Food Assurance

Knowledge Inspired, Quality Driven.



Demonstrate Compliance

Audits and certification against industry, national and international regulations are becoming increasingly important in today's global business environment. Whether mandatory or merely nice to have, one thing is for certain: they open the door to commercial opportunities. We offer a broad range of food safety, quality, supply chain, social, ethical and sustainability audit services. Our specialist teams, spanning multiple industries and sectors, operate according to globally recognized best practices. Their expertise will ensure that your business is compliant with all required regulations and standards and meets changing consumer expectations.

Showcase your commitment to quality, safety and regulatory compliance



GFSI Benchmarked Certification

GFSI (Global Food Safety Initiative) benchmarked schemes provide easy access to global markets. SGS offers a comprehensive range of GFSI recognized schemes targeting the entire food supply chain, from production to manufacturing. Our offering can certify organizations against a range of BRCGS Global Standards (Food Safety, Agents and Brokers, Packaging Materials, and Storage and Distribution). It also encompasses FSSC 22000 (Food Safety System Certification); IFS (International Featured Standards) for food, brokers and logistics; SQF (Safe Quality Food); BAP (Best Aquaculture Practice); and GLOBALG.A.P. (Good Agriculture Practice). In addition, to help small and medium-sized producers demonstrate compliance, we offer the FSSC Development Program as a route to full FSSC 22000 certification.

Realize Food Safety Culture Program

The SGS Realize Food Safety Culture Program provides your business with detailed assessments, developed by technical food experts and occupational psychologists, to measure your food safety culture. It provides actionable intelligence that can be used to continuously improve your food safety culture, retain motivated teams, minimize human error and comply with the latest GFSI and regulatory requirements.

SGS experts are actively involved in GFSI working groups, providing insights into strategic food safety issues

Other Food Industry Schemes

Our independent audits will assess your processes and/or systems against global and local standards.

GMP (Good Manufacturing Practices)

GMP certification demonstrates the integrity of your food manufacturing process. It independently verifies – and certifies – that you are following the basic practices and prerequisites of an effective HACCP (Hazard Analysis and Critical Control Points) food safety program. This not only allows you to comply with food safety regulations but also increases customer confidence.

HACCP (Hazard Analysis and Critical Control Points)

HACCP audits help you identify – and avoid – potential hazards. Work with our food experts to set up control limits at critical points during the food production process. Our expert HACCP auditors assess your system to ensure it meets recognized international standards.

US FSMA (Food Safety Modernization Act) Certification

We are recognized under the US FDA's TPP (Accredited Third-Party Certification) rule to conduct facility food safety audits and issue FSMA certification. The SGS QIC (Qualified Importer Certification) scheme has been developed to certify foreign suppliers and help US importers meet the VQIP (Voluntary Qualified Importer Program) eligibility criteria. For foreign suppliers looking for evidence of compliance, SGS offers FSMA FSVP (Foreign Supplier Verification Program) certification. The scheme is based on US food regulations and is accredited by the ANSI (American National Standards Institute). Our FSMA certification audits can be integrated with other food safety schemes to enhance audit experience and reduce audit fatigue.

Food Defense

Effective food defense strategies allow organizations to comply with regulations and protect their supply chain. Vulnerability assessments examine the wider supply chain in relation to a product or a supplier. These assessments can then determine the chance/likelihood of adulteration or contamination for specific products, or at steps within the supply chain.

Gluten-Free Certification

We are the only certification body that offers a choice of gluten-free certification schemes. Pick the one that meets your unique requirements, whether that's GFCO (Gluten-Free Certification Organization), AOECS (Association of European Coeliac Societies) Crossed Grain Gluten-Free Certification or the BRCGS Gluten-Free Certification Program. We can deliver stand-alone or addendum audits alongside any GFSI Benchmarked Standard.

V-Label Vegan and Vegetarian Certification

In partnership with V-Label, we offer V-Label vegan and vegetarian certification globally for food and wine products. This symbol of quality offers assurance that your products do not contain hidden non-vegan or non-vegetarian substances.



Social, Ethical and Sustainability

FSA (Farm Sustainability Assessment Program)

The FSA Program, aimed at both food and drink companies, promotes the sustainable production of agricultural products throughout the entire supply chain.

Social and Sustainability

Our extensive portfolio of services ensure compliance with a wide range of internationally recognized social and sustainability standards. These include SMETA (Sedex Members Ethical Trade Audits), amfori BSCI, ISCC (International Sustainability and Carbon Certification) Plus, RSPO (Roundtable on Sustainable Palm Oil), RTRS (Round Table on Responsible Soy Association), and Bonsucro, among others.

Protect the integrity of your supply chain with responsible and sustainable practices

Seafood and Aquaculture

We provide a wide range of seafood and aquaculture certifications, including:

- ASC Aquaculture Stewardship Council Farm and Chain of Custody
- MSC Marine Stewardship Council Chain of Custody
- BAP Best Aquaculture Practices
- GLOBALG.A.P. Aquaculture
- SGS Fishing Vessel Social Audits

Animal Welfare

Our animal welfare audits provide consumers and retailers with confidence. They guarantee that the products they purchase have been produced in an environment that meets animals' health and welfare requirements, are compliant with robust animal welfare standards and ensure full traceability from farm to fork.

SGS Programs

At SGS we offer a range of tailored solutions including audit, training and customized programs to meet the unique needs of your business.

Supply Chain Customized Solutions

We offer customized audits and performance assessments of suppliers and industry partners against food safety, quality, social and ethical requirements – whether these are your organization's own requirements or your industry's. Our comprehensive range of supply chain solutions can integrate with our state-of-the-art digital platforms, providing real-time data analysis with user-friendly dashboards. Examples of our solutions include:

- Verification of your existing supplier approval and pre-qualification process
- Tailored supplier (risk) assessment/rating

programs using online tools to collect supplier information and assess compliance in ways that are meaningful to your business

 Customized performance assessment programs that include a targeted product inspection and analysis routine, label checks, product specification and regulatory compliance management

GMO and GE Standards

Our SGS No GE Ingredients Supply Chain Process Verification Standard (US Version) verifies processes across the supply chain, supporting 'No GE' claims in the US. This standard only applies to operators in the US and their suppliers for the US market.

We have also developed the SGS Non-GMO Supply Chain Standard, which is based on the European Union's directive and legal framework. This standard is available in all countries.

Work with SGS to enhance your operational performance

Training

As the global leader in professional training, we provide innovative learning and development solutions across multiple areas and industries. These can be customized and tailored to meet your organization's particular needs, ensuring that learning and skills objectives can be met by all learners in any location.

Our courses are delivered in a number of languages and delivery formats, including face to face, e-learning and Virtual Instructor-Led Training (VILT). We can even provide a mixture of these using hybrid or blended options.

Our accredited and non-accredited course portfolio covers everything from BRCGS, FSSC 22000 Food Safety System Certification and FSMA through to GMP and HACCP training, food safety, risk management, traceability, hygiene, regulatory requirements and more.

Improve performance by developing your workforce in line with best practice

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