run specific training courses that will give our customers a insight in to the changes and prepare them for their next assessment in the coming months. We are also now offering the UK Leaf Scheme to fresh produce suppliers.

Most of our customers that had BRC certification are extending their certification to the IFS standard, showing a major increase in the number of combined BRC and IFS audits completed by SAI Global/EFSIS Spain, both to old and new clients. We've also seen an increase in demand for ISO 22000 inspections in the few last months.

IFS version 5 will be in force from January 2008 and we will be running a conference and a number of training courses to enable our customers to prepare for the new standard.

We are still finding that increasing numbers of food businesses are relying on SAI Global/ EFSIS' expertise to help them with their supplier approval. We are conducting more inspections of their suppliers using the EFSIS Safe and Legal Standard or to their own specifications.

Marta Escudero

SAI Global/EFSIS Scandinavia



The Scandinavian office is still the main BRC-certification body for the food industry in

Sweden and Norway. We now have four very experienced auditors with an excellent reputation in the food industry. This year we plan to complete around 180 BRC Food audits while the demand for IFS and standards for the storage and distribution sector continue to grow across Scandinavia.

Over the past year we have certified 8 sites for ISO22000 and we still have more waiting for pre-evaluation. This standard seems to be particularly suited to our market and there is considerable interest amongst our customers and the industry in general. It is a valued standard for companies with an existing and well implemented quality system, as it allows them to add food safety in a logical way to their existing procedures and really demonstrate improved food safety with the ISO22000 system.

We are also glad to announce the appointment of Patrick Gustavsson, who will be responsible for marketing and sales. Patrick is well known in the Swedish food industry, dealing with business development, microbiology and food safety.

Patrick will be working closely to set up and market the new programme for training and seminars that we will launch in the autumn. The programme will be a mixture of our own courses and the official BRC training courses, delivered by our two approved BRC trainers.

We also have started a process to gain accreditation for ecological certification of food manufacturers. We will offer a combination of BRC/ IFS certification and ecological certification which we hope will be very attractive for the increasing number of food companies aiming for ecological certification.

Torbjörn Holmberg

SAI Global/EFSIS Asia Pacific



So far, 2007 has been a year of great development for SAI Global Asia Ltd. There have been a number of

activities taking place, i.e. introducing the new company name, promoting the SAI Global brand in the region, along with introducing new schemes and developing a new customer base.

We have now introduced SAI Global as our Master brand while EFSIS works as a product brand at an operational level. Our customers are have quickly accepted SAI Global as a corporate entity who offer EFSIS food assurance services. Much like in the rest of the world, all of our customer communication now carries SAI Global branding.

Business continues to grow on the BRC and IFS front, expanding with both new and existing customers who have extended their own businesses. ISO 22000 is still in its introduction period, with 2 new customers to be audited in November.

We have now introduced GLOBALGAP (FFV option-2) and

have already audited a 'Lychee farm' in Thailand. We intend to extend this service with other products and in other geographic areas.

We are now going to begin Distribution Centre auditing across south east Asia under the McDonald's DQMP programme. Our auditors have passed the McDonald's training and are now therefore in the process of cascading their training over to other offices in Australia and India. The work will be undertaken by the Thai, Australian, and Indian offices, with the Thailand office being the point of contact for McDonald's in Hong Kong and all of the APMEA countries QA. The work will commence at the end of September and should be finished by the end of the year.

To help promote the understanding of BRC and IFS, we will be running public training seminars every quarter in Thailand, Vietnam and the Philippines. A number of new auditors are in the process of being trained as our business grows and we manage the increased demand for our services across Asia.

Pirapol Klipbua

SAI Global/EFSIS Germany



2007 has been an exciting year with the market increasingly moving towards combined audits.

We regularly combine BRC and IFS inspections during the same auditor visit, but we are now seeing this being extended to include McDonalds, QS and Beef Labelling.

Demand for the IFS logistics standard, which was introduced last year, is still rising rapidly. Many of our clients are combining the standard with audits for other standards, including for example the EU-ÖKO-VO organic standard.

