



IFS Food

Standard for the assessment of product and process conformity in relation to food safety and quality



MOTIVATION AND BENEFITS

The “International Featured Standard Food” (IFS Food) was developed by German and French retailers for auditing private label suppliers. Since 2005, Italian trade associations have also been involved in the joint project.

IFS Food is no longer aimed solely at manufacturers of private labels, but is now recognized and valued as a food-specific quality assurance system for all food manufacturers.

IFS Food serves as a standardized verification of food safety and the quality level of producers. This standard aims to improve food safety and product quality, enhance consumer protection and confidence, as well as to increase cost efficiency in the food chain.

In short, the retailer’s requirement in terms of IFS Food is to evaluate whether a food producer is able to produce safe products according to customer specifications and legal requirements.

OBJECTIVES

- A common standard with a harmonized scoring system
- Proof of the food producer’s ability to meet food safety, legal and quality requirements
- Approval of qualified certification bodies and auditors
- Comparability and transparency throughout the supply chain
- Cost reduction for both suppliers and retailers
- Improvement of food safety and quality of products
- Strengthening consumer protection and confidence
- Increasing cost efficiency in the food chain
- Mutual acceptance of the audits conducted

TARGET GROUP

All manufacturing companies in the food industry, as well as companies that have to prove that they meet the product safety, quality and legal requirements of retail companies.

CRITERIA

IFS Food is based on the Guidance document of the Global Food Safety Initiative (GFSI). The goal of the GFSI is to establish international safety standards for suppliers of retail companies. To this end, the GFSI has compiled key criteria against which food safety standards are measured.

The requirements of the standards are structured as follows:

- Governance and Commitment
- Food Safety and Quality Management System
- Resource Management
- Operational Processes
- Measurements, Analysis and Improvements
- Food Defense Plan

The implementation of the requirements is intended to ensure that companies certified according to IFS Food are able to produce safe food according to customer specifications and legal requirements, and that they continuously improve their internal food safety management system.





The determination of results follows a precise scoring system. Four graded scores are available for the evaluation. These range from "A = full compliance with the standard requirements" to "D = the standard requirement is not met".

ACCREDITATION

Quality Austria - Trainings, Zertifizierungs und Begutachtungs GmbH has been accredited by Accreditation Austria since February 2006 according to ISO/IEC 17065 for certifications based on IFS and is thus the first Austrian certification body to be approved by the German Retail Federation (Hauptverband des deutschen Einzelhandels HDE).

OTHER RELEVANT STANDARDS

ISO 9001, Annex to CAC/RCP 1-1969 (Rev. 4 - 2003), Commission Notice 2016/C 278/01, ISO 22000, ISO/TS 22002-1/-2/-4/-5 (Prerequisite Programs on Food Safety - Food Manufacturing/Catering/Food Packaging Manufacturing/Transport and storage), FSSC 22000, IFS Standards, BRCGS Standards

QUALITY AUSTRIA – WHO WE ARE

We are the leading Austrian contact for the Integrated Management System, based on quality, environmental and OH&S (occupational health and safety) management, and the topic of business excellence. Our main focuses are system and product certification, training and personal certification. We are accredited by Accreditation Austria for system, product as well as personal certification and have many international registrations and accreditations. Furthermore, we present the Austrian Excellence Award together with the BMWA (Federal Ministry for Economy and Work) and award the Austria Quality Seal.

Additionally, we organize several forums and conferences and have issued numerous publications. We participate actively in standardization bodies and international networks such as EOQ, IQNET and EFQM. We cooperate with some 50 partner and member organizations worldwide and thus ensure the facilitation of global know-how.

Having more than 1.000 auditors, trainers, assessors and technical experts all over the world, we ensure the successful implementation of standards and regulations within the organizations and provide sector and product specific knowledge with a very high focus on practical relevance. More than 10.000 customers in approx. 30 countries and over 6.000 annual participants in our trainings benefit from the long-standing expertise of our organization. We adapt our offer according to our clients' needs and support them in achieving their long-term goals!



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