



MODULE: EUROPEAN UNION AGRI-FOOD TRADE POLICIES AND IMPORT REGULATIONS

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Vice President - Food & Agriculture

TUV UK Limited

TUV NORD GROUP

Expertise for your Success

AGENDA

1. TUV NORD Mission and Vision
2. Introduction – Food Safety Standards
3. Global Presence
4. Brand Reputation Compliance Global Standards and Operations
5. Accreditations
6. Service Portfolio
7. Certification process
 - a. Audit Options
 - b. Audit type protocols
 - c. Scope and Regulation
 - d. BRCGS Food product categories and IFS Food product scopes
 - e. Certification cycle
 - f. Audit duration
 - g. Certificate template
 - h. Post audit protocol
8. Market and the economic impact for manufacturing sites operating to certifications



MISSION

Delivering trusted products

VISION

Providing trusted standards and services to cooperate within the supply chain to improve product integrity.



FOOD SAFETY STANDARDS

Developed over the last 20 years to provide a system of assurance that food from any source is safe

Framework for assessing the safety and quality of food production and distribution

BRCGS in the UK, IFS in Europe, and SQF in the US

Global Food Safety Initiative (GFSI) provides benchmarking of the operating criteria for private standards

The International Standards Organisation (ISO) has also published a food safety standard (ISO 22000)

FSSC 22000 – Under GFSI

Certification gain consumer confidence and ensure food safety across various stages in the supply chain

Food manufacturers and suppliers are actively seeking ISO 22000, BRCGS, SQF, IFS, and 'free-from' certifications

GLOBAL PRESENCE



TÜV NORD GROUP



OBS FOOD / AGRICULTURE



BRCGS

Protecting your brand with supply chain certification and digital assurance solutions, recognised by the Global Food Safety Initiative (GFSI) and the Sustainable Supply Chain Initiative (SSCI).

Programmes covering Food Safety, Storage and Distribution, Packaging, Consumer Products, Agents and Brokers, Ethical, Free-from, and Retail.

Enabling brand owners to confirm the safety, quality and authenticity of their goods and services. Constantly innovating to create a quality eco-system, embracing digital tools and evolving key value drivers across health, human welfare and ethical performance.

30,000
Certificated sites.

185,000
Driving industry improvement with 185,000 corrected non-compliances per year.

130+
Operating in over 130 countries.

\$800bn
Retail products placed on the market assured by BRCGS certification.

Recognized by **70%** of top 10 global retailers, 60% of the top 10 quick service restaurants, and 50% of the top 25 manufacturers.



Today, many retailers and brand owners worldwide will only do business with suppliers who have gained certification in the appropriate GFSI Schemes such as BRCGS, IFS, FSSC

BRAND REPUTATION COMPLIANCE GLOBAL STANDARDS



www.brcgs.com

BRAND REPUTATION COMPLIANCE GLOBAL STANDARDS

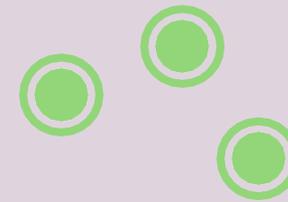


www.brcgs.com

ACCREDITATION BODIES AND NETWORKS



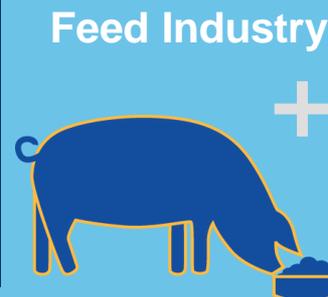
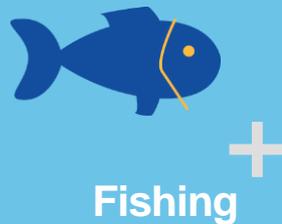
International
Networks of
Accreditation Bodies



National
Accreditation Bodies



SERVICE PORTFOLIO: FOOD, FEED, NON AND NEAR FOOD STANDARDS





TÜV NORD as a world leader in the field of technology services is a recognised brand in the world for over 150 years; it stands for quality, precision and reliability.

With over 10,000 employees in more than 70 countries, TÜV NORD Group is actively committed to its national and international customers with a realistic, fair and transparent approach.

Its broad service portfolio encompasses specific certifications and management of complex safety solutions with a team of competent auditors for every GFSI recognised and Non GFSI schemes.

If you have any further questions, please contact:

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 Enquiries.UK@tuv-nord.com

	CBP Recognised Food / Non-Food	Trade / Logistics	Packaging	Food	Agriculture
FOOD (PRODUCT CERTIFICATION)					
BRCGS Global Standard for Food Safety: Issue 8	■	■	■	■	■
BRCGS Global Standard for Agents and Brokers: Issue 2	■	■	■	■	■
BRCGS Global Standard for Storage and Distribution: Issue 4	■	■	■	■	■
BRCGS START1					
Plant based Global Standard	■	■	■	■	■
IFS Food, Version 6.1	■	■	■	■	■
IFS Broker, Version 2	■	■	■	■	■
IFS Logistics, Version 2.2	■	■	■	■	■
IFS Cash & Carry Wholesale, Version 2	■	■	■	■	■
FEED					
FAMI-QS Rules for Operators	■	■	■	■	■
GLOBAL G.A.P. General Regulations Part VII	■	■	■	■	■
Food Quality System Agricultural Contractors	■	■	■	■	■
Feed Chain Alliance (northern GMP Overcom)	■	■	■	■	■
GMP+ Feed Certification + Feed Responsibility Assurance (GMP+ FRA)	■	■	■	■	■
GMP+ Feed Certification + Feed Safety Assurance (GMP+ FSA)	■	■	■	■	■
Secure feed	■	■	■	■	■
NEAR FOOD					
BRCGS Global Standard for Consumer Products: Issue 4	■	■	■	■	■
BRCGS Global Standard for Packaging and Packaging Materials: Issue 6	■	■	■	■	■
IFS HFC, Version 1	■	■	■	■	■
IFS PACsecure, Version 1	■	■	■	■	■
ISO 22718 Cosmetics - GMP	■	■	■	■	■
EFPI - European Federation for Cosmetic Ingredients	■	■	■	■	■
SUSTAINABILITY					
MSC Fishery Standard / Chain of Custody	■	■	■	■	■
ASC Aquaculture Stewardship Council/ Chain of Custody	■	■	■	■	■
RSPO Supply Chain Certification	■	■	■	■	■
FOOD (MANAGEMENT SYSTEMS)					
ISO 22000:2005	■	■	■	■	■
Food Safety Certification Scheme - FSSC 22000 Version 4	■	■	■	■	■
HACCP	■	■	■	■	■
MANAGEMENT SYSTEMS					
ISO 9001:2015 Quality management systems	■	■	■	■	■
ISO 14001:2015 Environmental management systems	■	■	■	■	■
OHSAS 18001:2007 / 45001 Occupational health and safety	■	■	■	■	■
ISO 27001:2015 Information security management systems	■	■	■	■	■
ISO 50001:2011 Energy management systems	■	■	■	■	■
ISO 22301:2012 Business continuity management systems	■	■	■	■	■
SOCIAL					
SMETA - Sedex Members Ethical Trade Audit (SMETA)	■	■	■	■	■
SABO300	■	■	■	■	■
BSC - Business Social Compliance Initiative	■	■	■	■	■
Global Standard for Ethical Trade & Responsible Sourcing	■	■	■	■	■
CUSTOMIZED STANDARDS					
Retailers & Manufacturers	■	■	■	■	■
Agents & Brokers	■	■	■	■	■
Storage & Distributors	■	■	■	■	■

