



GLOBALG.A.P.
The Global Partnership for Safe and Sustainable Agriculture

«Introduction on certification schemes
in Agriculture,
GLOBALG.A.P. as most demanded
certificate around the world»



Euroopa Maaelu Arengu
Põllumajandusfond:
Euroopa investeeringud
maapiirkondadesse

Agenda of the day

1. Introduction
2. GFSI recognition and standards
3. BRC Food standard, IFS, FSSC, ISO22000
4. GLOBALG.A.P. IFA
5. GLOBALG.A.P. standards and requirement





SUSTAINABLE DEVELOPMENT GOALS

WATCH THE SDG VIDEO

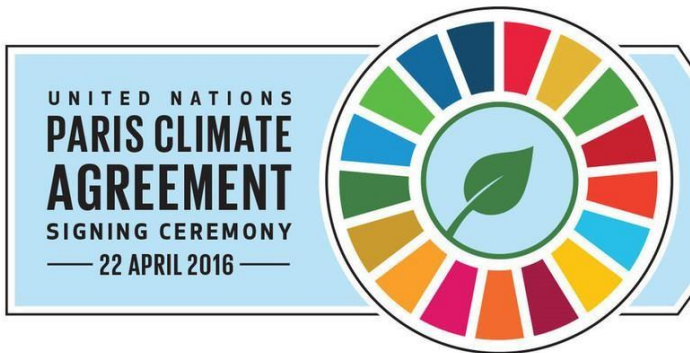
<https://www.youtube.com/watch?v=TbjHfg2JUeg>



1 NO POVERTY 	2 ZERO HUNGER 	3 GOOD HEALTH AND WELL-BEING 	4 QUALITY EDUCATION 	5 GENDER EQUALITY 	6 CLEAN WATER AND SANITATION
7 AFFORDABLE AND CLEAN ENERGY 	8 DECENT WORK AND ECONOMIC GROWTH 	9 INDUSTRY, INNOVATION AND INFRASTRUCTURE 	10 REDUCED INEQUALITIES 	11 SUSTAINABLE CITIES AND COMMUNITIES 	12 RESPONSIBLE CONSUMPTION AND PRODUCTION
13 CLIMATE ACTION 	14 LIFE BELOW WATER 	15 LIFE ON LAND 	16 PEACE, JUSTICE AND STRONG INSTITUTIONS 	17 PARTNERSHIPS FOR THE GOALS 	 THE GLOBAL GOALS For Sustainable Development

THE BIGGER PICTURE

- Global trend of **problem ownership** and efforts to adapt to and mitigate the impacts of the **climate crisis**
- Agricultural production plays a vital role and is subject to **intervention** and being a major part of **solution**
- In the future producers will need to **report** and **improve** their input consumption, **transparency of producing**
- Growing interest from retailers for **farm-level data**



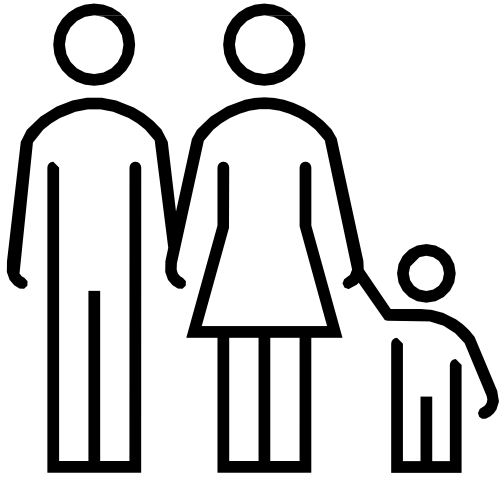
FLORICULTURE
SUSTAINABILITY
INITIATIVE



LIDL-PESTIZIDREDUKTIONSPROGRAMM

Der Reduktion von möglichen Pflanzenschutzmittelrückständen in unseren Eigenmarken wird bei Lidl oberste Priorität eingeräumt.





Customer demand



Retailer



Distributor



Farmer



<https://mygfsi.com/how-to-implement/recognition/>

GFSI
Recognition
and
standards

The screenshot shows the GFSI website header with navigation links: WHO WE ARE, WHAT WE DO, HOW TO IMPLEMENT, EVENTS, LIBRARY, CONTACT, and GET INVOLVED. The main heading is 'GFSI Supports World Food Safety Day'. The text explains that food safety saves lives and is crucial for reducing foodborne disease. It mentions that 600 million people fall sick annually due to foodborne illness, with 420,000 preventable deaths. World Food Safety Day is described as an important way to:

- making people aware of food safety issues;
- demonstrating how to prevent illness through food safety;
- discussing collaborative approaches to improved food safety across sectors; and
- promoting solutions and ways of being more food safe.

This is why GFSI is a proud supporter of World Food Safety Day and is working closely with the FAO, WHO and Codex on promoting the day to our members and stakeholders, including those in the Government-to-Business meetings and attendees of our annual GFSI Conference. To learn more about World Food Safety Day, visit the official website.

The banner for World Food Safety Day 2021 features the logos of the Food and Agriculture Organization of the United Nations, the World Health Organization, and the Sustainable Development Goals. The text reads: '7 June 2021 World Food Safety Day', 'SAFE FOOD NOW FOR A HEALTHY TOMORROW', and 'Food safety is everyone's business'. It also includes the hashtag #WorldFoodSafetyDay and the website URL www.fao.org/world-food-safety-day.



Global Standard Food Safety (Issue 8)

SKU: 978-1-78490-333-6

Publish Date: 01 August 2018

Size: A4

Publisher: BRCGS

It is a requirement that all suppliers undergoing a BRCGS audit to the Global Standard Food Safety (Issue 8) have access to an official copy of this Standard. Please make sure you are ordering the format you want before you press 'add to basket'.

The Global Standard Food Safety has been developed to specify the safety, quality and operational criteria required to be in place within a food manufacturing organisation to fulfil obligations with regard to legal compliance and protection of the consumer. The format and content of the Global Standard is designed to ensure the management of a company's premises, operational systems and processes are in line with the requirements of the

BRC FOOD SAFETY standard

- Senior management commitment
- Organisational structure, responsibilities and management authority
- The foodsafety plan –HACCP, Team,
- Prerequisite programmes
- Product description
- Intended use, flow diagrams, verification, List of hazards, Critical control points
- Critical limits, monitoring system, corrective action plan
- HACCP documentation, record keeping, review
- FOOD safety and quality management system, manual
- Document control
- Record completion, maintenance
- Internal audits

1			
Senior management commitment			
1.1			
Senior management commitment and continual improvement			
Fundamental SOI			
The site's senior management shall demonstrate they are fully committed to the implementation of the requirements of the Global Standard for Food Safety and to processes which facilitate continual improvement of food safety and quality management.			
Clause	Requirements	Conforms	Comments
1.1.1	The site shall have a documented policy which states the site's intention to meet its obligation to produce safe, legal and authentic products to the specified quality, and its responsibility to its customers. This shall be: <ul style="list-style-type: none"> signed by the person with overall responsibility for the site communicated to all staff. 		04.02.2019, version 5
1.1.2	The site's senior management shall define and maintain a clear plan for the development and continuing improvement of a food safety and quality culture. This shall include: <ul style="list-style-type: none"> defined activities involving all sections of the site that have an impact on product safety an action plan indicating how the activities will be undertaken and measured, and the intended timescales 		

- Supplier and raw material approval and performance monitoring
- Raw material and packaging acceptance, outsourced services
- Specifications, complaints, traceability
- Site standards, security, layout, buildings, water
- Maintenance, staff facilities, metal control, chemical control, glass, brittle plastic, wood
- Housekeeping and hygiene
- Environment monitoring
- Waste, pests, product control, labeling, allergens, laboratory testing
- Personal, training, protective clothing
- High risk, high care and ambient high-care production zone
- Requirements for traded products

You are here: [Home](#) > [Standards](#) > [IFS Food 7 - English](#)

IFS Food 7 - English

The IFS Food Standard is a GFSI (Global Food Safety Initiative) recognized standard for auditing food manufacturers. The focus is on food safety and the quality of processes and products. It concerns food processing companies and companies that pack loose food products.

