



SAI GLOBAL



The Food Assurance Specialists



SAI Global, incorporating **EFSIS**, is the premier third party food assurance service, providing retailers, manufacturers, farmers and caterers, throughout the world, with expert assurance of their operations to ensure that only the highest standards are maintained. SAI Global/EFSIS also inspect against various industry quality assurance schemes, covering an extensive range of food products.

SAI Global/EFSIS has the largest range of assurance services for the worldwide food industry, including:

EFSIS Gold

EFSIS Gold is a detailed management challenge process providing customers with a focused and powerful management tool linked to continuous improvement.

It has been developed to add value to the food industry by challenging management in a way that no standard audit can do. It is a management performance assessment rather than an audit, and probes in to the heart of a company's processes and systems.

BRC Global Standard – Food

SAI Global/EFSIS is the leading provider of supplier evaluations in the world to this Standard, currently completing more evaluations than any other certification body. This Standard is applicable for any supplier, regardless of product or country of origin, and sets the standard for food manufacturing plants.

International Food Standard (IFS)

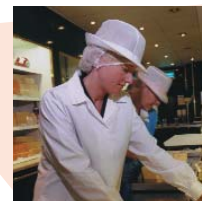
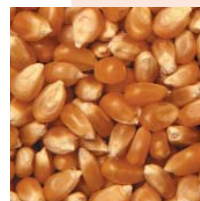
The IFS offers a uniform standard for companies supplying retailer branded food products to a wide variety of European retailers and is increasingly recognised around the world.

SQF 1000/2000

Ensuring that all manufacturing and primary production demands can be satisfied, SAI Global/EFSIS has added these standards to its wide range.

ISO 22000

ISO 22000 is a food safety management system based upon HACCP and takes a whole chain approach to food safety, going all the way from the farm to the fork including packaging and ingredient suppliers, caterers, storage & distribution facilities, chemical and machinery manufacturers and can be applied to primary producers such as farms.



Organic Inspections

SAI Global/EFSIS undertake organic inspections on farm and in the food processing sector, to the standards set by Organic Farmers & Growers, the original certification body for organic food.

Packaging Inspection and Certification

SAI Global/EFSIS undertake inspections and certification to the BRC/ IOP “Standard for Food Packaging Materials”, and have a number of inspectors that specialise in this area.

Storage and Distribution

SAI Global/EFSIS now offer certification to both the BRC and IFS storage and distribution standards, following the successful introduction of the EFSIS Storage and Distribution Standard some years ago. These standards are designed to cover an important link in the food chain and provide a comprehensive inspection of warehouses, distributors and depots covering key criteria for food safety and quality.

EUREPGAP and Other Farm Inspection and Certification

SAI Global/EFSIS undertake a wide range of certificated farm inspections to EUREPGAP IFA and fresh fruit and vegetables standards around the world, along with a full range of certificated farm inspections incorporating all aspects of farm activity, from feed assurance to livestock, crops and transport. These include FABBL livestock and cereals inspections, Tesco Nature’s Choice, the Assured Produce and ABM schemes, as well as many others.

ISO 9000

SAI Global/EFSIS is accredited to EN45012 and undertakes assessments to the ISO9000:2000 standard, which includes a complete review of management systems and documentation, including policy and procedure manuals, appropriate to the operation of a responsible organisation.

Health & Safety Audits

The EFSIS Health & Safety Standard is designed to be at the forefront of standard setting in the food industry. It covers procedures in the workplace from fire safety to emergency planning, and it requires companies to demonstrate compliance not just with legislation, but also with recognised best practice.

Catering Inspections

A comprehensive inspection of food handling and preparation, cooking procedures, hygiene standards and premises is carried out to the unique accredited EFSIS Standard for Catering Establishments. This is relevant to large scale catering operations as well as single unit restaurants or cafes.

Store Inspections

SAI Global/EFSIS undertake store inspections on behalf of a variety of food retailers including grocery stores, and restaurants. The standards used for inspection are based on current industry standards incorporating any specific quality policies developed by the retailer.

Product Traceability and Verification Audits

SAI Global/EFSIS provide effective verification and certification services for a range of food products, to ensure labelling claims made throughout the food chain are accurate and authentic, for example, beef labelling.

EFSIS Safe & Legal Audits

The EFSIS Safe & Legal Standard is designed specifically for small food manufacturers to provide a simple but comprehensive food safety audit while acting as a stepping stone to achieving the requirements of the full BRC Standard.

ISO14001

SAI Global/EFSIS is able to evaluate Environmental Management Systems, based on ISO 14001, which can be integrated with existing business processes to effectively identify, measure, manage and control environmental impacts and hence environmental risks.

Training

SAI Global/EFSIS now provides an extensive range of food training courses specifically designed to meet the needs of the food industry. These include public courses on a variety of relevant topics and can be developed to meet your in-house needs.

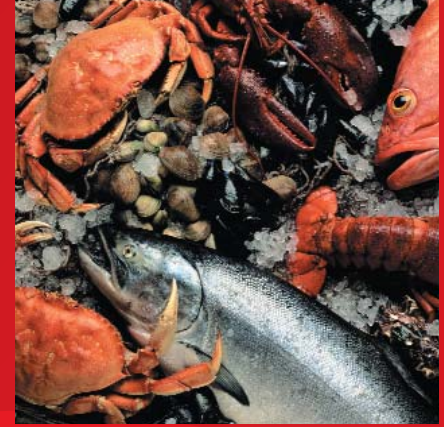
Technical Contract Management

SAI Global/EFSIS are nominated by internationally recognised specifiers to operate their outsourced technical requirements in areas such as supplier inspection, specifications, nutritional data, and label verification.

Benefits of using SAI Global/EFSIS

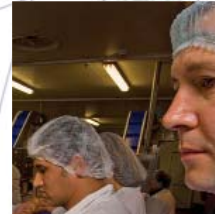
There are a number of key benefits that SAI Global/EFSIS approval can offer companies striving for excellence in quality and customer satisfaction, and seeking a competitive advantage in their marketplace:

- Ability to reduce individual inspection costs by combining a variety of different inspections at the same time e.g. BRC and IFS
- Worldwide coverage with offices on every continent
- Satisfy your requirements for inspection across the whole food chain
- Improved confidence in suppliers and products
- Reduced time spent on supplier screening
- International recognition of SAI Global/EFSIS approval by major retailers
- Experienced team of evaluators with the highest levels of technical expertise
- Monitoring of compliance with food regulations
- Reduction in the need for customer inspections
- Inspection to organic food standards
- Due diligence defence
- Expert witness
- Ability to undertake retailer specific inspections e.g. Tesco Nature's Choice
- Ability to trade with customers who insist on independent inspection
- The SAI Global group offers the widest range of products and services relevant to the food industry, including business compliance solutions, standards publishing and training, as well as product and food safety certification.





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