As you can read elsewhere in this

Newsletter, SAI Global/EFSIS were recently selected to inspect BP petrol forecourt cafes and bistros, and we have already begun the audit process in Austria and Switzerland, which is a very exciting development us.

We believe that the new IFS Food Standard Version 5 will be very much in demand here as Germany is the key market for IFS certifications, with the German retailers actively promoting the standard amongst their supply base. We will be providing specific information and training on the requirements of the new standard to all of our customers in Germany, Austria and Switzerland, in a similar way to all of the other SAI Global/ EFSIS offices around the world.

Ben Buhlmann

Perdigao Expands Further In Brazil

The first Brazilian food company to list on the São Paulo Stock Exchange's (Bovespa) New Market (Novo Mercado) comprising those companies with high standards of corporate governance, Perdigão

Videira in the state of Santa Catarina.

Perdigão has seen a major expansion in its business over the past 72 years. Over this period, it has evolved from its position as a Company dedicated simply to the



is today one of the largest companies in the Latin American food sector and one of the leaders in food production and the processing of poultry and pork meats in Brazil. Founded in 1934 by Italian immigrants in

production of poultry and pork meats, by launching, for example, new business platforms in the beef and margarine markets. Again in line with the policy of diversification of its activities, in 2006, Perdigão

acquired a controlling stake in Batávia S.A., owner of the Batavo brand, the Company thus making its debut in the dairy-processed products arena. Perdigão has worked with SAI Global/EFSSIS for a number of years and has seen significant improvements in food safety and hygiene standards during that time.

Perdigão operates a comprehensive production structure made up of 20 industrial units in the states of Rio Grande do Sul, Paraná, Santa Catarina, São Paulo, Goiás, Distrito Federal and Mato Grosso (13 are owned and three are outsourced meat plants, one soybean crushing plant and three dairy-processed and dessert product units). The Company employs more than 39,000 staff and has a portfolio of more than 2,500 items (SKUs), sold under the brand names of Perdigão, Perdix, Batavo, Chester®, Apreciatta, Borella, Halal, Turma da Mônica, Sulina,

Alnoor, Toque de Sabor, Light & Elegant, Escolha Saudável, Confidence, Fazenda, Confiança, Unef, BFF and Nabrasa all perceived by consumers as synonymous with quality and flavour. The Company's activities are supported by a network of 24 Distribution Centres encompassing a logistics structure for the distribution of meats and dairy-processed products – 15 owned and nine outsourced in addition to nine outsourced distributors and 35 cross-docking transit points in Brazil. Perdigão also has a distribution centre in Europe and a presence in more than 100 countries with international sales offices operating in seven of them. This global dimension, sustained by annual growth rates in sales volume of more than 10% in the past decade, enabled the Company to post 2006 gross sales of R\$6.1 billion, a year on year growth of 4%. ■

Transform Pack – The New and Safe Way of Flavouring, Marinating and Preparing Meals

This unique, patented process can provide you with a whole new effective, economical and safe option to prepare seasoned products that are consistent in taste and flavor.

In today's processing environment, where the slogan is "have you done everything you could" one wonders why methods such as tumbling with spices or injecting flavours are still being used when applying seasonings can be as easy, accountable and safe as the Transform Pack System. Its versatility cannot be matched by existing technologies nor can its resulting quality in the final outcome.

Never has a product revolutionised the quality of frozen meat and fish like this system can. By packing your protein with this flavour system you eliminate drip losses, the off

odours of vacuum-packed meats and rancidity in frozen Salmon at low household freezer temperatures. Providing the consumer with safe, good tasting and easy to prepare entrees that cannot be distinguished from fresh meats.



The Transform Pack sheet combines liquid aromatics with topical décor spices and seasonings to form a multi

functional tool of flavouring proteins and vegetables. When applied to protein it transfers its covering in a clean and even way by coagulating the albumen on the surface of the meat, which in turn will hold larger particulates in place and seal the protein to prevent moisture loss caused by aging the beef or the defrosting of frozen proteins.