IFS Food applies when products are "processed" or when there is a hazard for product contamination during primary packing. The Standard is important for all food manufacturers, especially for those producing private labels, as it contains many requirements related to the compliance with customer specifications.

The Standard supports the production and marketing departments in their efforts for brand safety and quality. IFS Food has been developed with full and active involvement of certification bodies, retailers, food industry and food service companies.

Key features of the IFS Food version 7

- The risk-based approach identifies company-specific risks and hazards
- The non-prescriptive approach allows for custom solutions to meet standard requirements
- Accepted by retailers and brand owners worldwide
- Requirements developed by food industry experts, certification bodies, and retailers
- Covers legislation, food safety and quality, and customer specifications
- Assessments by specifically trained auditors with proven knowledge and expertise of the industry sector
- Options for unannounced assessments
- Available in 5 languages
- Product and process certification based on ISO/IEC 17065:2012
- Recognition against GFSI's Benchmarking Requirements Version 2020.1.
- Mandatory GLN for companies in the EEA and UK: [click here](#) for more information

What is involved?

IFS Food version 7 covers six primary areas of the business, and all are considered key to establishing effective processes that guarantee the safety and quality of the products.



[Download as PDF document](#)

Downloads

IFS Doctrines Food V7 June 2021 

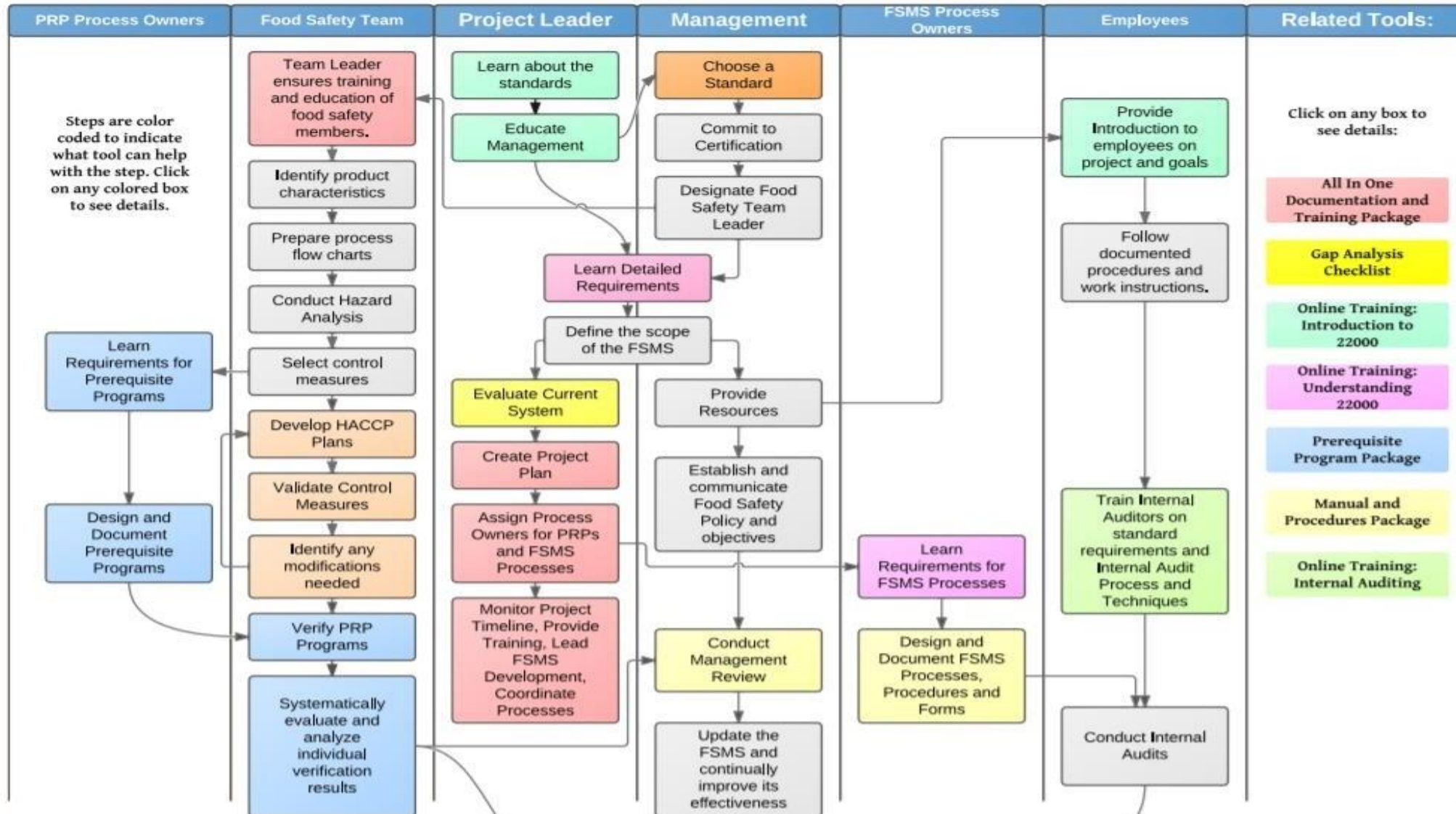
IFS Food v7 Scoring System 

IFS Food standard

- The same requirements as for BRC
- Different scoring system
- Both standards are suitable for **postharvest activities**

Basic Steps and Tools for 22000 FSMS Implementation

www.22000-Tools.com



Just standards...

Integrated growing

- Field history
- Specific rules
- Integrated Pest management

**Requirements for Integrated Cultivation,
Storage and Labelling of Agricultural
Products and the Procedures for Control
Thereof
Cabinet**