IFS SERVICES



IFS Food

Standard for assessing food product processors/manufacturers.

IFS Food shall be used when a product is processed or where there is a risk of product contamination coming from primary packaging.



IFS HPC

Standard for assessing companies that manufacture household and personal care products, or companies that pack loose household and personal care products. IFS HPC can only be used when a product is "processed" or when there is a hazard for product contamination during the primary packing.



IFS Logistics

Standard for companies whose activities are logistics services for food and non-food products, such as transport, storage, loading/unloading, etc. It applies to all types of transport: delivery by road, rail, ship, plane, etc. and to all types of products: frozen, refrigerated, ambient stable, etc.

The product IFS Standards under the specific subchapter about transport and/or storage already cover a production company's own logistics activities. Therefore, it is not necessary to perform a combined Assessment for IFS Food, IFS HPC or IFS PACsecure in combination with IFS Logistics.

BRCGS SERVICES



The BRCGS for Food Safety set out for the manufacture of processed foods and the preparation of primary products supplied as retailer- branded, branded food products and food or ingredients for use by food service companies, catering companies and food manufacturers.



The BRCGS for Agents and Brokers is a GFSI benchmarked standard applicable to companies that buy and sell products or facilitate the trade of products but do not manufacture, process, pack or store the traded products in their own facilities or their own sites although such activities may be offered to their customers via subcontracted service providers.



The BRCGS for Consumer products is applicable to the manufacture and assembly of consumer products. Based on market needs, it comprises of two separate standards: Personal care and household; and General Merchandise. Both standards set out the requirements for the manufacturer of relevant non- food consumer products, including the manufacture of raw materials and components, as well as finished products. Both of these standards have two levels of certification : Foundation and Higher

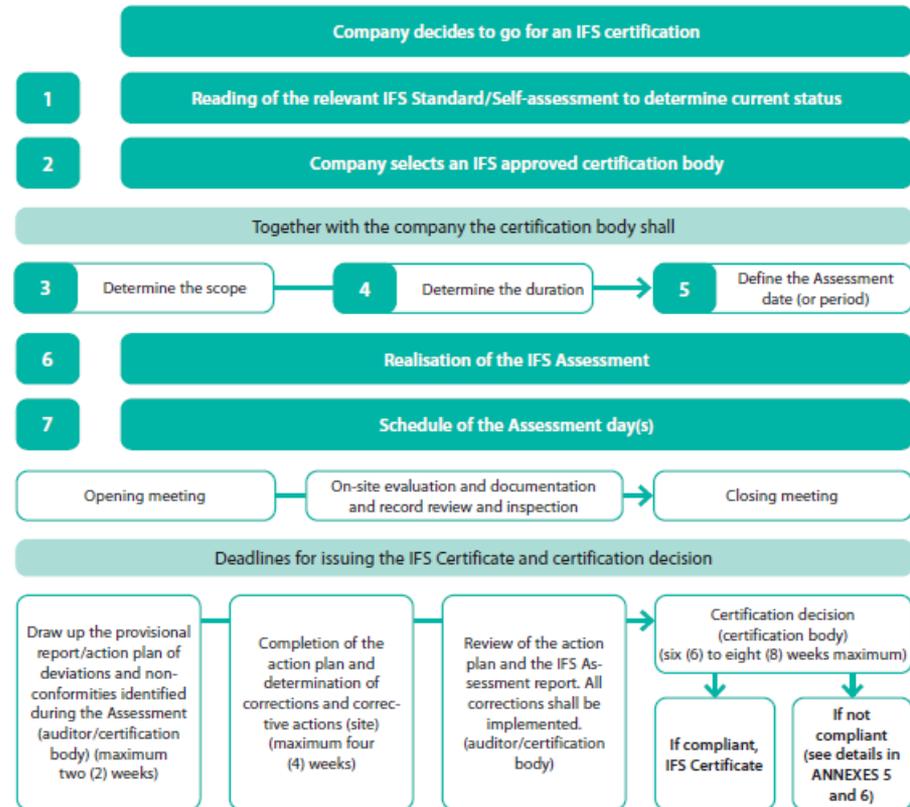
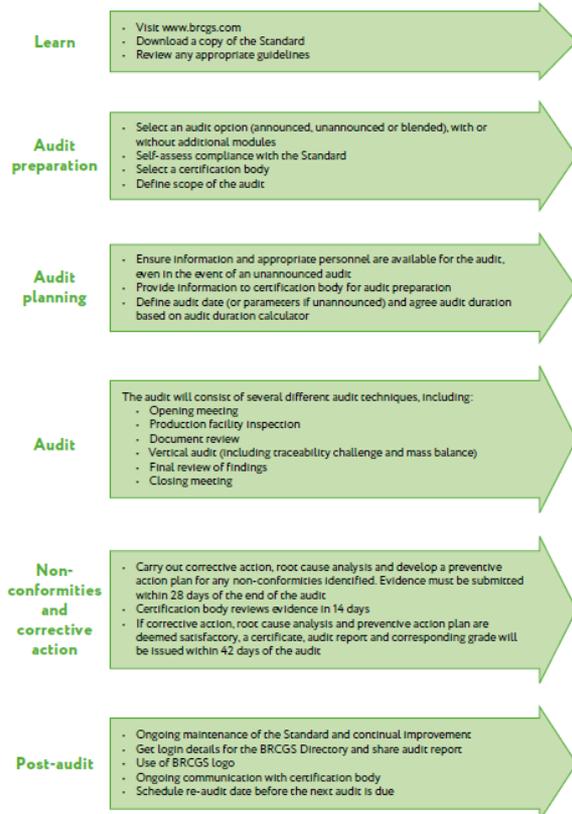