It will also prevent moisture loss during the cooking process providing the consumer with a more succulent cut of meat, fish or poultry. In the case of pumped products it will retain 60% more of the pumped moisture than a product tumbled with spices and therefore increasing the yield to the consumer.

Certification from SAI Global/EFSSIS has helped us to maintain our excellent production processes and ensure that food safety remains

the top priority amongst our production team.

There are sheets with many functional additives that range from forming the oil needed to season a grill or pan, to formulations that will create a sauce when used in a boil in the bag format. There are sheets that will smoke a Salmon in a vacuum bag and steak seasoning that will tenderize the toughest cuts of meat. The possibilities are endless and we continue to explore new and exciting ways to make your processing faster, easier and better with casing material as well as sheets that flavour or coat cheese, vegetables and roasts. ■

Please visit our website at www.transformpack.com or call us in Canada on 001-506-854-9211. We look forward to your ideas for the system.

SAI Global/EFSIS Training Calendar 2008

At SAI Global/EFSIS, we're in the business of helping your business become more competitive. Our leading-edge training has enabled thousands of customers worldwide to reap the benefits of ongoing process and performance improvement.

Following the recent successful launch of training courses by SAI Global/EFSIS, we are pleased to announce the finalised dates for the first half of 2008.

These are all food specific courses and are run by recognised experts in the food industry and incorporate our practical knowledge and experience gained over many years of working at food operations. A number of these courses are specific to SAI Global/EFSIS, others are provided by us as an Approved Training Provider for the BRC.

Bespoke and in-house courses

can also be tailored to your individual company needs. Please contact us for further details and a quotation.

All training information is published in our training calendar brochure which is available on our website or direct from our Training Centre Manager Kimberley Short. She can be contacted on +44 (0)1908 509090 or by email: uktraining@saiglobal.com.

In addition to this range of specialist food courses, we also offer through our SAI Global network, training in environmental management systems, information security, essential business skills and occupational health and safety. Please contact us for a full brochure of all courses. ■

CALENDAR January – July 2008:

| Jan 08 | | |
|------------|--|----------------------------|
| 24th Jan | BRC Storage & Distribution Standard | |
| | 1 day course covering core requirements | |
| Feb 08 | | |
| 13th Feb | BRC Version 5 - The New Standard | Conference - North England |
| | Summary of the new requirements for Version 5 | |
| 20th Feb | ISO 22000 1 day workshop aimed at providing understanding of 22000 | |
| 28th Feb | BRC/IOP Packaging Version 3 –The new Standard | |
| | 1 day course summarising new requirements for packaging companies | |
| Mar 08 | | |
| 5th March | BRC Version 5 – The New Standard | Conference – South England |
| | Summary of new requirements for Version 5 | |
| 12th March | Internal Auditor – Food | |
| | 2 day practical workshop for food companies | |
| April 08 | | |
| 9th April | BRC Version 5 – The New Standard | Conference – Ireland |
| 17th April | Internal Auditor – Packaging | |
| | 2 day practical workshop for packaging internal auditors | |
| 24th April | BRC Food Awareness Version 5 | |
| | 1 day management overview of key requirements | |
| May 08 | | |
| 14th May | Understanding IFS Version 5 | |
| | 1 day overview of new requirements for IFS | |
| 21st May | Food Risk Management Assessment | |
| | 1 day course for senior personnel managing risk | |
| June 08 | | |
| 11th June | HACCP Auditing | |
| | 1 day course on how to audit HACCP procedures | |
| 18th June | BRC/IOP | |
| July 08 | | |
| 8th July | Internal Auditor – Food | |
| 16th July | Background to International Food Standards | |
| | Covering BRC, IFS SQF and ISO 22000 | |
| 24th July | BRC Food Awareness Version 5 | |



NEW IFS VERSION 5 NOW LAUNCHED AND BRC VERSION 5 DUE IN JANUARY 2008

It is all change as Standard Owners update and revise their standards in response to revisions in the GFSI (Global Food Safety Initiative) Guidance requirements issued in summer 2007. Both IFS - the International Food Standard and BRC – British Retail Consortium are updating their food safety standards over the next 6 months as part of a regular programme of updating to ensure the standards remain current and up to date.