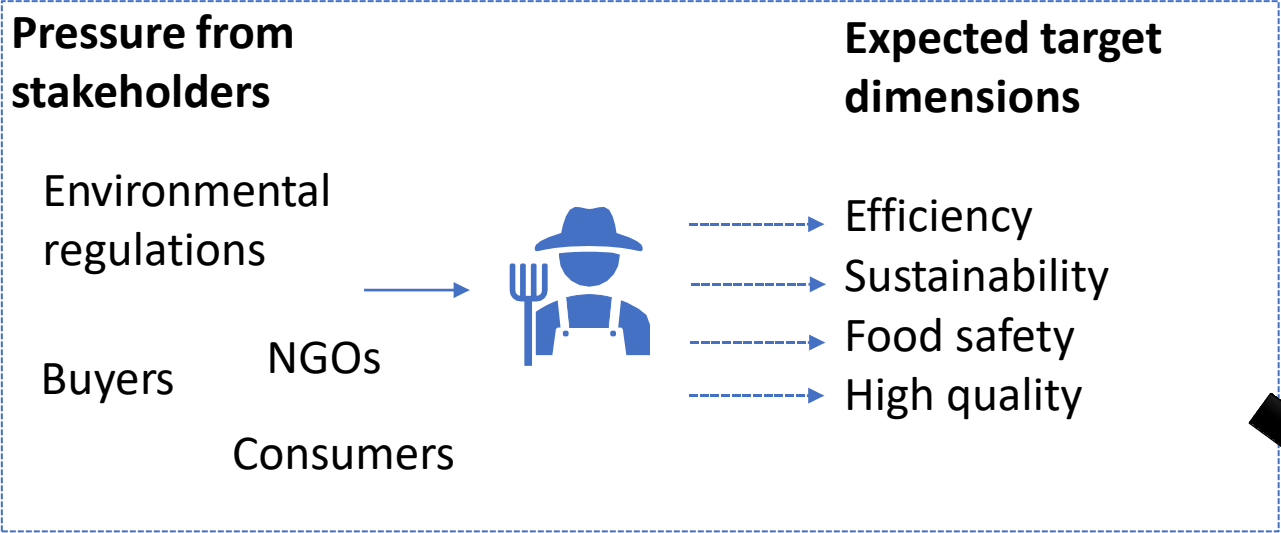
Regulation No. 1056, Latvia
Adopted 15 September 2009

Organic production

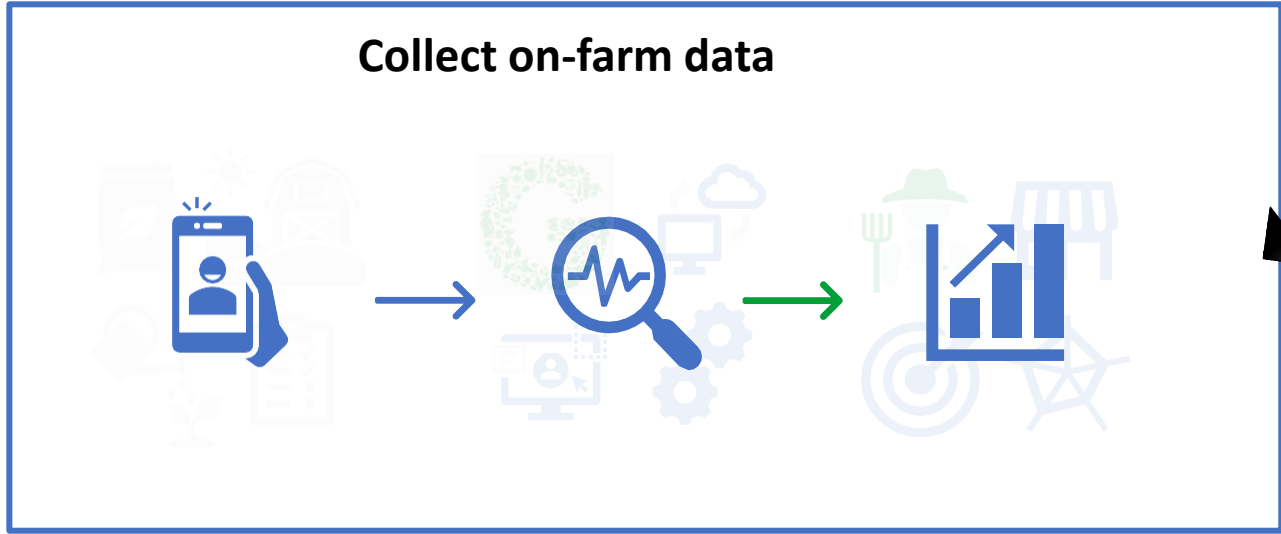
- Organic farming plays a central role in the achievement of Europe's recovery, which should be green and digital, through bolstering rural incomes. It generally involves shorter supply chains and provides opportunities for small farmers, enhanced by the new provisions introduced in Regulation **2018/848** on organic production.⁴ This regulation aims to modernise the sector and harmonise the rules, providing a stable regulatory framework.
- -repealing Council Regulation (EC) No 834/2007
- There is broad consensus on the key role of organic production and consumption. In its Farm to Fork Strategy and the Biodiversity Strategy, the Commission has defined the objective of 'at least **25% of the EU's** agricultural land under organic farming and a significant increase in organic aquaculture by 2030 ...[EC portal]

IMPACT-DRIVEN APPROACH:

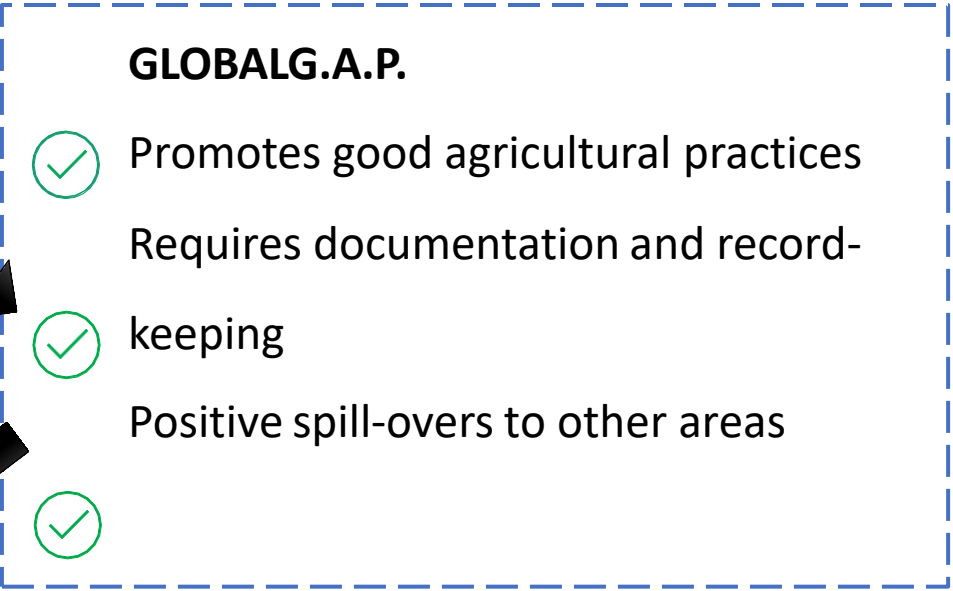
Problem



Part of the Solution



Support





Customer requirements

a Certification

For Fresh produce
GLOBALG.A.P.

Processed – BRC
Food standard,
IFS, FSSC 22000

Distribution,
Packaging BRC

a Product
analysis based
on the risk
assessment-

a Water

a Microbiological

a MRL

a Approval
against
falsification

- Retailers
supplier
audits-
- Social audit
- Environmental
audit
- Sustainability
- Audits based
on BRC, IFS
requirements



Direct agreements with retailers

in Baltic states, UK, Austria



ICA

a



TESCO



ICA, LIDL, TESCO,
RIMI – start to
speak with you
about contract,
when growers are
GLOBALG.A.P
certified



a

F&V free from
pesticides – not
allowed any
residues



G.A.P. STANDS FOR
GOOD AGRICULTURAL PRACTICES
AND GLOBALG.A.P. IS THE WORLDWIDE STANDARD THAT
ASSURES THEM.





