



Care for food safety on the road

BRC Global Storage & Distribution and IFS Logistics

Taking control of logistics in the supply chain demonstrates your company's ability to meet the requirements of customers and consumers when it comes to food and beverage quality, safety and legality issues.

Based on their "due diligence" concept (the capability to be able to demonstrate that every reasonable measure has been taken to avoid an incident), the European retailers have established specific standards to ensure food (and non - food) product quality, safety and legality for the logistics related steps in the food and beverage supply chain. The unique aspects of food and beverage product logistics are addressed in standards intended to fulfil the retailer's "due diligence" concept and apply to any player in the food and beverage supply chain.

The BRC (British Retail Consortium) Global Storage and Distribution and the IFS Logistics Standards are safety and operational management system standards, applicable to food and non - food products. They are created to ensure supplier compliance, taking into consideration the warehousing, transportation and distribution steps, to secure the retailers' abilities to guarantee the quality and safety of the food products that they sell.

What are the benefits?

The BRC Global Storage and Distribution standard was developed by British retailers to ensure best practises for product safety and operational management in the supply chain for organisations involved in the storage and distribution of food and non - food products. The standard supports retailers and other users in their fulfilment of legal obligations and protection of the consumer by:

- Providing a common basis for evaluating companies involved in the storage and distribution of products
- Enabling accredited certification of companies supplying products and services to retailer and allied industries

The IFS Logistics standard was developed by German and French retailers aiming to close the gap between production and retailing, and to make the whole supply chain transparent and comparable. Certification to the IFS Logistics standard demonstrates your company's capability to manage food safety related risks.

It will help your organisation to fulfil your legal obligations and to protect the consumer.

The BRC Global Storage and Distribution standard and the IFS Logistic standard enable your organisation to:

- Provide evidence of commitment and, in case of a food safety incident, legal defence in the frame of the “due diligence” concept
- Build and operate a management system capable of helping the logistics company to better meet food safety requirements and legal compliance
- Provide a tool for food safety performance improvement by monitoring and measuring food safety performance effectively
- Ensure effective product recall, if needed

How can I prepare for certification?

Companies that plan well will often have an advantage and be better prepared for certification. It is important that you and your company are positive, committed, and set clear target dates for implementation and assessment.

This includes:

- Establishing a quality management system
- Identifying legal requirements
- Identifying and documenting the specific food safety hazards and the relevant control measures (HACCP system)
- Identifying the applicable Good Manufacturing Practice/ Good Hygiene Practice, including a pest control program, equipment and building maintenance program, housekeeping and cleaning program, and all the specific standard requirements
- Implement any needed structural improvements

Why partner with DNV?

DNV is a leading provider of services for managing risk, combining in-depth technical expertise and industry knowledge to help organisations along the food supply chain enhance their performance responsibly. As an independent foundation with the objective of safeguarding life, property and the environment, we believe in a partnership approach toward sustainable business.

Offering a comprehensive range of advisory, certification, training and technical services, DNV helps businesses manage the risks in their own operations and along the supply chain. Pro-actively managing your risks will effectively protect and build your brand, while demonstrating to stakeholders that you are committed to quality, safety and sustainability.

DNV is a market leader with a global reputation for excellence. We operate from more than 300 offices worldwide; our employees speak your language and know your local needs, customs and market.

DNV offers competence and expertise in all sectors and can therefore satisfy sector-specific requirements relevant for all food producers and operators.

DNV's extensive local presence, consolidated experience and acknowledged competence in the field of risk management make us an ideal partner for companies in the food and beverage industry.