



Global Food Safety Initiative

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- GFSI launched at the CIES Annual Congress in 2000, following a directive from the food business CEOs.
- Food Safety was then, and is still, top of mind with consumers. Consumer trust needs to be strengthened and maintained, while making the supply chain safer.
- Managed by CIES – The Food Business Forum



GFSI MISSION

*“Continuous improvement in food safety management systems to ensure **confidence** in the delivery of **safe food to consumers**”*

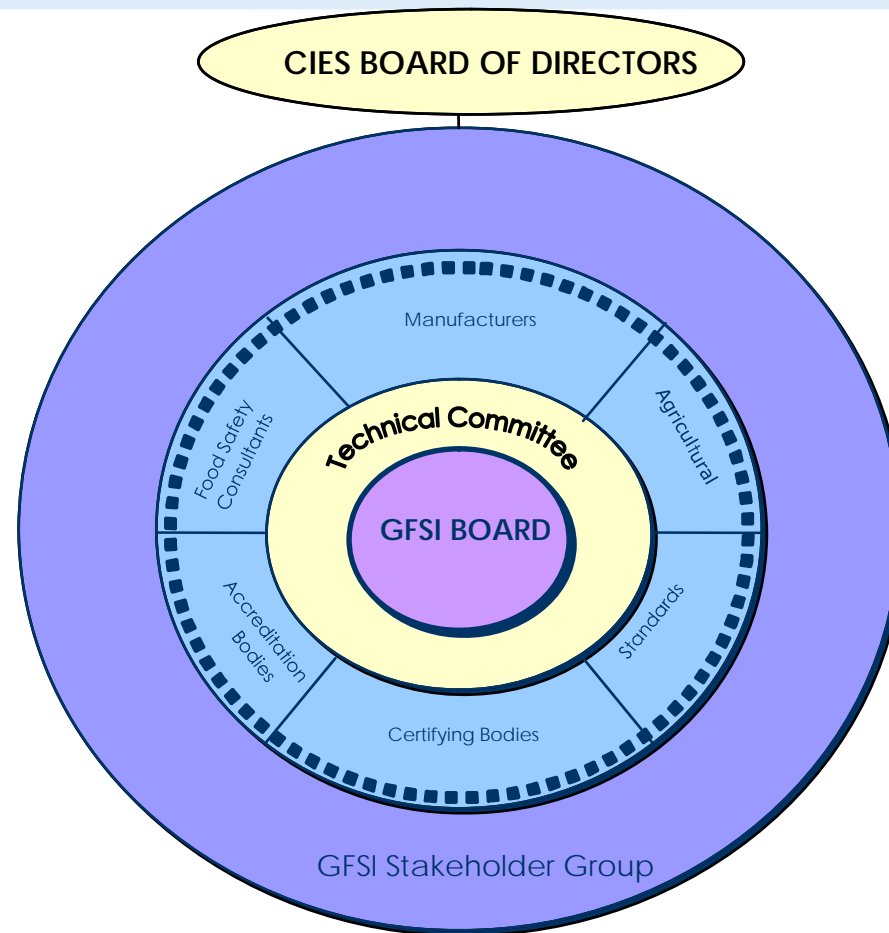


GFSI OBJECTIVES

- - **Convergence** between food safety standards through maintaining a **benchmarking** process for food safety management schemes
- **Improve cost efficiency** throughout the food supply chain through the **common acceptance of GFSI recognised standards** by retailers around the world
- - Provide a unique international stakeholder platform for **networking, knowledge exchange and sharing of best food safety practice and information**



GFSI Foundation & Governance



GFSI Foundation Board of Directors

Members of the GFSI Foundation Board of Directors

- Roland Vaxelaire, **Carrefour**, France (Chairman of the GFSI Board)
- Kevin Chen, **China Resources Vanguard**, P.R. China
- DV Darshane, **Coca Cola Company**, USA
- Yves Rey, **Danone**, France
- Cory Hedman, **Hannaford**, USA
- Bryan Farnsworth, **Hormel Foods Corp.**, USA
- Cindy Jiang, **McDonalds**, USA
- Hans-Jürgen Matern, **Metro**, Germany
- Johann Züblin, **Migros**, Switzerland
- Hugo Byrnes, **Royal Ahold**, The Netherlands
- Terry Babbs, **Tesco**, UK
- JP Suarez, **Wal-Mart**, USA

 Providing strategic direction and supervision of GFSI, and governance to GFSI Technical Committee.

GFSI

GFSI Technical Committee

- An international multi-stakeholder group
- Over 50 food safety experts
- Open to key experts by invitation.
- Works on common-interest projects to ensure continuous improvement in food safety



GFSI Stakeholders

- Wider group of food business stakeholders
- Annual meeting
- Opportunity to influence GFSI strategy
- Share knowledge and best practice with other food safety experts in keeping with the GFSI mission.