Global organization with a crucial objective:

safe, sustainable agriculture worldwide.



voluntary standards for the certification of agricultural products around the globe – and more and more producers, suppliers and buyers are harmonizing their certification standards to match.





GLOBALG.A.P.

The Most Widely Accepted Good Agricultural Practices Certification Worldwide



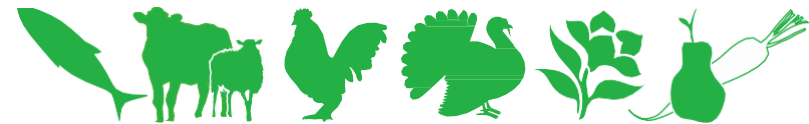
More than **430 voluntary members** form the **GLOBALG.A.P. Community**



More than **188,000 certified producers** in over **125 countries**



3 main products with **40+ standards** and **programs**

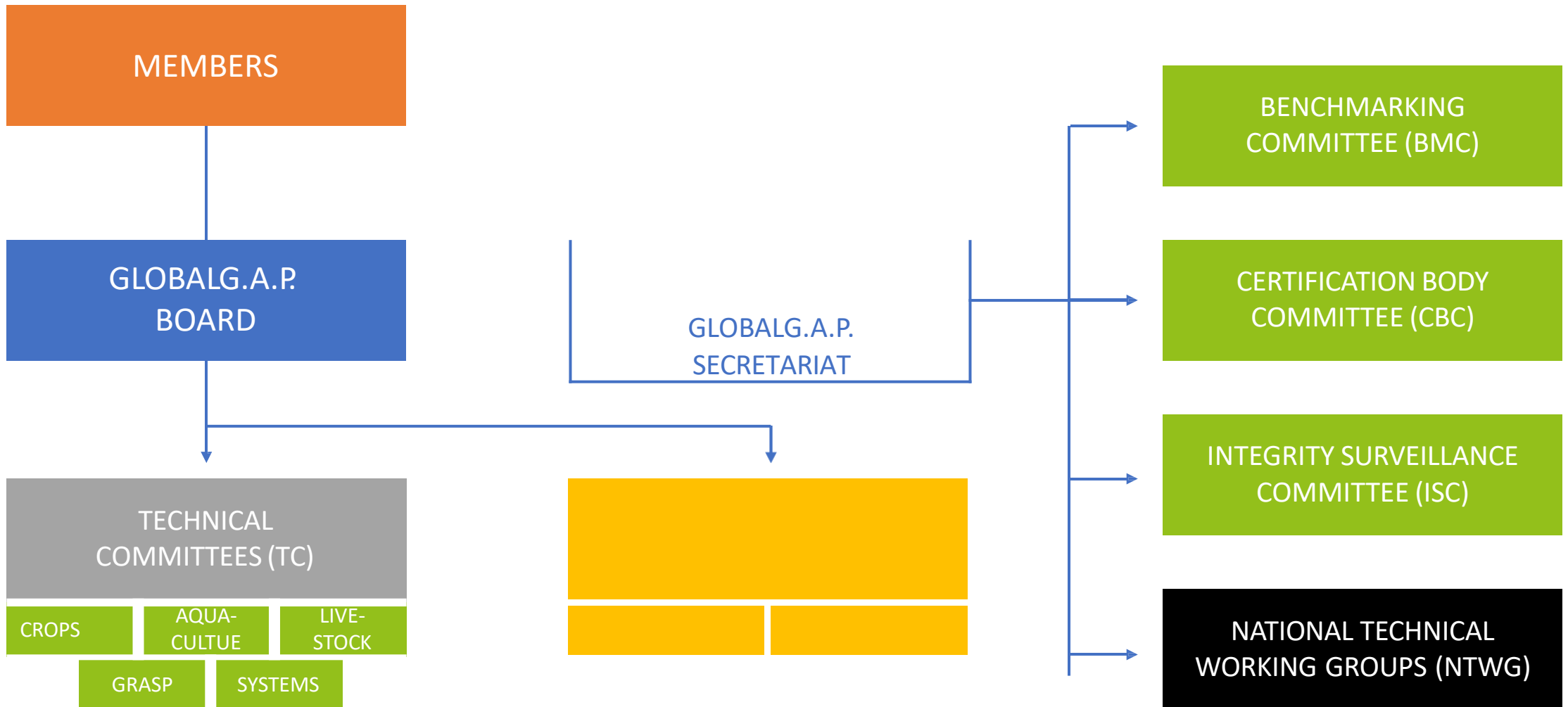


More than **600 products** available for certification



GLOBALG.A.P. GOVERNANCE

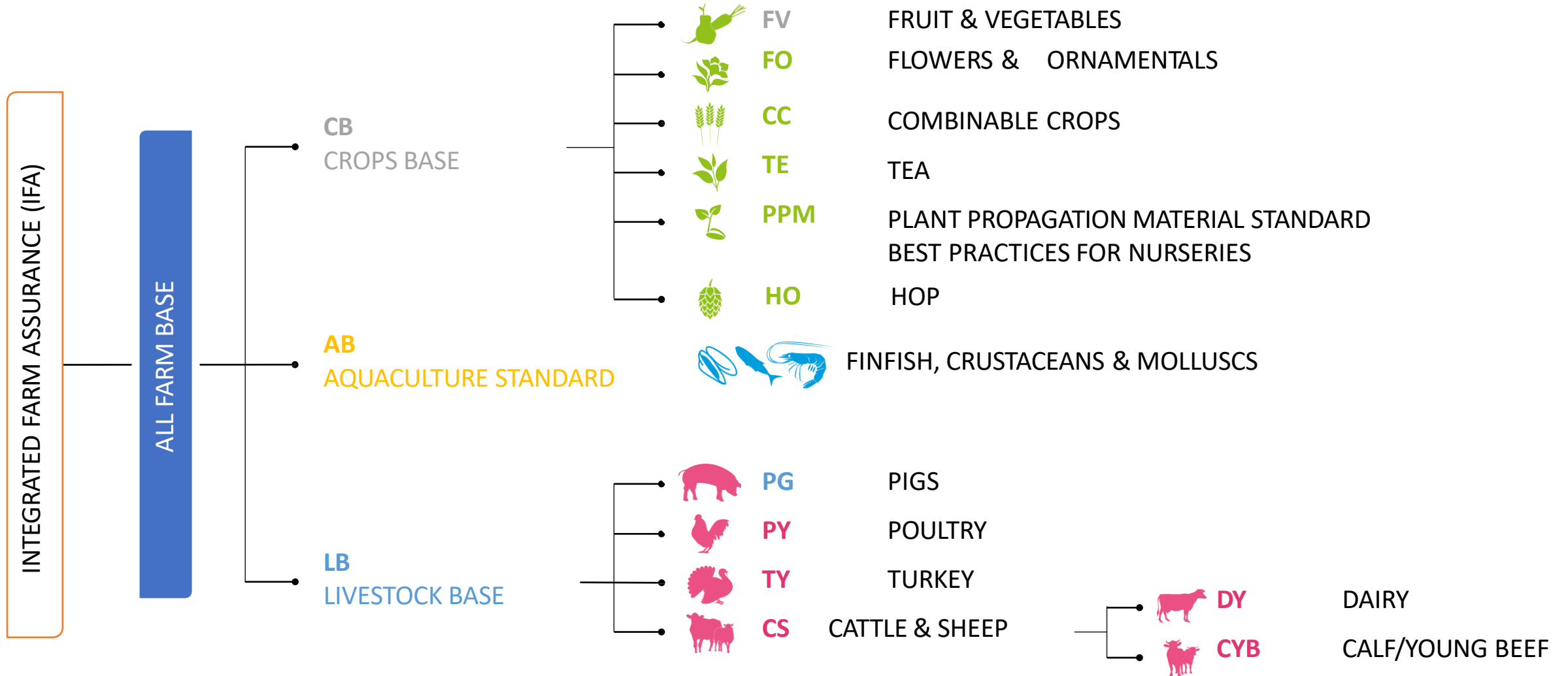
Member-Driven Decision-Making Structure





INTEGRATED FARM ASSURANCE STANDARD (IFA) V5.4.1.

