Food Solutions

Sustainability, authenticity and integrity

SAI GLOBAL

Trust. The experts.

Today's consumers are acutely aware of the potential risks within food supply chains. And when problems occur, your consumers now have access to a global audience, to share experiences beyond their network.

Building a foundation of trust with your consumers can take years to establish and however it can take only minutes to lose.

Trust in the food industry has been placed with governments to regulate the food safety industry and mandate higher standards at every stage of the journey from farm-to-fork.

No matter what your role along the farm to fork journey is — producer, processor, packer, raw materials manufacturer, distributor, or retailer — you need a partner to ensure your food safety protocols and best practices are in compliance with your product specifications, international best practices and consumer expectations.

A partner that can provide you with a high level of confidence in your brand, loyalty from your customers and partners, and the assurance that you have partnered with an astute service provider with highly skilled industry experts.

At SAI Global our deep understanding of your needs and expectations help us to provide world-class service through our comprehensive range of auditing, certification, training and technical solutions. Our suite of services and solutions help to improve your business processes while maximising your efficiencies and minimising your risks for product recalls, food-borne illnesses, or dissatisfied customers.

Global reach. Local expertise.

As your business expands you need a global company to meet your needs, whether you are operating within one country's borders and in one language or if you operate across borders and in many languages.

SAI Global is not only a technically astute service provider with highly skilled industry experts but a company that understands global markets and the importance of a global presence. With a presence in over 120 countries and offices on six continents

EXPERT TECHNICAL STAFF

Our trainers and auditors are masters of their disciplines and know how to probe deeply into your business and processes. This level of engagement is key to revealing critical areas for improvement and opportunities to add value to your business.

COMMITMENT TO SHARING KNOWLEDGE

We see our engagement with you as a collaborative journey. That's why we make our technical talent available to you and provide open access to an extensive repository of insightful webinars and whitepapers that just might spark your thinking or provide a new perspective on a current challenge.

Auditing and assessing across the food supply chain

Our highly skilled audit teams know how to evaluate your business processes against food safety standards, regulation adherence, best practices, and your unique brand standards. We work with you to achieve compliance and reduce risk while improving the efficiency, economy, quality and profitability of your operations.

Whether you are in food production, packing, storage, or food service, a comprehensive food safety program is critical to the success of your business. SAI Global helps you understand and assess the compliance measure for a consistent food safety program, incorporating all of the latest government mandated regulations, customer programs, and voluntary and industry schemes.

Foundations for food safety

GOOD MANUFACTURING PRACTICES (GMP)

While food safety programs are the hallmark of modern food manufacturers, GMP is the foundation of any food safety management system and an essential for any food company across the supply chain. The SAI Global GMP Inspection Standard audit provides a focused measurement of a site's compliance with expected operating standards.

HACCP

A HACCP program helps assure regulating authorities and customers that you are taking every reasonable precaution to ensure food safety. This program requires implementation of controls for identified physical, biological, and chemical risks throughout your operations through application of the Codex HACCP principles. The plan helps assure regulating authorities and customers that you are taking every reasonable precaution to ensure food safety.

ISO 22000

ISO 22000 is designed to support businesses with a robust food safety management system. ISO 22000 takes a complete supply chain approach to food safety, providing a standard that answers the requirement from the farm to the fork. ISO 22000 has the ability to be applied by any organisation within the supply chain, regardless of their size or position. Gaining you access to an increased network with credibility and committed safety from day one to the next.

GFSI benchmarked standards

BRC

BRC is the world's first GFSI-recognised standard and continues to be one of the leading choices for retailers worldwide looking for a high level of food safety assurance from food suppliers. BRC has been extensively revised in consultation with senior representatives from major retailers and food service companies, ensuring strong alignment with stakeholder expectations for food safety and quality.

FSSC 22000

FSSC 22000 is a leading global certification scheme, with GFSI scopes recognised and accepted around the world. Adopting the FSSC 22000 standard can provide your operations with competitive efficiencies on a worldwide basis. Its robust Food Management System (FSMS) demonstrates an organisations commitment to meet regulators, food business and consumers requirements.

ISO 22000 certified businesses are able to obtain full GFSI recognised FSSC 22000 certification through the implementation of the technical specifications for sector Prerequisite Programs (PRPs) and the additional FSSC 22000 scheme requirements. Saving you valuable time and expanding your companies reach.