The BRCGS for Packaging and Packaging Materials is a GFSI benchmarked standard applicable to companies that manufacture packaging materials used for food and consumer products. This standard applies where ever processes are undertaken with packaging materials- even simple process such as cut and crease.



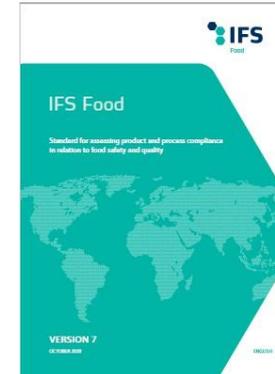
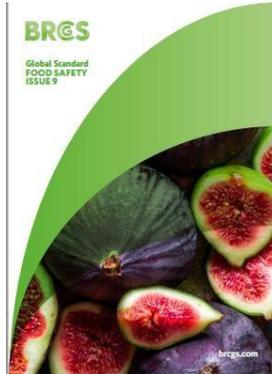
The BRCGS for Storage and Distribution is a GFSI benchmarked standard that sets out the requirements for the storage, distribution, wholesaling and contracted services of packaged food products, packaging materials and consumer goods. This standard is not applicable to storage facilities under the direct control of production facility management, which are covered by the relevant manufacturing standard

CERTIFICATION PROCESS



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AUDIT OPTIONS



Announced audit programme (with mandatory unannounced audit every 3 years)

Blended announced audit programme (with mandatory unannounced audit every 3 years)

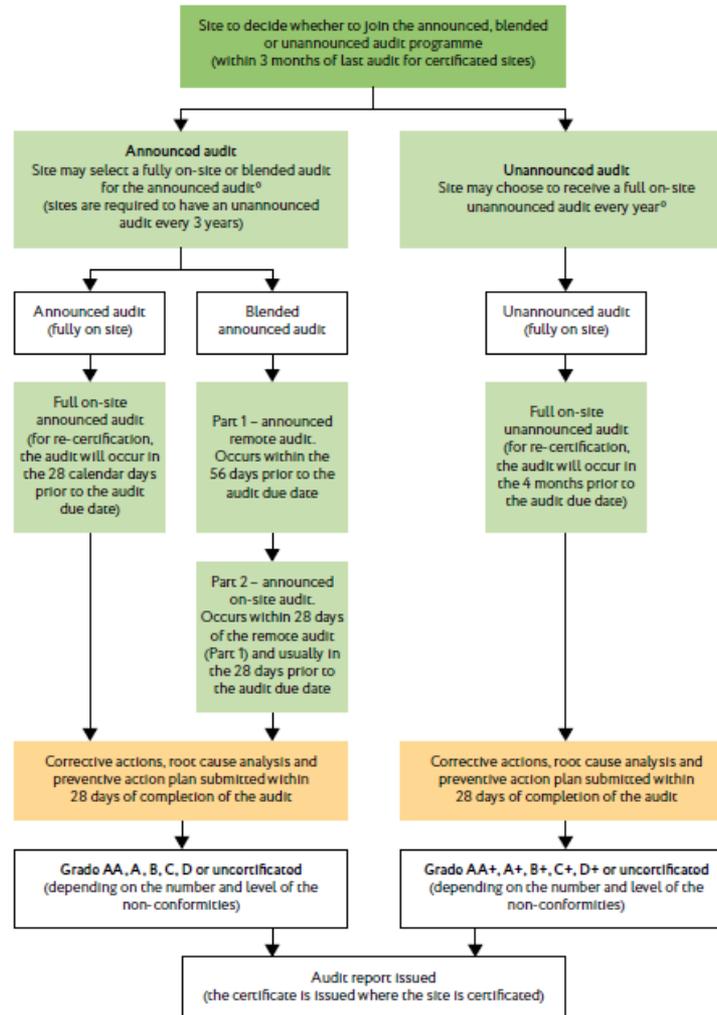
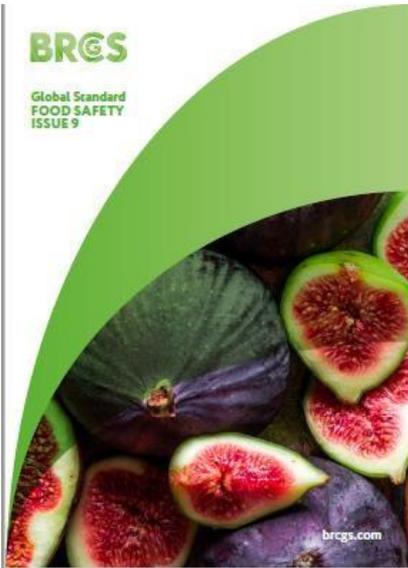
Unannounced audit programme

Announced audit programme (with mandatory unannounced audit every 3 years)

Unannounced audit programme

AUDIT TYPE PROTOCOL

FOOD SAFETY
ISSUE 9

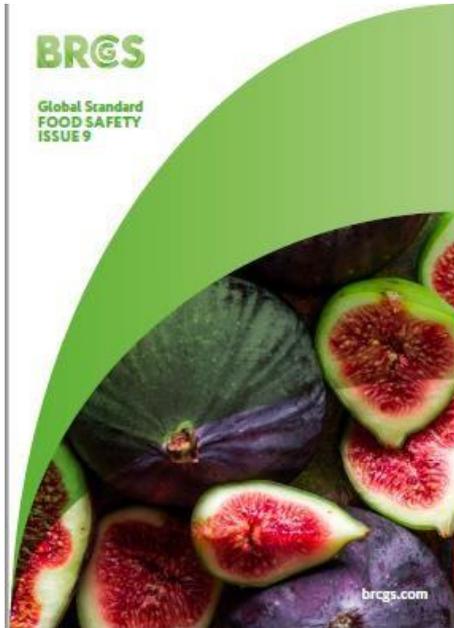


* Requirements and any limitations relating to the audit choice are detailed in sections 2-4

Figure 2 Audit options flow diagram

brcgs.com 97

Part I
Part II
Part III
Part IV
Appendices



Scope of the standard

- processed foods, both own brand and customer-branded
- raw materials or ingredients for use by food service companies, catering companies and/or food manufacturers
- primary products, such as fruit and vegetables
- pet foods for domestic animals and animal feed
- products from animal primary conversion.