A Modular Approach to G.A.P. Certification





GLOBALG.A.P. FRUIT & VEGETABLE STANDARD V5

The First Choice for Retailers and Producers around the World

A STANDARD CONSUMERS DEMAND

- Food Safety
- Traceability
- Quality Assurance
- Workers' Occupational Health & Safety
- Site Management
- Soil Management
- Fertilizer Application Management
- Integrated Pest Management
- Plant Protection Products Management
- Water Management





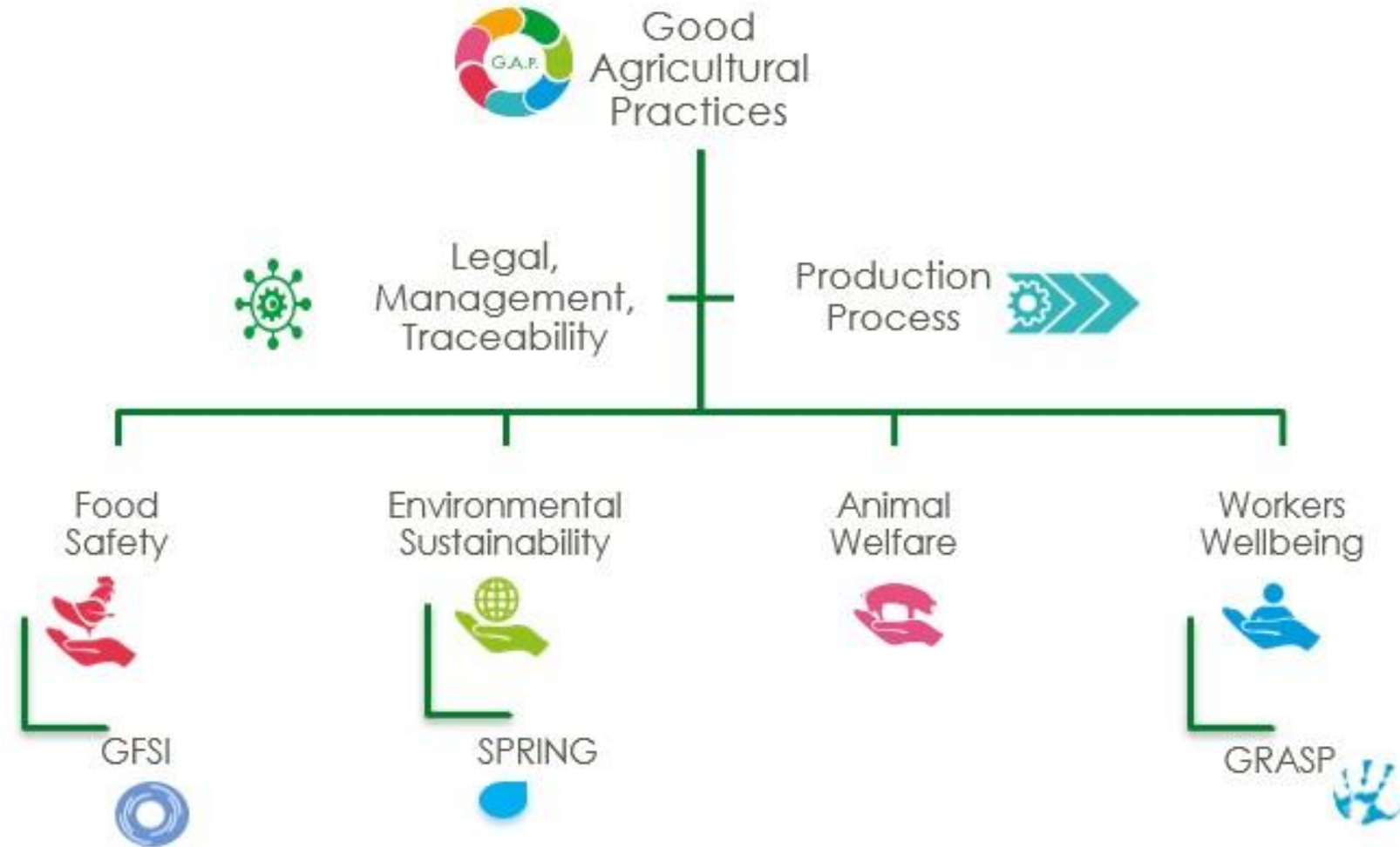
GLOBALG.A.P. Certification benefits

1. Add value to your products
2. Access to new local and global customers
3. Reduce your exposure to food safety and product safety reputational risks.
4. Improve the efficiency of your farm processes and management.
5. Trainings and new experience about quality management system in Agriculture
6. Increasing of knowledge used in farming with high level consultants
7. Access to new markets and diversification of exports directions
8. Higher reputation between exporters
9. Increasing benefits in competitiveness