SQF

The SQF Program (Safe Quality Food) is one of the world's leading food safety standards, designed to meet the needs of retailers and suppliers worldwide. Edition 8 now focuses on the matters that are applicable to each industry sector providing you with a more focused audit which is relevant to your own needs. It also now provides the 'option' to extend your scope of certification to include product quality elements, if required by your customers.

IFS

IFS (International Featured Standard) Food Standard is a highly recognised auditing standard manufacturers. It instils confidence in suppliers and products along the supply chain giving your consumers' confidence and enhancing your brands image.

GLOBAL G.A.P.

The standard is primarily designed to reassure consumers how food is produced on the farm by minimising detrimental environmental impacts of farming operations, reducing the use of chemical inputs and ensuring a responsible approach to worker health and safety as well as animal welfare. GLOBAL G.A.P. is a pre-farm gate standard, which means that the certificate covers the process of the certified product from farm inputs like feed or seedlings and all the farming activities until the product leaves the farm.

Certification for product integrity

SEAFOOD STANDARDS

With changes in consumer habits towards healthy and sustainable products, retailers are under pressure to find maintainable and trustworthy sources. This makes the fisheries industry key to answering the challenge. As the market moves towards seafood, steps to validate its origin and impact on the environment naturally come into play.

SAI Global offers the most comprehensive range of recognised and accredited certifications and standards services to all types of fisheries and seafood businesses globally including MSC, ASC standards and Chain of custody Global Aquaculture Alliance BAP standards and GlobalGAP Aquaculture standards. SAI Global's experts are able to deliver...(both off the shelf..) to delivering both off the shelf and tailored solutions to suit established or developing fisheries and their differing needs.

FARM ASSURANCE

The agricultural industry is diverse and challenging. In order to be successful, farms relay on the quality and trust of their products to be their disguising factor.

In this highly competitive sector with multiple struggles and complexities. One way that farmers can grow their business is to invest in a farm assurance standard, this enables farmers to distinguish their products by providing food retailers and consumers with a trusted and guaranteed set of defined standards covering food safety or animal welfare.

SAI Global offers a wide range of livestock, arable and farmed environment schemes to help producers reach their markets. Including but not limited to Red Tractor Farm Assurance (RTFA), GlobalGAP (G.G), Conservation Grade, Retailer Specific Standards, Livestock Feed, SAI Global Duck Standard and Red Tractor Poultry.

LEAF

The LEAF Marque will enable farms to continually improve their sustainable farming practices and is seen as an ethical label representing sustainable food. The LEAF logo appears on retailers and caterers shelves, providing a clear indicator of high environmental standards in food production, as well as giving customers reassurance.

FRESHCARE

Developed by the fresh produce sector to meet the needs of Australian horticultural industry and the requirements of their customers to maximise the market options for fresh produce. The scheme introduces best practices which must be implemented and maintained on-farm to provide assurance of continuous food safety and quality. The sections of the Freshcare code; Management and Food Safety & Quality, require the commitment of the business to maintain process and drive improvement.

RSPO AND ISPO PALM OIL STANDARDS

Oil Palm products is contained in a multitude of consumer products from food and non-products, it is cultivated in tropical regions around the world placing immense pressure on the local environment to meet the demands of the consumer and sustain its ecosystem. Unless correctly managed production can have serious negative impacts on the local environment as well as social factors.

By undertaking a Certified Sustainable Oil Palm programme you are supporting both the requirement for a sustainable source and ensuring growers adopt best practices for sustainability. Through the RSPO and ISPO schemes, you can certify sustainability in Oil Palm cultivation and supply chains to meet the demand for high quality, sustainable food and allow your customers to choose quality products with confidence. Certified sustainable Oil Palm products has been developed to ensure tractability and provide evidence of sustainable source.

GLUTEN FREE

With a rise in consumers suffer from celiac disease or gluten sensitivities the requirement to adhere to a strict gluten-free diet can be difficult. Consumers can be confused and overwhelmed by the number of gluten-free label claims on the market and are looking for a trusted mark which guarantees food is safe for them to purchase.

SAI Global offer a range of Gluten-Free certification programs including the voluntary Gluten-Free Certification Program (GFCP) developed by the Canadian Celiac Association (CCA) and the BRC Food additional module developed with Association of European Coeliac Societies (AOECS).