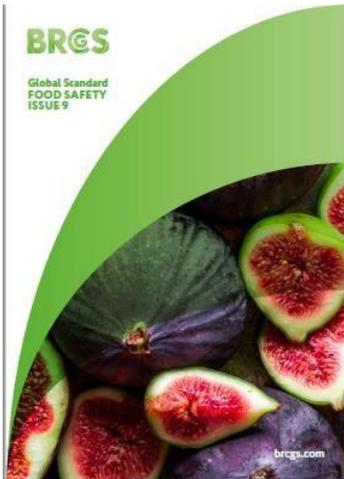
Food Safety Legislation

- undertake a HACCP or risk-based approach to the management of food safety
- provide a processing environment which ensures that the risks of product contamination are minimised
- ensure the presence of a detailed specification to facilitate the production of food products that are lawful and consistent with compositional and safety standards and good manufacturing practice
- satisfy themselves that their suppliers are competent to produce the specified product, comply with legal requirements, and operate appropriate systems of process control
- establish and maintain a risk-assessed programme for product examination, testing and/or analysis
- monitor and act upon customer complaints.

Food Safety Management System

- senior management commitment
- the development of a food safety plan – a HACCP-based hazard and risk assessment system (which provides a step-by-step approach to managing food safety risks)
- a product safety and quality management system
- the establishment of prerequisite programmes.

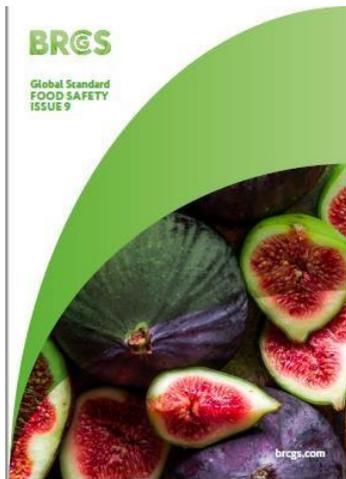
BRCGS FOOD PRODUCT CATEGORIES



Field of audit	Category no.	Category description	Product examples	Storage conditions	Examples of knowledge of technology required by auditor
Raw products of animal or vegetable origin that require cooking prior to consumption	1	Raw red meat	Beef/veal, pork, lamb, venison, offal, other meat	Chilled, frozen	Slaughter and primary cutting Vacuum packing Modified atmosphere packaging
	2	Raw poultry	Chicken, turkey, duck, goose, quail, farmed and wild game Shell egg	Chilled, frozen	Slaughter and primary cutting Vacuum packing Modified atmosphere packaging
	3	Raw prepared products (meat and vegetarian)	Bacon (including smoked bacon), comminuted meat and fish products (e.g. sausages, fish fingers), ready-to-cook meals, ready prepared meat products, pizzas, plant-based prepared meals, steamer meals	Chilled, frozen	Retail butchery, processing and packing Curing, marinating, vacuum packing, modified atmosphere packaging
	4	Raw fish products	Wet fish, molluscs, crustaceans	Chilled, frozen	Stunning, harvesting Vacuum packing, modified atmosphere packaging
Fruit, vegetables and nuts	5	Fruit, vegetables and nuts	Fruit, vegetables, salads, herbs, nuts (unroasted)	Fresh	Washing, grading
	6	Prepared fruit, vegetables and nuts	Prepared/semi-processed fruit, vegetables and salads including prepared ready-to-eat salads, coleslaws, frozen vegetables	Chilled, frozen	Blanching, freezing High-care principles

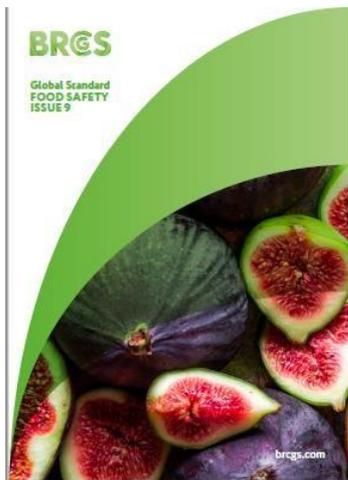
BRCGS FOOD PRODUCT CATEGORIES

Field of audit	Category no.	Category description	Product examples	Storage conditions	Examples of knowledge of technology required by auditor
Processed foods and liquids with pasteurisation or UHT as heat treatment or similar technology	7	Dairy, liquid egg	Liquid egg, liquid milky/drinks, cream, liquid tea and coffee creamers, yogurts, fermented milk-based products, fromage frais/crème fraîche, butter Ice cream Cheeses – hard, soft, mould ripened, unpasteurised, processed, cheese food Long-life milks, non-dairy products (e.g. soya milk), ambient yogurts, custards etc. Fruit juices (includes freshly squeezed and pasteurised, smoothies) Dried whey powder, dried egg, dried milk/milk formulation	Chilled, frozen, ambient	Dairy technology – pasteurisation, separation, fermentation High-risk principles
	8	Cooked meat/ fish products	Cooked meats (e.g. ham, meat pâté, hot eating pies, cold eating pies), molluscs (ready to eat), crustaceans (ready to eat), fish pâté Hot smoked fish, poached salmon	Chilled, frozen	High/low-risk principles Vacuum packs Heat treatment
			9		
	10	Ready meals and sandwiches, ready-to-eat desserts	Ready meals, sandwiches, soups, sauces, pasta, quiche, flans, meal accompaniments, cream cakes, trifles, assembled high-risk sweet desserts	Ready meals, sandwiches, soups, meals, fruit, tuna). Products packed in glass (e.g. sauces, jams, pickled vegetables) Products packed in plastic pouches (e.g. baby food) Pet food	Chilled, frozen
11					



