

Advancing the American Competitiveness through Conformity Assessment Legal Issues and Best Practices Assuring Food Safety Washington 21st September 2010

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The Consumer Goods Forum Top of Mind Survey

The Consumer Goods	Ranking 2010	Ranking 2009	Ranking 2008
Economy and Consumer Demand	1	1	4
Corporate Responsibility	2	3	1
Competitive Landscape	3	4	9
Food Safety	4	2	2
Retailer Supplier Relations	5	5	5



Product Recalls

Profile of a Decade

2010

Eggs Salmonella- US HVP Salmonella- US

2009

Peanut Salmonella- US

2008

Cooked Meat Listeria- Canada Frozen Beef Infected Animals –US 2007

Milk Melamine-China

2006

Spinach Ecoli – US Chocolate Salmonella –UK 2005 Various Products Sudan 1 –UK 2003 Beef Ban BSE- US 2002 Flavourings Contaminants -Japan 1999 Beef Ban BSE- UK





In 2000.....

- > Food safety crises
- > Profileration of individual retailer schemes
- Burden to suppliers and producers due to frequent audits

Lack of efficiency and high costs in the food supply chain





Global Food Safety Initiative

- 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 The Consumer Goods Forum





« Safe Food for Consumers Everywhere »

GFSI Mission

"Continuous improvement in food safety management systems to deliver safe food to consumers worldwide"

GFSI Objectives

- 1. Reduce food safety risks
- 2. Manage cost
- 3. Develop competencies and capacity building



4. Knowledge exchange and networking



How does GFSI work?

- Benchmarks existing food safety schemes, including pre-farm gate schemes against the GFSI Guidance Document.
- Determines whether a scheme is equivalent to the Guidance Document requirements.
- Helps and encourages food safety stakeholders to share knowledge and strategy for food safety and to develop best food safety practice in a common global framework.





What GFSI Does NOT Do

- > Make policy for retailers or manufacturers
- > Make policy for standard owners
- > Undertake any accreditation or certification activities
- Have involvement with an area outside the scope of food safety i.e. animal welfare, environment and ethical sourcing





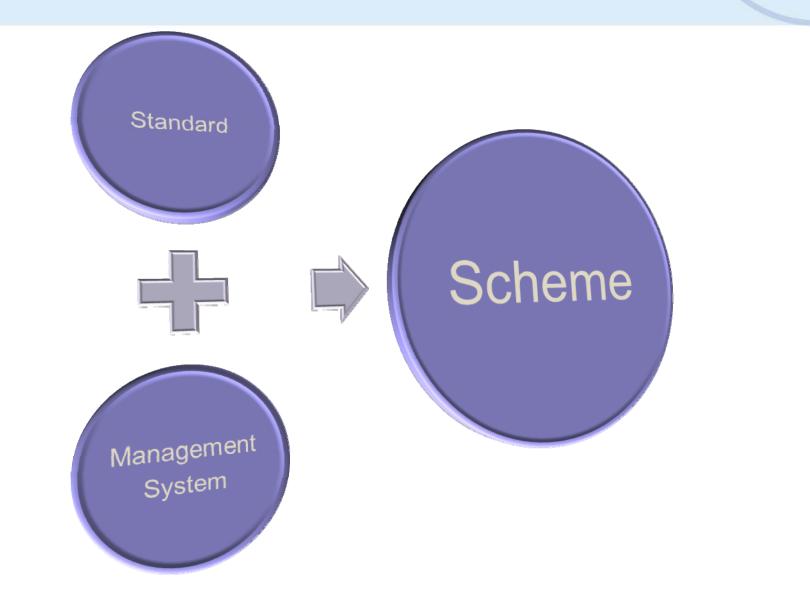


The GFSI Guidance Document and Benchmarking Process

Development of Schemes



GFSI Recognised Schemes





Scheme User Requirements





GFSI Guidance Document

A multi-stakeholder document that sets out the requirements for food safety management schemes and provides a framework in which food safety management schemes can be benchmarked.

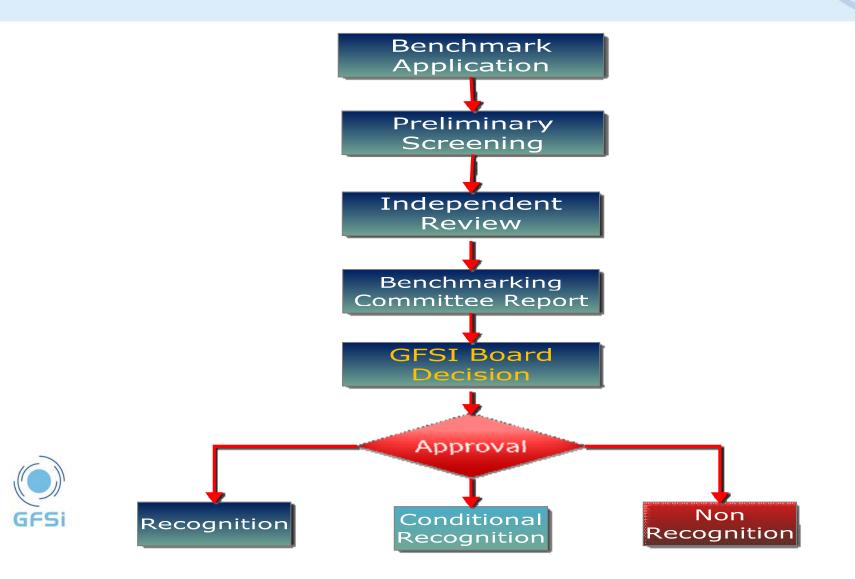
Covers the following key elements for food production:

