



IFS Food

ISACert offers you a seamless IFS certification process



Quality and food safety are key for your company operating in the food industry. Purchasers of your products require you to offer guarantees of your company's commitment to quality and food safety. Are you able to provide these guarantees and are they accepted worldwide? Does an independent third party confirm this? Do your customers require you to prove that with certification against the IFS Food standard?



Your customized solution

The IFS Food Standard supports the production and marketing departments in their efforts for brand safety and quality. The focus is on food safety and the quality of processes and products. IFS Food has been developed with full and active involvement of certification bodies, retailers, food industry and food service companies.

With the IFS audit report your company will get a realistic picture of your food safety and quality management system and it provides a basis from which to start the process of further improvement. IFS gives you 12 months to correct the deviations from requirements that were found. Only major non-conformities (related to food safety or legal requirements) must be corrected immediately. Certificate is valid for 12 months.

Your result

IFS Food certification can offers you key benefits when striving for excellence in quality, food safety and customer satisfaction, and seeking a competitive advantage in your market place. When IFS Food certified by ISACert you realize

- Improved understanding between management and staff relating to good practices, standards and procedures,
- Monitoring of compliance with food regulations,
- More effective use of resources,
- Reduction in the need for customer audits,
- Independent third party audit by an experienced ISACert auditor,
- Higher flexibility through individual implementation due to a risk based approach.
- Improved business reputation as a manufacturer of high-quality and safe products.

Important to know

The latest version of the IFS Food standard can be downloaded from the IFS website ([IFS Food 6 Standard pdf](#)) next to the IFS Doctrine ([IFS Doctrine v3](#)), a summary of nearly all clarifications with normative character which have been issued by IFS since publication of IFS Food version 6 in January 2012 and its last review (IFS Food version 6, April 2014).

IFS Food audit and certification is under the accreditation of ISACert BV from Zwolle in The Netherlands.

In what situation?

The IFS Food Standard is a GFSI (Global Food Safety Initiative) recognized standard for auditing food manufacturers. It concerns food processing companies and companies that pack loose food products.

IFS Food applies when products are “processed” or when there is a hazard for product contamination during primary packing.

The Standard is important for all food manufacturers, especially for those producing private labels, as it contains many requirements related to the compliance with customer specifications.

Whether you should use IFS Food or another standard like BRC Food or FSSC22000 depends among others upon your customers' requirements.

Certification according to the IFS Food standard may be combined with another certification, such as BRC Food or FSSC22000.

Interested? • Mail to info@isacert.com for request for information

About ISACert

ISACert is a leading auditing, verification and certification body for the food and food related supply chains. ISACert delivers reputable audit and certification services globally. We perform detailed and challenging audits on a level that meets the expectations of all stakeholders. We feel it to be our obligation not only to assess our auditees against the standards concerned, but also to drive them in further improvement of their food safety performance in general.

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