HOLISTIC STANDARD APPROACH



GLOBAL G.A.P.
WCT
WORLD CONSULTATION TOUR
2020



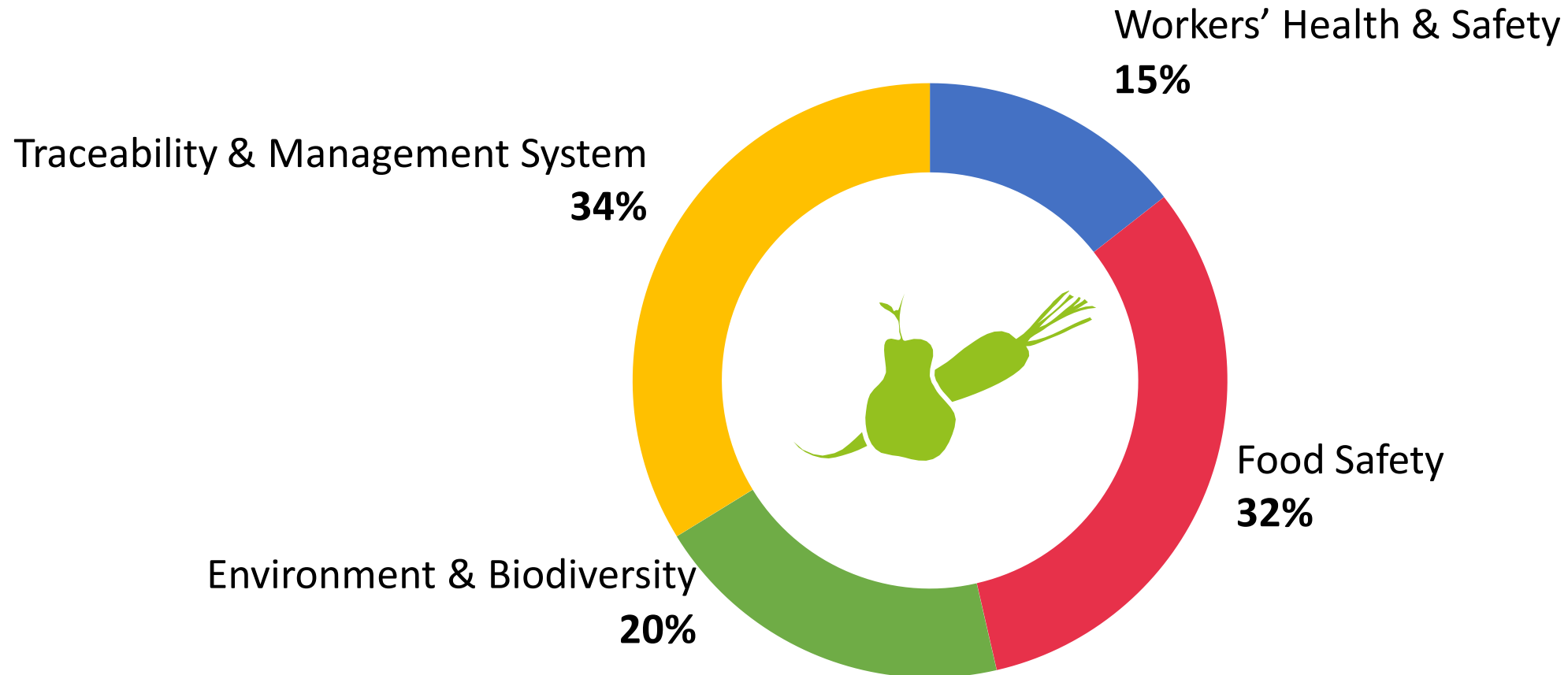


GLOBALG.A.P. IFA STANDARD FOR FRUIT & VEGETABLES

The First Choice for Retailers and Producers around the World

HOLISTIC **APPROACH** – FRUIT & VEGETABLES

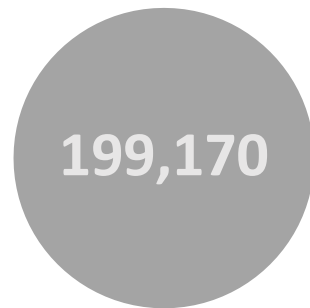
Total Number of Control Points: **222**





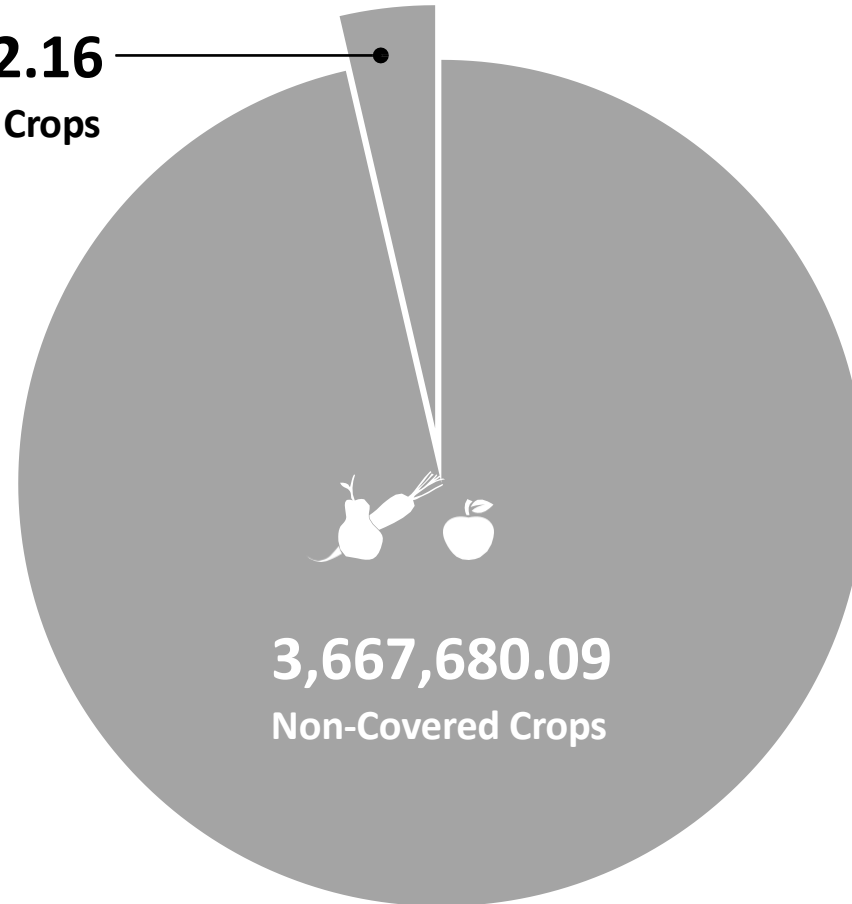
GLOBALG.A.P. IFA STANDARD FOR FRUIT & VEGETABLES

The First Choice for Retailers and Producers around the World



Producers under certification

150,272.16
Covered Crops



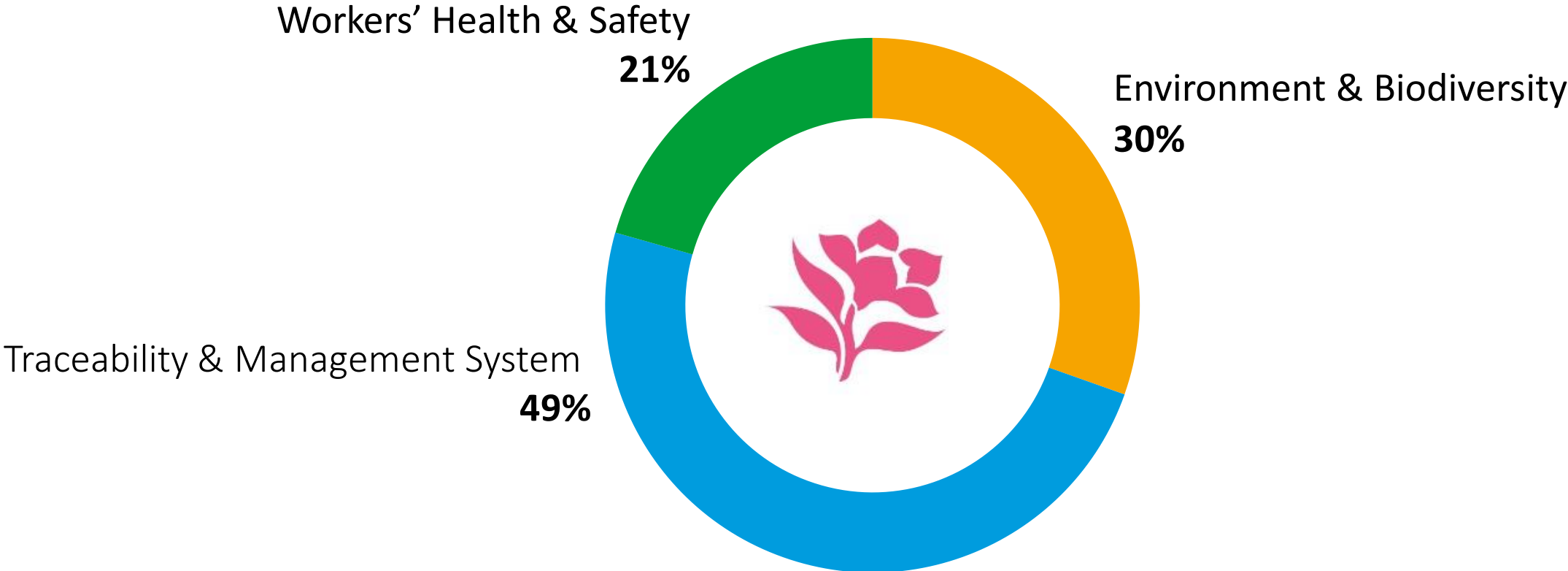
Amount of certified products in hectares