IFS Version 4 has been in place now since January 2004 and a review committee started in November 2005 incorporating retail, the food industry and certification bodies in the development of a new version of the standard. An extensive questionnaire to all IFS users resulted in responses from 500 suppliers and certification bodies, plus the experience of the accreditation bodies COFRAC(France), DAP(Germany) and Sincert (Italy) culminating in the new Version 5. The Standard lays down the food safety criteria for auditing suppliers of retailer branded products and continues to be promoted by all member companies of the German HDE and French FCD retail federations, but also now has the support of the Italian retail associations Federdistribuzione, ANCC and ANCD. To support the Italian retailers use of Version 5 a third IFS office is opening in Milan, Italy before the end of 2007.

IFS has grown in popularity since its launch and there are now approx 6700 certificates

issued with the highest numbers in Germany, France and Italy respectively.



Single Level standard

IFS Version 5 is now a single level standard merging the previous recommendations, higher and foundation level requirements into one checklist. There is a 25% reduction in the number of clausal requirements achieved mainly by eliminating repetition and improving clarity and wording. It also takes into account the latest EU regulations plus hygiene, product packaging and equipment and traceability requirements have been improved.

Knock out clauses (KO's)

Knock out requirements have increased from 4 to 10 clauses and now cover:

- 1.2.4 Responsibility of senior management
- 2.1.3.8 Monitoring system for each CCP in the HACCP analysis
- 3.2.1.2 Personnel Hygiene
- 4.2.2 Raw Materials specifications
- 4.2.3 Finished product specifications
- 4.9.1 Foreign body management
- 4.16.1 Traceability system forward and backward
- 5.1.1 Internal Audit
- 5.9.2 Crisis management procedures for recall/withdrawal
- 5.11.2 Corrective Actions

Scoring System

The scoring system has been amended, there are still four levels of deviation, from A through to D, which require an action plan indicating that corrective action will take place and major non conformances are raised which need a revisit to close out actions.

No certificate issued where 2 majors are identified and/or less than 75% of requirements are fulfilled.

Preliminary approval is given where there is 1 major and/or greater than 75% is scored once an on site revisit within 6 months has cleared non conformances.

Foundation level is awarded where the total score is greater than 75% but less than 95% (and no majors).

Higher level is awarded where the score is greater than 95%.

Frequency

A key change is that the frequency of audit has been increased to 12 months maximum for all products at all levels, to align with GFSI requirements and thus removing the 18 month frequency previously in place.

Timescales

Version 5 was published on 1 August 2007 and whilst audits can be to the new standard or continue against the current version until the end of this year, from 1st January 2008 it will be fully implemented.

SAI Global/EFSIS is running training courses for clients to assist with understanding the new requirements and gap analysis audits can be conducted on request.

BRC Version 5

The BRC has also been busy reviewing their standard and are in the final stages of drafting Version 5 of the Global Standard for Food. There has been consultation with retailers and food manufacturers through their Trade Federations with a view to making this wider than just a retailer driven standard.

Timelines are for Version 5 to be issued for consultation at the end of September with publication in early January 2008 for implementation from July 2008.

To save confusion no audits will commence against the new standard until July. There are no radical changes to the single level approach but the new standard has an enhanced HACCP section, and fundamental requirements have been revised. In several areas senior management commitment is detailed and required and the management of incidents is now included along with product recall and withdrawals requirements. The protocol is also updated and all Grade C sites will require a revisit to verify corrective action taken.

A full review of the changes to Version 5 BRC will be detailed in the next SAI Global/EFSIS newsletter, and we will be running 3 Client Seminars in the UK and Republic of Ireland from February through to April to go through the detailed changes to assist our customers in achieving a smooth transition, please see Page 7 for dates. In addition there are Awareness Courses for those only requiring an overview of the new requirements. ■

Note from the Editor

If you would like to be in a future issue of the newsletter or have an opinion or product you would like to share with SAI Global/EFSIS and its customers, please contact Paul Ruocco on + 44 (0)1908 249974, or email at foodsafety@saiglobal.com.



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