BRCGS FOOD PRODUCT CATEGORIES

Field of audit	Category no.	Category description	Product examples	Storage conditions	Examples of knowledge of technology required by auditor
Ambient stable products not involving sterilisation as heat treatment	12	Beverages	Soft drinks including flavoured water, isotonic, concentrates, squashes, cordials, minerals, table waters, ice, herbal drinks, food drinks	Ambient	Water treatment Heat treatment
	13	Alcoholic drinks and fermented/ brewed products	Beer, wine, spirits Vinegars Alcopops	Ambient	Distilling, fermentation, fortification
	14	Bakery	Bread, pastry, biscuits, cakes, tarts, breadcrumbs	Ambient, frozen	Baking
	15	Dried foods and ingredients	Soups, sauces, gravies, spices, stocks, herbs, seasonings, stuffings, pulses, legumes, rice, noodles, nut preparations, fruit preparations, dried pet food, vitamins, salt, additives, gelatine, glacé fruit, home baking, syrups, sugar, tea, instant coffee and non-dairy coffee creamers	Ambient	Drying, heat treatment
	16	Confectionery	Sugar confectionery, chocolate, gums and jellies, other sweets	Ambient	Heat treatment
	17	Cereals and snacks	Oats, muesli, breakfast cereals, roasted nuts, crisps, poppadoms	Ambient	Extrusion, heat treatment
	18	Oils and fats	Cooking oils, margarine, shortening, spreads, suet, ghee Salad dressings, mayonnaise, vinaigrettes	Ambient	Refining, hydrogenation



IFS FOOD PRODUCT SCOPES



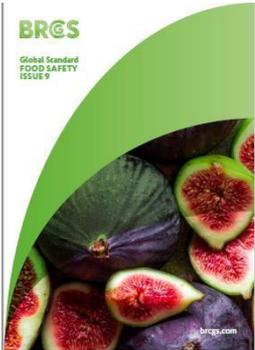
IFS Food product scopes	
1.	Red and white meat, poultry and meat products
2.	Fish and fish products
3.	Egg and egg products
4.	Dairy products
5.	Fruit and vegetables
6.	Grain products, cereals, industrial bakery and pastry, confectionary, snacks
7.	Combined products
8.	Beverages
9.	Oils and fats
10.	Dry goods, other ingredients and supplements
11.	Pet food

IFS FOOD PRODUCT TECHNOLOGYSCOPE



IFS technology scope	IFS processing step – Including processing/treating/manipulation/ storing	Technology oriented classification which also takes product risks into consideration	IFS technology scope	IFS processing step – Including processing/treating/manipulation/ storing	Technology oriented classification which also takes product risks into consideration							
A	P1	Sterilisation (e.g. cans)	E	P8	Packing MAP, packing under vacuum							
	B	P2		Thermal pasteurisation, UHT/aseptic filling, hot filling Other pasteurisation techniques e.g. high pressure pasteurisation, microwave	P9	Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and specific infrastructure during handling, treatment and/or processing e.g. clean room technology, "white room", controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g. filtration below 10 µ)						
							C	P3	Irradiation of food	Processed products: treatment with purpose to modify products and/or extend the shelf life and/or reduce food safety hazards by preservation techniques and other processing techniques Note—exception: Irradiation is attributed to this category although aimed for the destruction of microorganisms		
											P4	Preserving: salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. Fermentation, acidification
D	P6	Freezing (at least –18°C/0°F) including storage quick freezing, cooling, chilling processes and respective cool storing	P10	Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal								
					P7	Antimicrobial dipping/spraying, fumigation	F	P11	Cooking, baking, bottling, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion, churning			
P12	Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/blending, stuffing, slaughtering, sorting, manipulation, packing, storing under controlled conditions (atmosphere) except temperature, labelling	P13	Distillation, purification, steaming, damping, hydrogenating, milling									
				P13	Distillation, purification, steaming, damping, hydrogenating, milling							

CERTIFICATION CYCLE

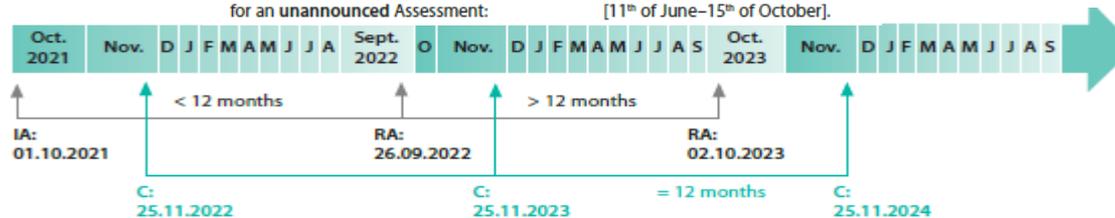


Announced/unannounced	Audit date	Next audit due date
Initial audit at site (announced)	1–2 June 2020	1 June 2021
Re-audit (announced)	20–21 May 2021 (audit within 28 calendar days prior to the audit due date)	1 June 2022
Re-audit (1 in 3 unannounced)	1–2 March 2022 (audit within 4 months prior to the audit due date)	1 June 2023
Re-audit (announced)	20–21 May 2023 (audit within 28 calendar days prior to the audit due date)	1 June 2024
Re-audit (announced)	20–21 May 2024 (audit within 28 calendar days prior to the audit due date)	1 June 2025
Re-audit (1 in 3 unannounced)	10–11 March 2025 (audit within 4 months prior to the audit due date)	1 June 2026



- Initial Assessment date: 1st of October, 2021
- Date of issue of certificate: 26th of November, 2021
- Certificate valid until: 25th of November, 2022
- Recertification Assessment date: 26th of September, 2022
- Certificate valid until: 25th of November, 2023 (independently from the recertification Assessment date)

- Time window to schedule the recertification for an announced Assessment: [6th of August–15th of October].
- Time window to schedule the recertification for an unannounced Assessment: [11th of June–15th of October].