GLOBALG.A.P. IFA STANDARD FOR FLOWERS & ORNAMENTALS

The First Choice for Retailers and Producers around the World

HOLISTIC APPROACH – FLOWERS & ORNAMENTALS

Total Number of Control Points: **194**



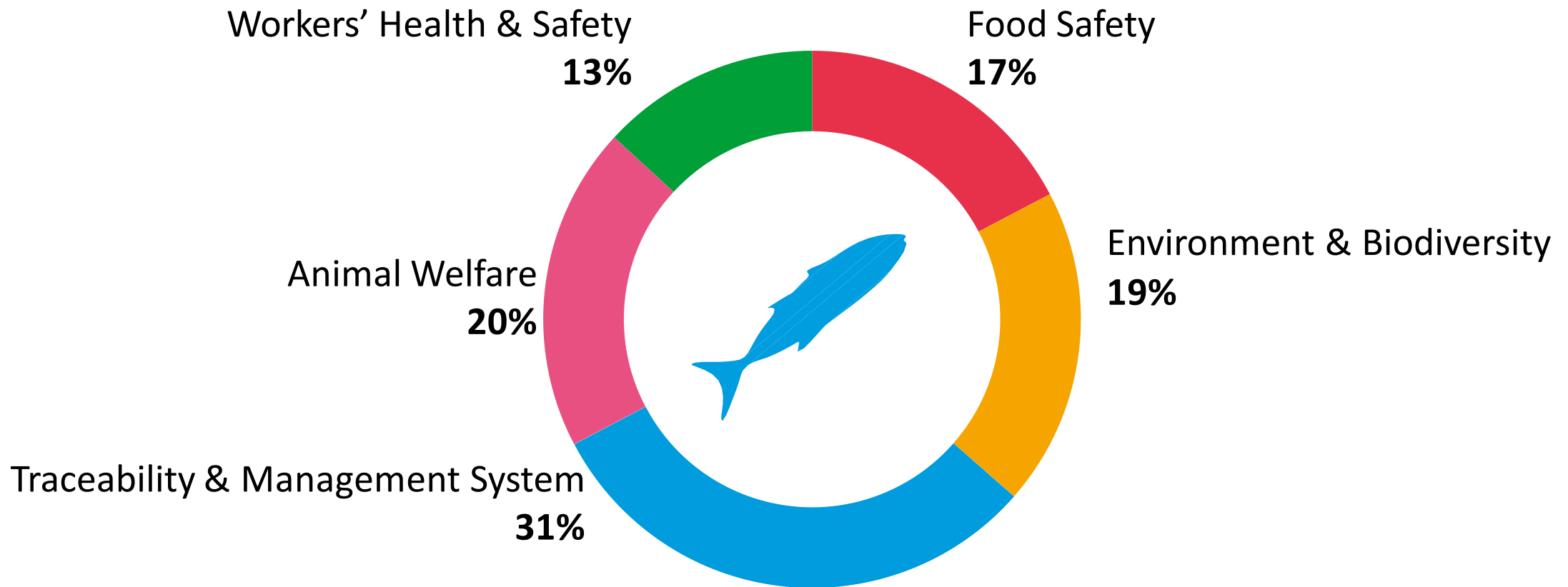


GLOBALG.A.P. IFA STANDARD FOR AQUACULTURE

The First Choice for Retailers and Producers around the World

HOLISTIC APPROACH – AQUACULTURE

Total Number of Control Points: **266**



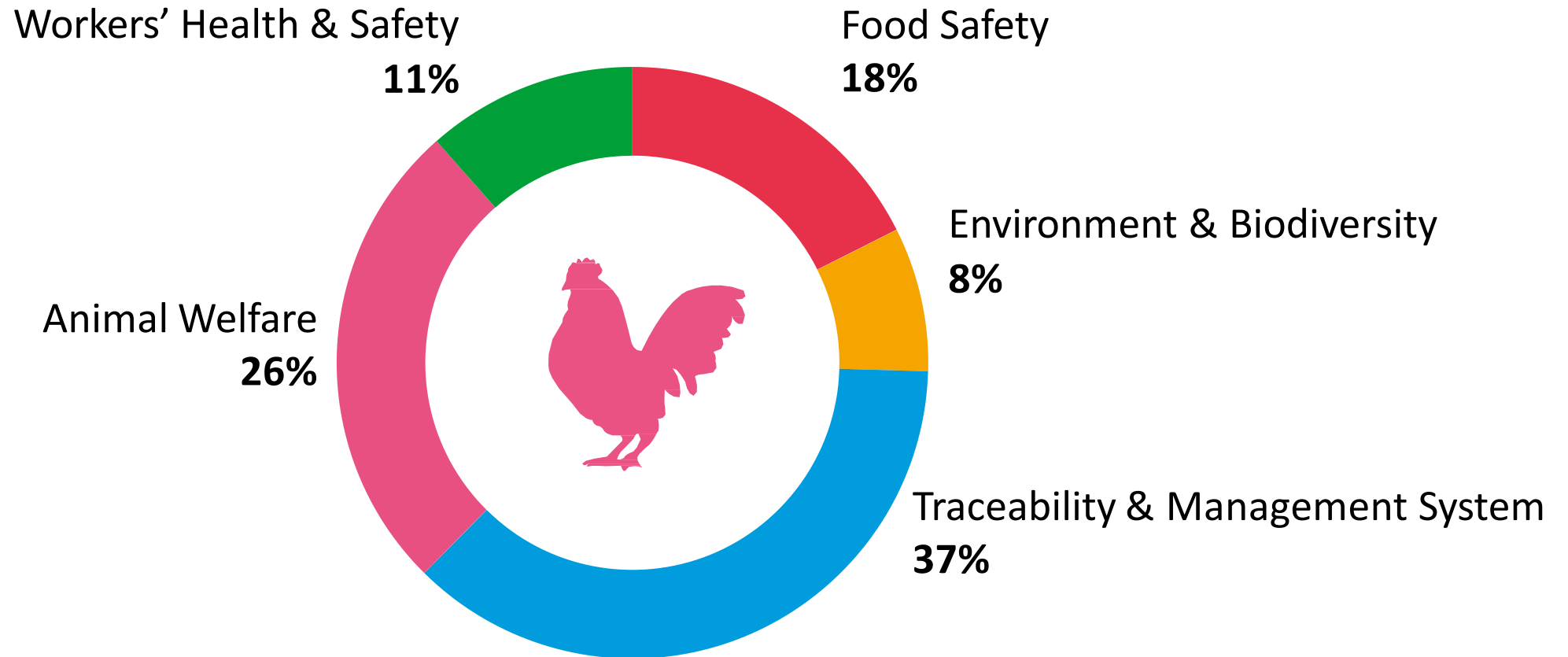


GLOBALG.A.P. IFA STANDARD FOR LIVESTOCK

The First Choice for Retailers and Producers around the World

HOLISTIC APPROACH – LIVESTOCK

Total Number of Control Points: **165**





GLOBALG.A.P. DATABASE

Managing Complexity the Easy Way

GLOBALG.A.P. offers a secure **online certification database** to check producers and validate certificates using the GLOBALG.A.P. Number (GGN).

