



THE ULTIMATE IN CONFIDENCE

ANSI Accreditation Services in Food Safety

The American National Standards Institute (ANSI) offers the highest quality conformity assessment-based solutions for demonstrating compliance to food safety requirements. Third-party accreditation developed through the active participation of industry, government, and consumers is the key to establishing widespread public confidence in products, personnel, and systems. ANSI is recognized by government and industry as a trusted leader in this arena, partnering with the organizations that are leading the way in food safety and providing **the ultimate in confidence**.

International Recognition

ANSI is a signatory of the International Accreditation Forum (IAF) and Pacific Accreditation Cooperation (PAC) Multilateral Recognition Arrangement (MLA) for accreditation of product certification bodies. The PAC is an association of accreditation bodies and other interested parties whose ultimate goal is the creation of a global system that grants international recognition of product certifications and other conformity assessment programs. Multilateral recognition of product certification eliminates duplicative conformity assessment costs for importers and exporters on a global scale. It also helps reduce technical barriers to trade, assuring that evaluations of competence can cross borders.

Product Accreditation Programs

- The Safe Quality Food (SQF) Institute's mission is to deliver consistent, globally recognized food safety and quality certification programs based on sound scientific principles, consistently applied across all industry sectors, and valued by all stakeholders. ANSI provides neutral, third-party accreditation for the SQF certification program, adding value to the program by enabling suppliers to assure their customers that food has been produced, processed, prepared, and handled according to the highest possible standards, at all levels of the supply chain.
- The GLOBALG.A.P. standards program is designed to reassure consumers about how food is produced on the farm via demonstrated adherence to practices that minimize detrimental environmental impacts of farming operations, reduce the use of chemical toxicants, and ensure a responsible approach to animal welfare.
- The British Retail Consortium (BRC) has developed a standard and conformity assessment program that specifies food safety and quality criteria required to be in place within a manufacturer's organization to supply product to retailers and other users.
- The International Featured Standards (IFS) opened its U.S.-based office in 2010, bringing a range of food safety, quality, and food-related standards to the North American market. In its mission to provide insurance that food is safe, ANSI added the IFS certification program to its list of Food Safety Accreditation Programs.
- PrimusGFS – an Azzule owned voluntary scheme related to certification of products of the Agricultural sector – has been added to ANSI Food Safety accreditation programs. This scheme covers both GAP and GMP scopes as well as food safety management systems (FSMS).
- The Canadian Horticultural Council's CanadaGAP (On-Farm Food Safety) Program consists of national food safety standards and a certification system for the safe production, storage and packing of fresh fruits and vegetables. Six commodity-specific manuals, developed by the horticultural industry and reviewed for technical soundness by Canadian government officials, are designed for growers and packers implementing Good Agricultural Practices (GAPs). Program participants must comply with food safety standards outlined by the program, and undergo and successfully complete on-farm audits in order to become CanadaGAP-certified.
- Through the Global Aquaculture Alliance Best Aquaculture Practices program, GAA encourages the use of responsible production systems that are sustainable regarding environmental and community needs, and efficiently provide safe, wholesome aquaculture products to the world's population. By implementing Best Aquaculture Practices standards and certification program requirements, participants can better meet the demands of the growing global market for wholesome seafood produced in an environmentally and socially responsible manner.
- The Alaska Seafood Marketing Institute (ASMI) is a public-private partnership between the State of Alaska and the Alaska seafood industry to foster economic development of a renewable natural resource. Through ASMI's Responsible Fisheries Management (RFM) Certification Program, assessments are performed directly against internationally agreed principles for responsible fisheries management: the FAO Code of Conduct for Responsible Fisheries and the FAO Guidelines for Eco-labelling. This model is under consideration for use in other countries.

Contact Information

To see a list of organizations that have earned accreditation and to begin the application process, please visit www.ansi.org/accreditation or contact Nikki Jackson (njackson@ansi.org; 202.311.3623) or Nora Moudiyne (nmoudiyne@ansi.org; 202.331.3638).

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