IA: Initial Assessment
 RA: Recertification Assessment
 C: Issue a certificate valid until

AUDIT DURATION



Typical duration is 2-3 days, never is excess of 10 hours per day

The calculation for the audit duration is based on:

- the number of employees – as full-time equivalent employees per main shift, including seasonal workers
- the size of the manufacturing facility, including on-site storage facilities
- the number of HACCP plans (or food safety plans) included within the scope. For the purpose of the calculator, a plan corresponds to a family of products with similar hazards and similar production technology.

Factors influence audit duration by not more than 30% of total calculated time

- whether it is an initial certification audit
- shortfalls in the information provided prior to the audit, as specified in section 2.1.2
- the complexity of the manufacturing process
- the number of product lines
- the age of the site and the impact on material flow
- the labour intensity of the processes
- communication difficulties (e.g. language)
- the number of non-conformities recorded in the previous audit (requiring additional time to review the relevant systems and confirm implementation of effective preventive action)
- difficulties experienced during the audit requiring further investigation
- the quality of site preparation (e.g. documentation, HACCP, quality management systems).

Calculator is available on BRCGS and IFS website

www.brcgs.com

www.ifs-certification.com



Minimum IFS Food Assessment duration is two (2) days (16 hours). One Assessment day is equivalent to eight (8) hours (without lunch break) and shall never exceed ten (10) hours

- total number of employees (including part time workers, shift workers, temporary staff, administrative people, etc.), considering the total maximum number of employees over a year
- number of product scopes
- number of processing steps ("P" steps).



CERTIFICATE TEMPLATE



Auditor number: []

CERTIFICATION BODY NAME OR LOGO

[Certification body name, certification body number] certifies that, having conducted an audit:

For the scope of activities:
Including additional modules of:
Exclusions from scope:
Product categories:

At COMPANY NAME
SITE CODE
AUDIT SITE ADDRESS

Has achieved Grade: [Insert grade] [announced, unannounced or blended audit programme]

Meets the requirements set out in the
GLOBAL STANDARD FOOD SAFETY
ISSUE 9: AUGUST 2022

Date(s) of audit: [Include two dates for the blended announced audit. If the audit is an extension to scope, include original audit date]

Certificate issue date:
Re-audit due date: From To
Certificate expiry date:

Accreditation body logo: []

Authorised by: _____

BRCGS logo: []

Name and full address of certification body
Certificate traceability reference

This certificate remains the property of [name of certification body]

If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact: enquiries@brcgs.com or use the BRCGS reporting system at <https://tellusbrcgs.whistleblowernetwork.com>

To verify certificate validity, please visit <https://directory.brcgs.com>

Certificate

IFS Food

Herewith the certification body
Name of the certification body
being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

Name of the assessed company
Address
(GS1 GLN(s) and where applicable, packing code and sanitary legal authorisation number)
COID, (head office, if applicable)

for the Assessment scope:
(detailed descriptions of process(es)/product(s),
additional information:
If there are partly outsourced processes, the following sentence shall be added:
"Besides own production, the company has partly outsourced processes",
description of product exclusions, if applicable,
if the company performs additional broker or logistics activities, provide the certification status by writing the sentence:
"The company has own broker/logistics activities which are/are not IFS Broker and/or IFS Logistics/other GFSI recognised standard certified".

Number and name of the product scope(s), number of the technology scope(s)
meet the requirements set out in the
IFS Food Version 7, OCTOBER 2020
at Foundation level/Higher level
and other associated normative documents
with a score of XX %

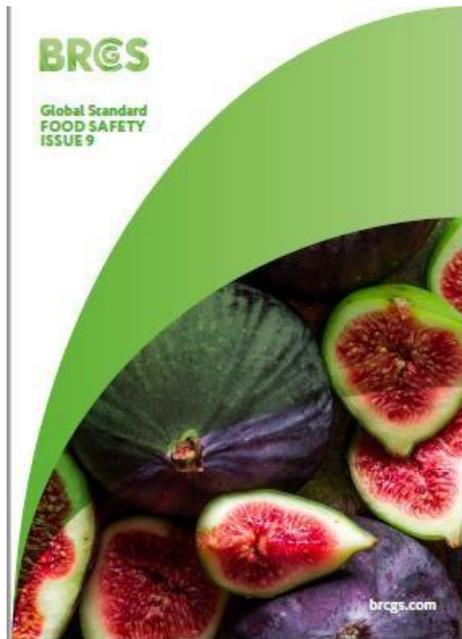
Certificate-Register number:
Date of the last unannounced Assessment (last day of the Assessment).
If no unannounced IFS Food Assessment has been conducted for the respective COID yet, the certificate shall indicate the following:
"Last Assessment conducted unannounced: N/A"

Assessment date (if relevant: plus date of the follow-up Assessment):
Certificate issue date:
Date of expiration of the certificate (the certificate validity shall remain the same each year as described in the IFS Food Certification protocol, Part 1):
Next Assessment to be performed within the time period:
(Recertification Assessment between XXXX and XXXX in case of announced Assessment and between XXXX and XXXX in case of unannounced Assessment)

Date and place:
Name and signature of the responsible person at the certification body:
Address of the certification body:

Logo of the accreditation body or its name and registration number

STANDARD POST AUDIT PROTOCOL



Communication with certification bodies
Position statements
Extension to scope
Certification withdrawal
Appeals
Surveillance of certificated companies
BRCGS logos
BRCGS Directory

IFS MARKET DEVELOPMENT

IFS Standards	Jan. – Dec. 2019	Jan. – Dec. 2020	Jan. – Dec. 2021	Change in Total	Change in %
Food	18.606	18.314	19.466	1152	6.3%
Logistics	2.652	2.723	3.031	308	11.3%
Broker	1.804	1.866	2.205	339	18,2%
PACsecure	233	185	246	61	33%
HPC	407	410	469	59	14.4%
Wholesale/Cash&Carry	795	767	799	32	4.2%
Global Markets Program					
Global Markets Food	2238	1898	1875	-23	-1.2%
Global Markets Logistics	48	51	55	4	7.8%
Global Markets HPC	46	48	18	-30	-62.5%