Both programs have been designed for manufacturers of gluten-free food products, to help consumers make clear and informed food choices.

ANIMAL WELFARE AUDITS

Healthy, well-cared-for animals result in a better quality product, meet critical vendor and supplier agreement standards, and demonstrate sensitivity to savvy consumers.

With SAI Global's Animal Welfare audits, you can verify that your quality standards for the health and humane treatment of animals meet industry and consumer expectations. Our PAACO-certified professional auditing team has years of expertise in performing Animal Welfare audits, providing you with the objectivity and discretion needed.

ANTIBIOTIC FREE

Providing the consumer with a clear choice to select food 'raised without antibiotics' or produced with 'responsible use of antibiotics', gives consumers the power to shop more confidently.

BRC STORAGE & DISTRIBUTION

The Storage and Distribution network is key to ensuring that the product retains its quality and safety before it arrives at the customer. Supply chains are often complex particularly where products are shipped over long distances, however mapping the distribution network and maintaining a handle on traceability is becoming more essential for retailers and manufacturers.

Packaging standards

BRC PACKAGING AND PACKAGING MATERIAL

Widely accepted around the world, the BRC packaging and packaging materials standard is accepted it as part of a supplier's suitability promise.

IFS PACSECURE

The IFS PACsecure standard is applicable to manufacturers of primary and secondary packaging materials. The standard ensures material safety and quality covering flexible and rigid plastics, paper, metal and glass and other natural material.

SQF PACKAGING

Applicable to all stages of the food packaging supply chain, this standard provides a comprehensive solution for oversight of supply chain food packaging safety and quality assurance.

FSSC 22000 – PACKAGING

Developed to meet the needs of a global supply chain of food safety management systems in the manufacture and provision of food packaging.

Supply Chain Integrity

COC – CHAIN OF CUSTODY (PULP & PAPER) FSC · SFI · PEFC

Demonstrate your commitment to the environment with certified forest products, Chain of Custody standard confirms the origin of forest products from Defined Forest Areas (DFA) which are tracked and verified through all phases of ownership, transportation and transformation providing you with the assurance your customers demand.

Brand standards audits

Driving consistency not only exponentially improves your products, services and processes but will improve customer experience and ultimately your profits. By managing risk, you protect your brand and drive improvement throughout your business.

As a market leader in audit and inspection services, SAI Global provides customised solutions based on your individual business specification. You can determine the frequency and the type of audits/ inspections from thirty-minute spot checks, to full compliance, audits encompassing food safety and hygiene, fire safety, health and safety, price integrity, trading standards, contractor compliance, legal standards and more.

Training

SAFE FOOD BEGINS WITH FOOD SAFETY TRAINING

Each year, over 12,000 people partner with us to learn best practices designed to enhance your systems while maximizing your investments into your business.

SAI Global food safety training courses provide your team with practical knowledge to ensure compliance with food safety requirements and legislation. We offer a range of BRC-certified courses for food safety, storage & distribution, packaging. In addition we providing training in food safety management systems such as ISO 22000 and other disciplines such as HACCP and TACCP.

Customised services

SUPPLY CHAIN

If your supply chain does not comply with the quality standards your customers expect, the integrity and effectiveness of your entire quality program are in question.

Supplier Compliance Management solutions provide you with the assurance you need to prevent such a situation from ever developing. SAI Global is a global leader in supplier compliance management solutions for the agri-food industry. Working closely with you, we gain a full understanding of your business and draw on our vast global resources and expertise to tailor the right supply chain management solutions to fit your organisation's goals.

[expertise] to advance confidently

About SAI Global

At SAI Global we understand the challenges of building stakeholder trust and confidence for companies at all stages of maturity. We work with organisations to help them meet stakeholder expectations for quality, safety, sustainability, integrity and desirability in any market and industry worldwide – whilst embedding a critical risk-based thinking and a platform of continual improvement.

Operating in over 130 countries, delivering more than 125,000 audits annually and more than 100,000 people participate in our Assurance training courses each year.

Services include:

Audit and Inspection – An accredited certifying body with highly experienced independent auditors
Learning and Training – Extensive range of courses to deepen expertise, support career advancement and unlock new opportunities
Product Certification – Provide evidence of conforming product through accredited certification

To find out more visit www.saiglobal.com/assurance

SAI GLOBAL