Whitepaper

TÜV NORD CERT – Certification to IFS Food 6.1

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IFS Food applies when products are "processed" or where there is a hazard for product contamination during primary packing. The IFS Food Standard is important for all food manufacturers, in particular for those manufacturing private labels, as many requirements aim to assess fulfilment of specifications. The emphasis is on food safety and the quality of processes and products.

Benefits

Certification brings decisive competitive advantages for both production and marketing:

For production:

- continuous monitoring of fulfilment of food regulations
- reduction of the need for customer audits
- improved efficiency through better use of resources

For marketing:

- positioning of your company as a manufacturer of high-quality and safe food
- use of the IFS logo and certificate as evidence of adherence to the very highest standards

Target groups

IFS Food is a standard for suppliers of private brand labels and other food manufacturers. It only relates to food processing companies or companies who pack loose food products. IFS Food is only used if the product is "processed or treated", or if there is a hazard for product contamination during primary packaging. IFS Food can therefore not be used for the following:

- importation (offices, e.g. typical broker companies)
- transportation, storage and distribution

Audit time

There is a tool for calculating the audit time on the IFS website, which calculates the minimum duration for the audit. This takes account of the total number of people in the company, the number of product scopes and the number of food processing steps.

Product and technology scopes

Product scopes		Types of processing
1. Red and white meat, poultry and meat products	A	1. Sterilisation (e.g. cans)
2. Fish and fish products	B	2. Thermal pasteurisation, UHT/aseptic filling, hot filling, other pasteurisation techniques
3. Egg and egg products 4. Dairy products 5. Fruit and vegetables	C	3. Irradiation of food 4. Preserving, fermentation/acidification 5. Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration
6. Grain products, cereals, industrial bakery and pastry, confectionery, snacks 7. Combined products	D	6. Freezing including storage, quick freezing, cooling, chilling processes and respective cool storing 7. Antimicrobial dipping/spraying, fumigation
8. Beverages 9. Oils and fats 10. Dry goods, other ingredients and supplements	E	8. Packing MAP, packing under vacuum 9. Processes to prevent product contamination by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing 10. Specific separation techniques
11. Pet food	F	11. Cooking, baking, bottling, brewing, fermentation, drying, frying, roasting, extrusion, churning 12. Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/blending, stuffing, slaughtering, sorting, manipulation, packaging, storing under controlled conditions 13. Distillation, purification, steaming, damping, hydrogenating, milling

Note: Only technology scopes A to F are used to establish the IFS certification cover. Processing steps 1 to 13 only serve to calculate the audit duration.

Auditing of companies with several sites and central administration

For companies with several sites and a central administration (central managing site), first of all the central managing site is audited, and then a separate audit is performed at each production site. The results of the audit of the central managing site are taken into consideration in the audit reports of the individual sites, but each site receives its own report and certificate.