EXCLUSIVE RESULTS - CIES TOP OF MIND

	Ranking 2008	Ranking 2007	Ranking 2006
Corporate Responsibility	1	5	11
Food Safety	2	8	6
Consumer Health and Nutrition	3	1	3
Economy and Consumer Demand	4	11	9
Retailer Supplier Relations	5	2	2



Definition Food Safety

Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.



Source: Codex Alimentarius

Premise

Food Safety is a
non-competitive issue.

- A multi-stakeholder approach
- Collaboration is key !

How does GFSI work ?

- Benchmarks existing food safety standards, including pre-farm gate standards against the GFSI Guidance Document.
- Determines whether a scheme is equivalent to the Guidance Document.
- Helps and encourages food safety stakeholders to share knowledge and strategy for food safety through different platforms and projects.



What GFSI does NOT do

- Make policy for retailers or manufacturers
- Make policy for standard owners
- Undertake any accreditation or certification activities

GFSI Technical Committee

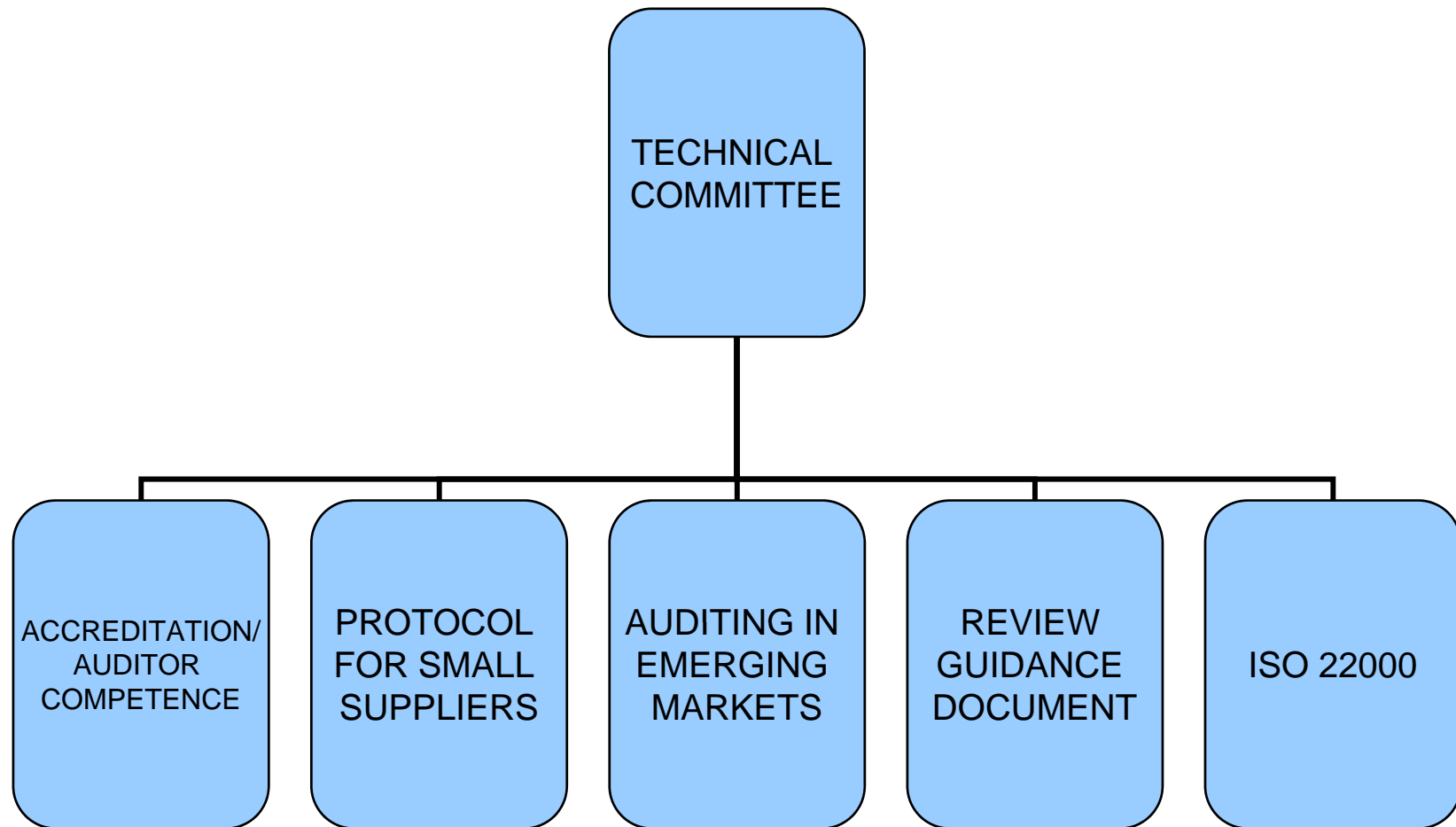
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GFSI Technical Committee



Technical Committee Priorities 2008



GFSI Stakeholders

- Wider group of food business stakeholders
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- Opportunity to influence GFSI strategy
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GFSI more representative worldwide

- New Board Members
 - Kevin Chen, China Resources Vanguard
 - Hugo Byrnes, Royal Ahold
 - Cindy Jiang, McDonalds
 - DV Darshane, Coca Cola Company, USA
- Increasing the reach and inclusion of all influential stakeholders in food safety with food service :
 - Strategic Alliance with National Restaurants Association, USA



What is the GFSI Guidance Document ?