- Food Safety Management Systems
- Good Practices & HACCP Requirements (GAP, GMP, GDP)
- Requirements for the delivery of food safety management systems





The Benchmarking Process



Convergence Means Confidence

- Benchmarking work was originally carried out on four food safety schemes (BRC, IFS, Dutch HACCP and SQF) to reach 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 – June 2007

The following companies came to a common acceptance of GFSI benchmarked standards

Ahold METRO GROUP Walmart MIGROS

groupecarrefour

TESCO

DELHAIZE



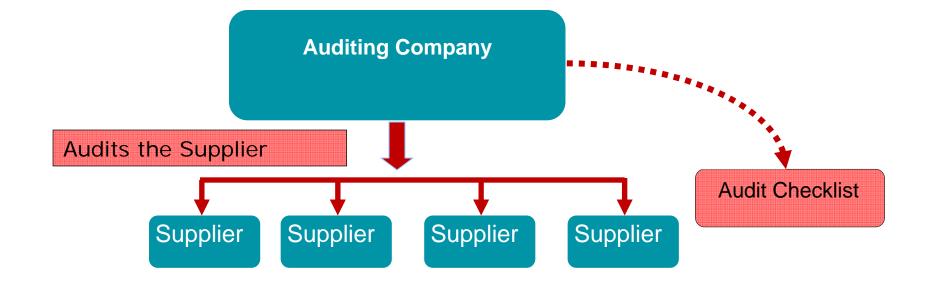
Benchmarking – What does this mean? « Once certified, accepted everywhere »



Acceptance of GFSI Recognised Schemes

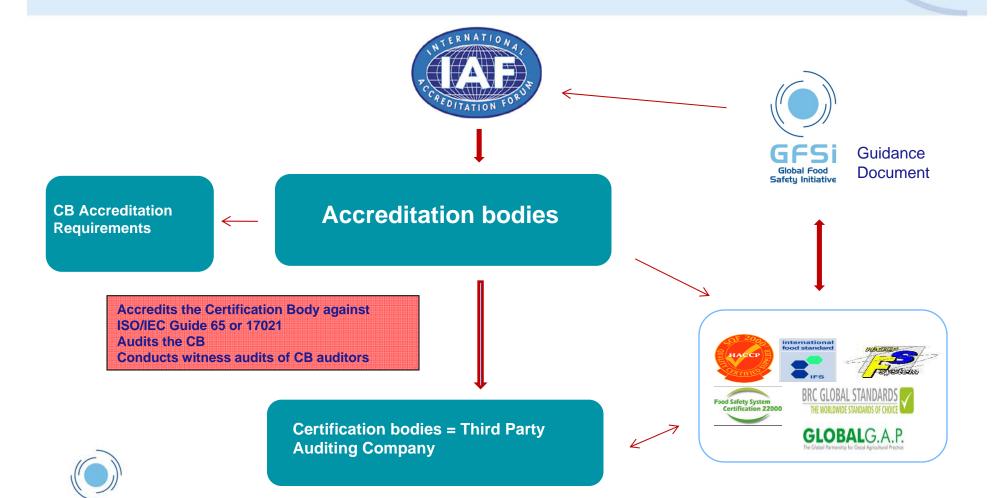


Non-Accredited Audit Framework



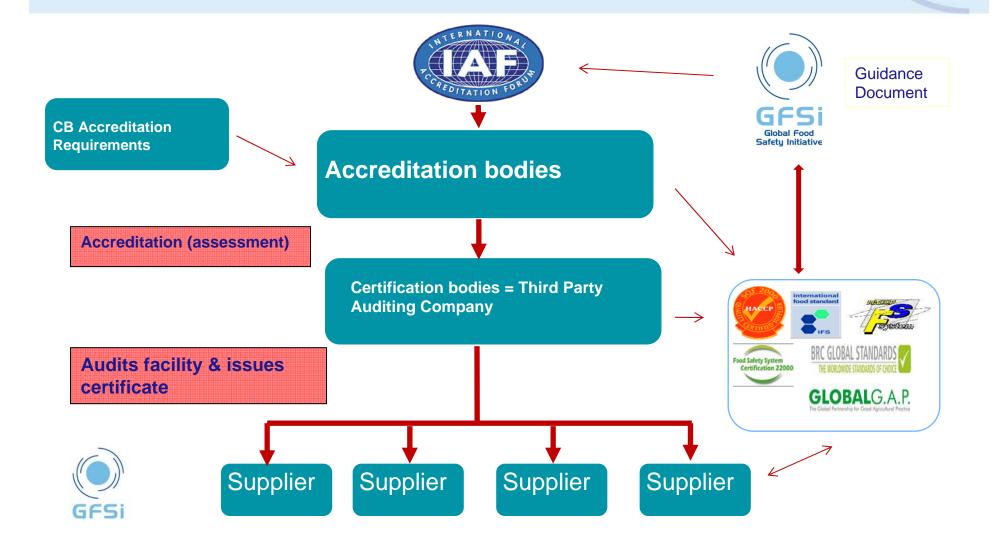


Certification Body Framework



GFS

Food Safety Certification Framework



For more information:

Websites

www.mygfsi.com www.tcgffoodsafety.com Email

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