Requirements

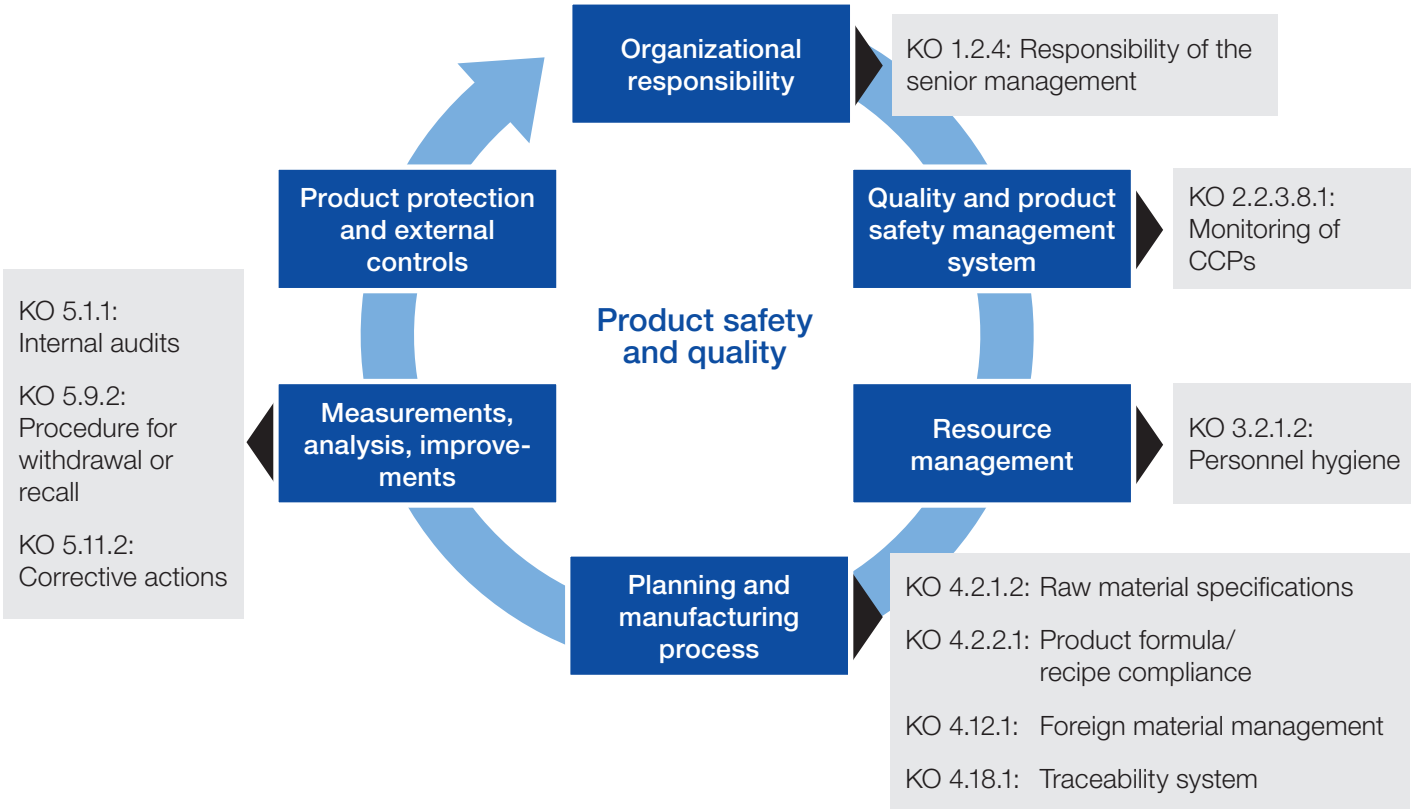
The requirements of the standard are divided into six main sections.

The auditor evaluates the type and significance of every deviation from these requirements. There are different evaluation grades for these deviations. All B, C and D evaluations are stated in the audit report.

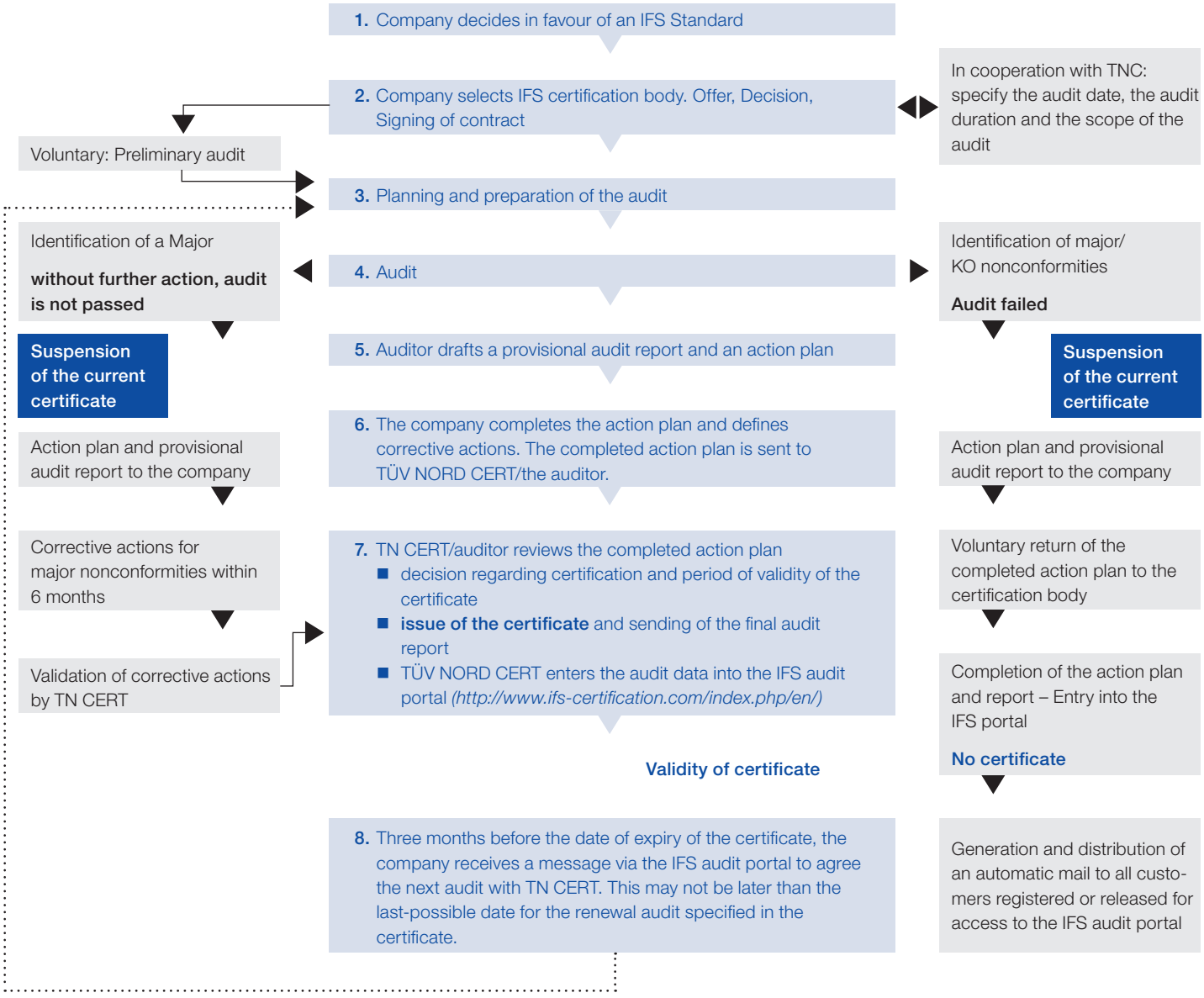
Result	Explanation	Points
A	Full compliance	20
B (Deviation)	Almost full compliance	15
C (Deviation)	Only a small part of the requirement has been implemented	5
D (Deviation)	Requirement has not been implemented	-20