- The Guidance Document 5th Edition represents a multi-stakeholder approach for food safety best practice in the form of key elements for food production :
 - Food Safety Management System
 - Good Practices & HACCP Requirements
 - Requirements for the delivery of food safety management systems
- Provides guidance on how to seek alignment for existing standard owners.
- Provides a framework for benchmarking.
- Provides guidance on the operation of certification processes.
- It is NOT a new standard !



The GFSI road to harmonisation



Convergence means confidence

- Benchmarking work on four key food safety schemes (BRC, IFS, Dutch HACCP and SQF) reached a point of convergence.
- All schemes were completely aligned with the GFSI Guidance Document Version 5 requirements.
- This meant increased confidence in the schemes and comparable audit results.



GFSI Breakthrough

The following companies have come to a common acceptance of GFSI benchmarked standards

METRO Group

The Spirit of Commerce

 **Ahold**

WAL★MART

MIGROS


groupe**carrefour**

TESCO

ICA



DELHAIZE  GROUP Group Strength, Local Expertise

What does this mean ?

‘Once certified, accepted everywhere’
Now a reality concerning the following
food safety schemes

BRITISH RETAIL CONSORTIUM



Buying Power

- Cumulative Turnover of 7 GFSI retailer companies by Retailer Banner Sales:
Approx. USD 740 billion
- Combined N° Stores worldwilde:
Approx. 325,000
- Combined retail floorspace:
Approx. 120 000 000 m²

CERTIFICATES ISSUED GLOBALLY

- Over 30,000 certificates issued against GFSI recognised schemes in 2007
 - 50% increase compared to 2006

Continuous Improvement

- Revision of the Guidance Document version 4
 - Version 5 issued in September 2007.
Part 3 on Auditor Competence completely revised by the Technical Committee to reflect multi-stakeholder requirements.
 - Available on www.ciesnet.com
- Benchmarking of existing and new versions of the schemes against GFSI Guidance Document Version 5
 - All schemes retain their alignment with GFSI Guidance Document Version 5



ISO 22000 Update

- What is ISO 22000? published by GFSI TC in September 2007
 - Lead by CIAA, a group of manufacturers has developed a PRP programme to bridge the gap between ISO 22000 and GFSI requirements. Ownership and accreditation questions will also be reviewed and a result is expected to be delivered in 2008.
- The GFSI benchmarking process is as inclusive as possible of all stakeholders.
- Once all outstanding points are addressed, ISO 22000 + PRP could submit their programme to GFSI for benchmarking against the Guidance Document requirements.



Auditor Competence

- Engagement with the International Accreditation Forum and European Accreditation and their members to solicit acknowledgement and implementation worldwide of GFSI requirements
 - To ensure a consistent and optimal approach by accreditation bodies in their surveillance of certification bodies to satisfy the needs of all end users of accreditation.
- Creation of a GFSI Accreditation Task Force with involvement of all GFSI recognized schemes. To build a common foundation and harmonise accreditation requirements, ensuring greater consistency in auditor competency across GFSI recognized schemes.

GFSI Adding Value ...

- Less duplication
- Driving continuous improvement in the content of the standards.
- Healthy competition between existing schemes, driving continuous improvement in the delivery of the standards.
- More cost efficiency in the supply chain.
- Comparable audit approach and results
- Confidence in sourcing and safer food for the consumer



Challenges for 2008 !

- Build on the foundation of common acceptance by 8 retailers by all stakeholders
- Continue to communicate and build awareness on GFSI
- Auditor Competence and training
- Auditing in Emerging Markets and protocols for small suppliers
- Food Defense & bioterrorism
- Work on greater consistency on food safety requirements in vertical supply chains
- Safer sourcing in the supply chain (ingredients)



Results...

- Less duplication
- GFSI driving continuous improvement in the content of the standards
- Existing schemes will enter into healthy competition which will drive continuous improvement in the delivery of the standards
- More cost efficiency in the supply chain.
- Comparable audit approach and results
- Confidence in sourcing and safer food for the consumer

For more information :

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BRC – www.brc.org/uk/standards

DUTCH HACCP – www.foodsafetymanagement.info

IFS – www.food-care.info

SQF – www.sqfi.com

NewZealand GAP - www.newzealandgap.co.nz/