The **GGN** is a 13-digit number that **uniquely identifies each producer** and individual member of a producer group in the **GLOBALG.A.P. database**.

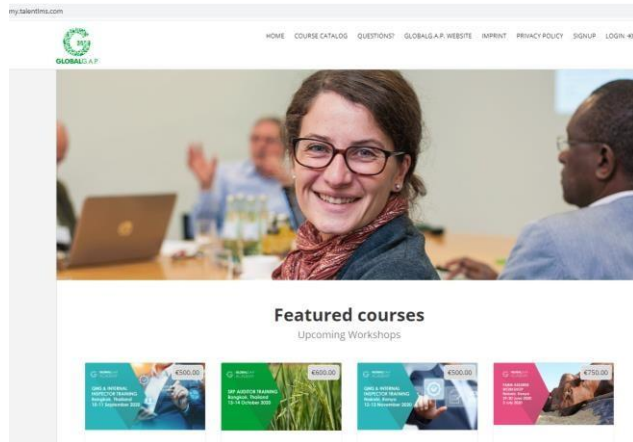
It is used to ensure traceability & transparency from the farm to the market shelf.

<https://database.globalgap.org>



Background

Current e-learning development at GLOBALG.A.P.



Online Academy



Webinars



Self-paced courses



GLOBALG.A.P.+ ADD-ON

The Customized Solution for Safe and Sustainable Agriculture



GRASP

GLOBALG.A.P. Risk Assessment on Social Practice Add-on



AW

Animal Welfare Add-Ons for Poultry/Broiler Chicken and Finishing Pigs



ROS

Responsible Operations Standard - Add-on for Compound Feed Manufacturers



SPRING

Sustainable Program for Irrigation and Groundwater Use



NURTURE

Tesco NURTURE Module



TR4

TR4 Biosecurity for Bananas



NON-GM

Non-GM Add-On



GGFSA

GLOBALG.A.P. Farm Sustainability Assessment Add-on



FSMA PSR

GLOBALG.A.P. Food Safety Modernization Act Produce Safety Rule Add-on

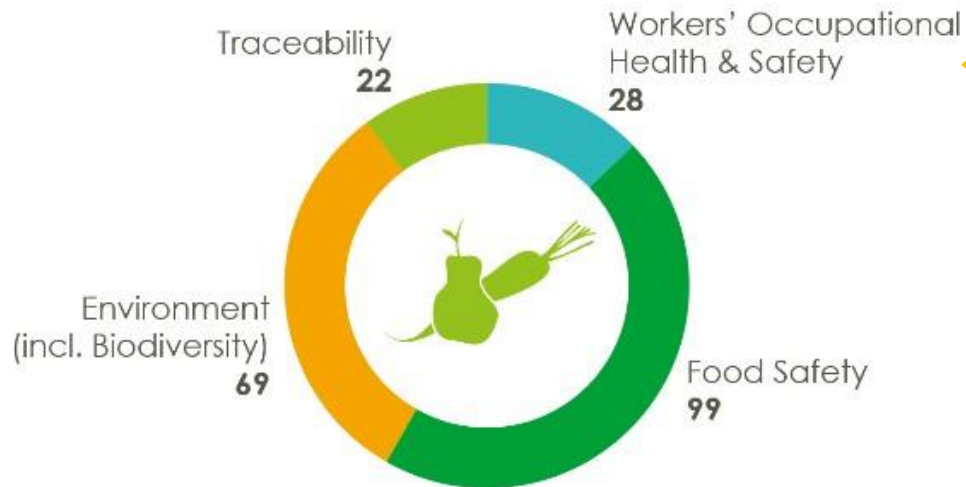


Holistic Approach



FRUIT & VEGETABLES

Total Number of Control Points: 218



The GLOBALG.A.P. Integrated Farm Assurance (IFA) standard already contains control points on Workers' Occupational Health & Safety.



The GRASP add-on builds on these control points.

11 + 1 GRASP control points in key topics of social practice

- EMPLOYEES' REPRESENTATIVE(S)
- COMPLAINT PROCEDURE
- SELF-DECLARATION ON GOOD SOCIAL PRACTICES
- ACCESS TO NATIONAL LABOR REGULATIONS
- WORKING CONTRACTS
- PAYSLIPS
- DOCUMENTED WAGES
- NON-EMPLOYMENT OF MINORS
- ACCESS TO COMPULSORY SCHOOL EDUCATION
- TIME RECORDING SYSTEM
- WORKING HOURS & BREAKS
- GROUP QMS



The ILO Principles

GRASP captures the 8 fundamental conventions plus one:

- No. **87** on freedom of association
- No. **98** on the right to organize and collective bargaining
- No. **29** and **105** on forced labor
- No. **138** and **182** on minimum age and child labor
- No. **100** on equal remuneration
- No. **111** on discrimination

Additionally:

- No. **99** on minimum wage

GLOBALG.A.P. website www.globalgap.org

The screenshot shows the GLOBALG.A.P. website homepage. At the top left is the GLOBALG.A.P. logo. To its right are social media icons for Facebook, LinkedIn, Twitter, YouTube, and Instagram. Further right is a language selector with a UK flag and the text '< Change Language'. Below these are navigation links: Jobs, Database, Certification Bodies, Approved consultants, FAQ, Documents, Contact, Complaints, and Search. A secondary row of navigation links includes Who We Are, What We Do, For Producers, For Buyers, GGN Label, and Events & Media. The main content area features a central banner with the text 'Welcome to GLOBALG.A.P. - a Trade Standard for Good Agricultural Practices'. Below this banner are four main sections: 'DATABASE Validate a certificate', 'ACADEMY Find a training near you', 'QUESTIONS? Contact us!', and 'DOCUMENT CENTER Download for free'. A central navigation menu is overlaid on the page, listing various categories and sub-categories.

GLOBALG.A.P.

- > Integrated Farm Assurance (IFA)
 - Crops
 - Aquaculture
 - Livestock
- > Crops for Processing
- > Chain of Custody
- > Produce Handling Assurance (PHA)
- > Harmonized Produce Safety
- > Compound Feed Manufacturing
- > Livestock Transport
- > Produce Safety Assurance

localg.a.p. PFA

GLOBALG.A.P. + Add-on

- > FSMA PSR
- > GRASP
- > Animal Welfare
- > Nurture Module
- > Responsible Operations
- > SPRING
- > TR4 Biosecurity for Bananas
- > Sustainable Meat Initiative
- > NON-GM/"Ohne GenTechnik"
- > SIZA Environmental
- > Impact-Driven Approach to



GLOBALG.A.P. DIGITAL

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GLOBALG.A.P. Food Safety and Sustainability



THANK YOU FOR YOUR ATTENTION!

Questions – Discussion – Contact Us



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