The auditor can evaluate non-compliance with a requirement as a KO (= knock out) or as a Major nonconformity.

A Major can be given with respect to all requirements which are not defined as KO, and this leads to a reduction of 15% from the possible overall number of points. In the IFS Standard, ten requirements are defined as KOs. If the auditor establishes during an audit that one of the KO requirements is not fulfilled, no certificate can be issued.



Certification procedure



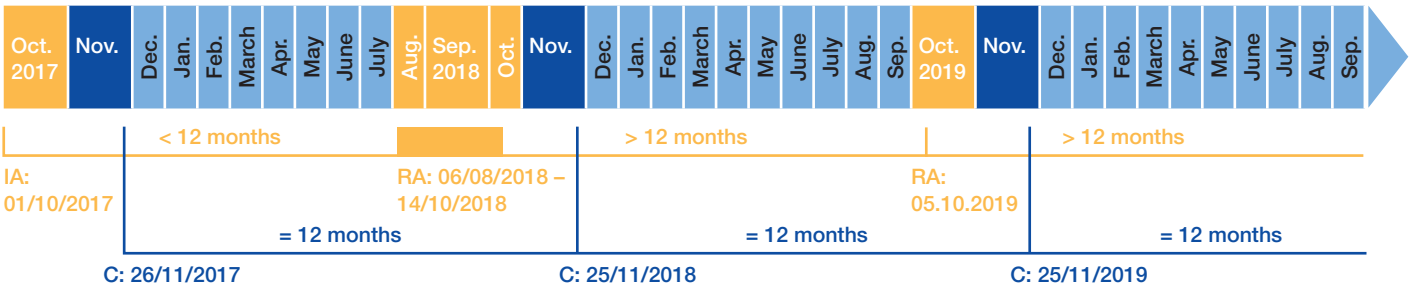
Certification cycle

Even if the date for the renewal audit changes each year, the date of validity of the certificate always remains the same. The duration of the validity of the certificate is determined as follows: Date of the initial audit + eight weeks.

Example

Date of the initial audit:	01 October 2017
Date of issue of the certificate:	26 November 2017
Certificate valid until:	25 November 2018
Time window of the renewal audit:	06 August to 14 October 2018
Certificate valid until:	25 November 2019
	(independent of the date of the renewal audit)

IA: Initial Audit, **RA:** Renewal Audit, **C:** Issue of the certificate, valid until



Extension audit

In particular cases, e.g. if new products and/or processes are to be included into the certification scope of the audit or if the certification scope of the audit is to be updated on the certificate, a company already certified to IFS must undergo a full new audit. An extension audit can take place on site during the validity of the existing certification. If the extension audit is positive, the new area is added to the certificate.

Unannounced audits

The company may register for unannounced audits. This is voluntary. The unannounced audit takes place in a time window of four months, calculated from the time point 16 weeks prior to the anniversary of the initial audit.

Further information

Further information and the IFS Standard itself are available at the IFS portal for downloading:

www.ifs-certification.com

If you have any further questions, please contact TÜV NORD CERT directly.

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