In 2021, the total number of audits and assessments increased by 7%

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DEVELOPMENT 2022

IFS Standards	Jan. – Sep 2021	Jan. – Sep 2022	Total more	in %
Food	14,935	15,949	1,014	6,8
Logistics	2,235	2,486	251	11,2
Broker	1,651	1,941	290	17,5
PACsecure	163	204	41	25,1
HPC	311	346	35	11,2
Wholesale/Cash&Carry	559	621	62	11,1
Global Markets Program				
Global Markets Food	1,346	1,528	182	13,5
Global Markets Logistics	44	72	28	63,6

In 2022, the number of audits and assessments increased by 8,9 per cent to 23,147 compared to 2021 (21.244)



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DEVELOPMENT 2022



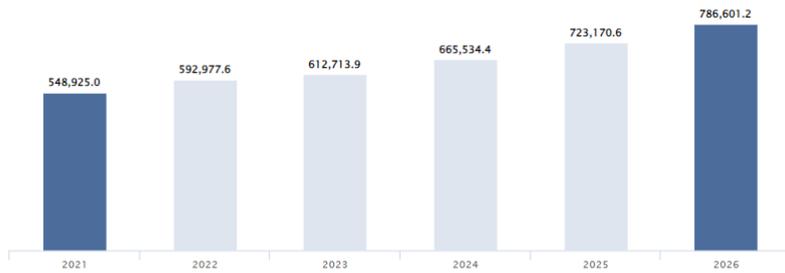
- ✓ IFS is growing - even in times of the pandemic.
- ✓ IFS is the largest CPO in Europe.
- ✓ IFS has the support of retail & wholesale companies in continental Europe because we focus on private label protection.
- ✓ IFS continues to expand towards CEE & North Africa
- ✓ IFS has broad support from Latin American retailers - the IFS Global Markets program supports supplier development.

MARKET- INDIA

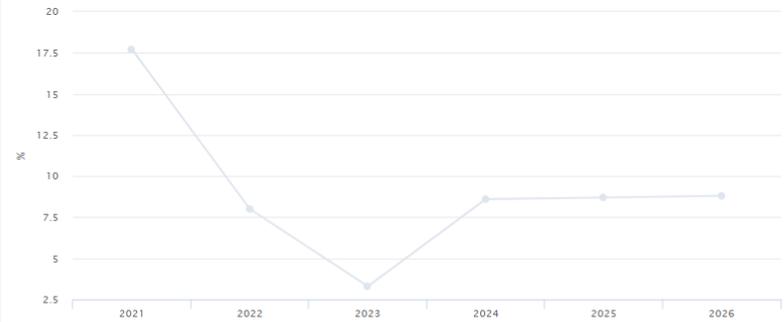
Resources4Life / Food & Non-Alcoholic Drinks

Facts	CAGR 2015-2020 India	Abs 2021	y-o-y in %						CAGR 2020-2025 India
			2021 India	2022 India	2023 India	2024 India	2025 India	2026 India	
Food sales, USD	5.7%	548,9bn	17.7%	8.0%	3.3%	8.6%	8.7%	8.8%	9.2%
Non-alcoholic drinks sales, USD	5.2%	8,3bn	17.0%	7.2%	2.8%	8.1%	8.2%	8.4%	8.6%

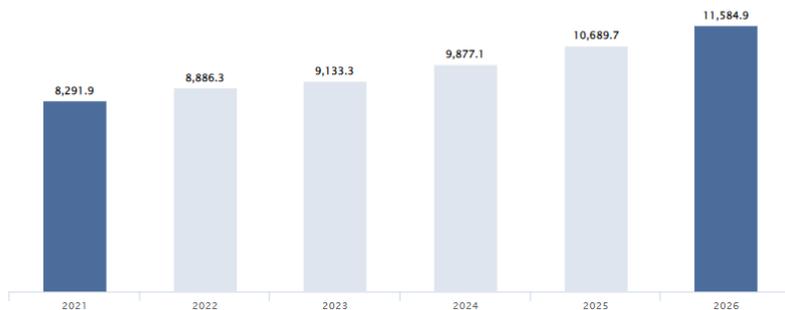
Food sales, USD India (in m)



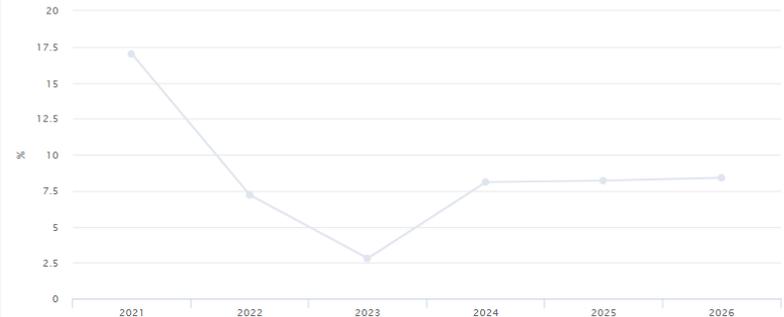
Food sales, USD India (growth y-o-y in %)



Non-alcoholic drinks sales, USD India (in m)



Non-alcoholic drinks sales, USD India (growth y-o-y in %)



MARKET- INDIA V/S EUROPE

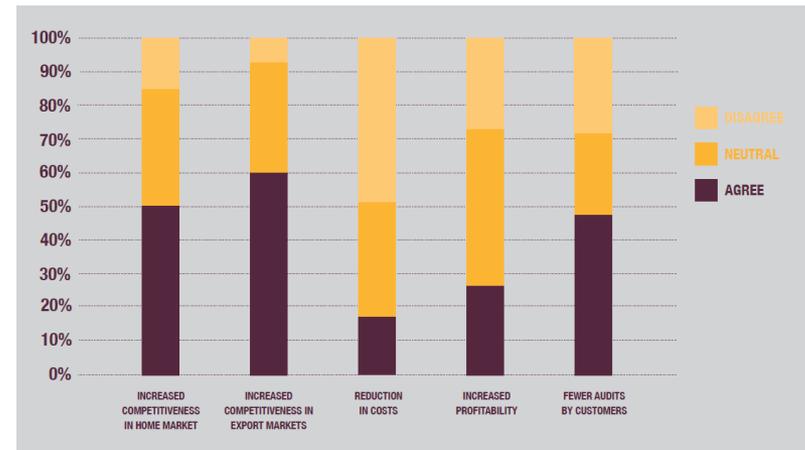
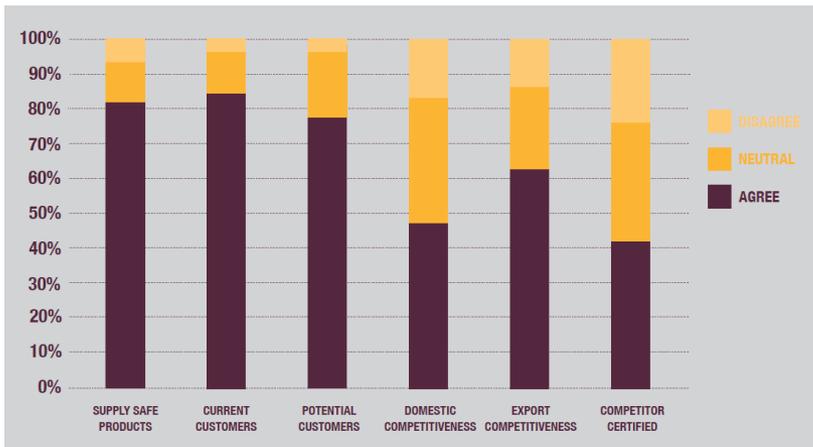
Resources4Life / Food & Non-Alcoholic Drinks

