

30 January 2012 - Paris, France

Study Shows Global Food Safety Initiative (GFSI) Results in Improved Food Safety for Consumers

The Global Food Safety Initiative (GFSI), managed by The Consumer Goods Forum, announced today that a recent study conducted by the University of Arkansas shows that food manufacturers who achieve certification on one of the Global Food Safety Initiative (GFSI) internationally recognized benchmarked schemes strengthen their food safety programs resulting in safer food for consumers.

The study evaluates the impact of a decision made by Walmart to require food suppliers to go beyond regulatory requirements by obtaining certification on one of the GFSI benchmarked schemes. Walmart commissioned the study to determine if the higher requirements are resulting in improved food safety. The study looks at information collected from 174 Walmart suppliers representing 406 manufacturing facilities. In the blind survey led by the University of Arkansas, food manufacturers were asked specific questions about their opinions on the effectiveness of the GFSI certification process as well as basic demographic information about their company, the types of products they produce, and why they chose to pursue certification against one of the GFSI benchmarked schemes.

Statistical analysis of the data revealed suppliers felt achieving certification against one of the GFSI benchmarked schemes resulted in several benefits for their company. Three of the most significant findings were:

- Suppliers were in agreement that the implementation of a GFSI benchmarked scheme resulted in a more thorough documented food safety management system, which is consistent with the requirement for food suppliers to implement preventative controls per the Food and Drug Administration's new Food Safety Modernization Act.
- Suppliers also perceived that adopting one of the GFSI benchmarked schemes was beneficial to improving the safety of their products. Most companies agreed that changes to their food safety management system were required in order to meet certification requirements and these changes were perceived as improvements in the food safety of their products.
- Suppliers were also mostly in agreement that in order to achieve certification, they were required to conduct additional employee training in order to comply with the requirements of GFSI benchmarked schemes.

The study entitled "*Identification of Leading Indicators, Benefits and Costs of Implementing Food Safety Standards Acceptable Under the Global Food Safety Initiative*" has been submitted for publication in the International Association for Food Protection's Journal of Food Protection.

Press Release



GLOBAL FOOD SAFETY CONFERENCE – ORLANDO, FEBRUARY 15TH TO 17TH



The Global Food Safety Conference is a unique annual event that brings together over 800 leading food safety specialists from over 60 countries around the world to advance food safety globally. It provides the opportunity to meet and network with industry peers, share knowledge in break-out sessions, benefit from thought-provoking presentations from internationally reputed industry experts and hear innovative ideas to implement in your workplace. Next year's edition will be held in Orlando, USA from the 15th to 17th February 2012 under the theme: "Advancing Global Food Safety Through Collaboration".

For more information and for registration please visit: www.tcgffoodsafety.com

GLOBAL FOOD SAFETY INITIATIVE



The Global Food Safety Initiative (GFSI) is a business-driven initiative for the continuous improvement of food safety management systems to ensure confidence in the delivery of safe food to consumers worldwide. GFSI was launched in 2000 following a number of food safety crises when consumer confidence was at an all-time low. Its collaborative approach to food safety brings together international food safety experts from the entire food supply chain at technical working group and stakeholder meetings, conferences and regional events to share knowledge and promote a harmonized approach to managing food safety across the industry. GFSI is managed by an industry-driven Board of Directors and supported by The Consumer Goods Forum Board of Directors.

For more information, please visit www.mygfsi.com

THE CONSUMER GOODS FORUM



The Consumer Goods Forum (CGF) is a global, parity-based industry network, driven by its members. It brings together the CEOs and senior management of over 650 retailers, manufacturers, service providers and other stakeholders across 70 countries and reflects the diversity of the industry in geography, size, product category and format.

The Forum's vision is: "Better lives through better business". To fulfil this, its members have given the Forum a mandate to develop common positions on key strategic and operational issues affecting the consumer goods business, with a strong focus on non-competitive process improvement. The Forum's success is driven by the active participation of the key players in the sector, who together develop and lead the implementation of best practices along the value chain.

With its headquarters in Paris and its regional offices in Washington, D.C., and Tokyo, the CGF serves its members throughout the world.

For more information, please visit www.tcgf.com

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