Facts	CAGR 2015-2020		Abs 2021	y-o-y in %												CAGR 2020-2025	
	India	Europe		2021		2022		2023		2024		2025		2026		India	Europe
				India	Europe	India	Europe	India	Europe	India	Europe	India	Europe	India	Europe		
→ Food sales, USD	5.7%	2.7%	548,9bn	17.7%	7.8%	8.0%	-2.2%	3.3%	-0.6%	8.6%	11.1%	8.7%	6.1%	8.8%	6.0%	9.2%	4.3%
→ Non-alcoholic drinks sales, USD	5.2%	3.3%	8,3bn	17.0%	8.0%	7.2%	-1.4%	2.8%	0.3%	8.1%	12.0%	8.2%	6.3%	8.4%	5.6%	8.6%	4.9%

ECONOMIC IMPACT FOR MANUFACTURING OPERATING TO CERTIFICATION

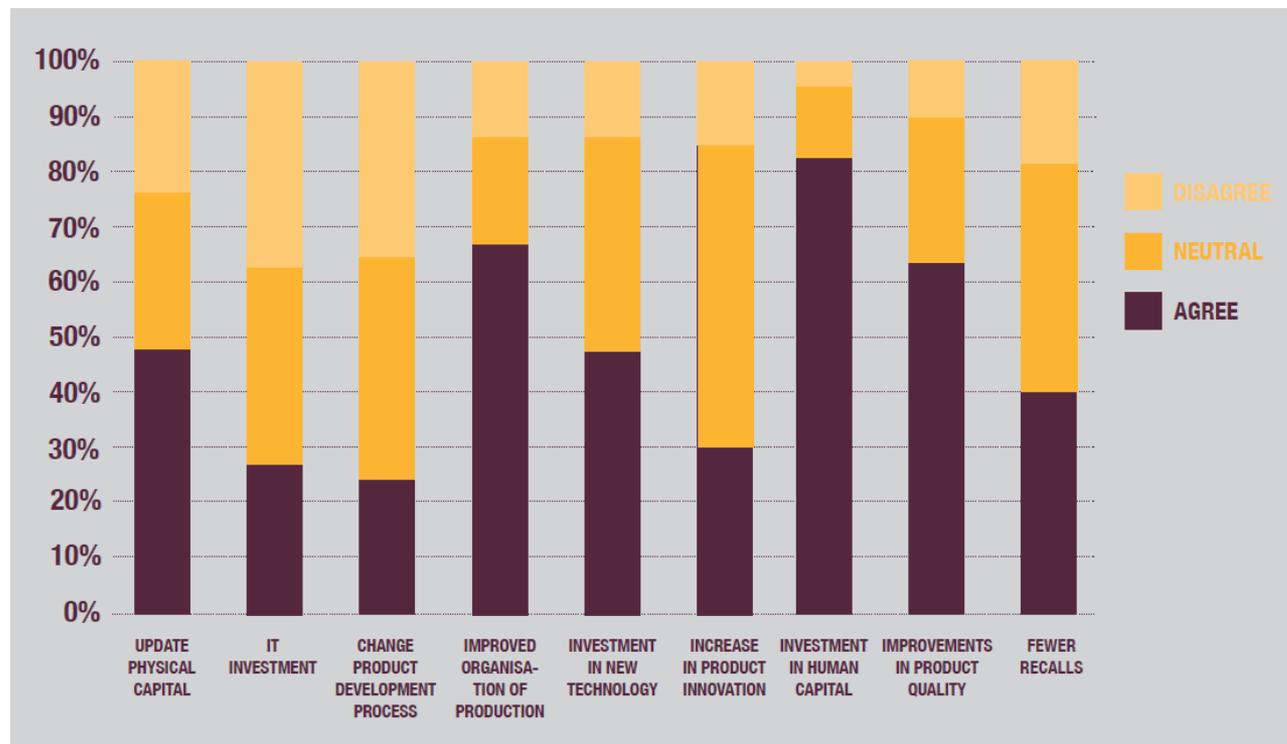
Certification objectives

- Safe food
- Meeting the needs of existing and potential customers
- Enhancing competitiveness – Domestic growth and Overseas growth
- competitiveness for large shares of FBOs, especially in export markets
- certification leads to fewer customer audits



ECONOMIC IMPACT FOR MANUFACTURING OPERATING TO CERTIFICATION

- Determinant of broad-based innovation, operational efficiency and business expansion
- Modernisation - improving the stock of physical capital through new or upgraded plant and equipment
- Spur to investment and management changes- Efficiencies and greater productivity- Safe and high quality food
- Operational improvements – Reduction in food recall





	Countries	Auditors	Certificate
EUROPE	18	97	14001
ASIA	13	567	13222
AMERICA	6	250	3904
AFRICA	1	6	475



**WHAT IS YOUR NEXT
CERTIFICATION PROJECT?**



THANK YOU.

Asha Gautam B.V.SC. MSc, MBA, FIFST

Vice President

Resources4life - Food & Agriculture-UK I, Spain & Portugal

TÜV UK LTD

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