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Indo-German Cooperation on **Agricultural Market Development**

Building sustainable partnerships



EUROPEAN UNION AGRI-FOOD TRADE POLICIES & IMPORT REGULATIONS

Compiled by

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Indo-German Cooperation on
Agricultural Market Development

Preface

The Indo-German Cooperation on Agricultural Market Development (AMD) Project is intended to contribute to the sustainable economic growth of India's agricultural sector and improve livelihoods in rural regions. The project's goal is to support India's strategy for modernizing agricultural markets and enhance knowledge and skills on the various key aspects of international Agribusiness management, specifically targeting the European Union (EU) markets. The project further focuses enhancing the knowledge on international market management; outlook to identify markets and buyers; Indian and EU trade policies; import regulations and associated incentives; agri trade logistics & management; emerging foreign trade policies; and tools for enhancing price competitiveness in the global markets.

It is with great pleasure that we present an e-book, "European Union Agri-Food Trade Policies and Import Regulations" The e-book comprises information on export food trade policies and showcasing the need and scope of export opportunities in Rajasthan, Odisha, and Uttar Pradesh states. The e-book will give information and knowledge to upcoming entrepreneurs and learn the details to start a foreign trade operation. The e-book has been prepared to provide basic knowledge about the export-import management of agri. commodities in seven parts. This e-book is a part of the series of seven e-books as

1. India's agri-food trade policies and export incentives
2. European union agri-food trade policies and import regulations
3. Product and market identification for exports
4. International marketing management
5. Trade operations and documentation
6. Agri-trade logistics and customs regulation
7. International trade and finance

We wish all the officials from the agriculture and marketing division/APMCs, state representatives from the Directorate of Marketing and Inspection (DMI), and leading exporters/ agri-startups/ FPO CEOs/ FPOs resource institutions that will benefit from the e-book and get knowledge about export-import operations.

**Dr. Ramesh Mittal, Director,
CCS National Institute of Agricultural Marketing**

Table of Content

Chapter No	Topic
1	The Farm to Fork Strategy – State of Play
2	Overview EU Legislation EU Regulations on Import Controls
3	GLOBALG.A.P. Integrated Farm Assurance
4	European Union Agri-Food Trade Policies and Import Regulations

Module -2

European Union Agri-Food Trade Policies and Import Regulations

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Indo-German Cooperation on Agricultural Market Development

Chapter No 1

The Farm to Fork Strategy – State of Play

The Farm to Fork Strategy – State of Play

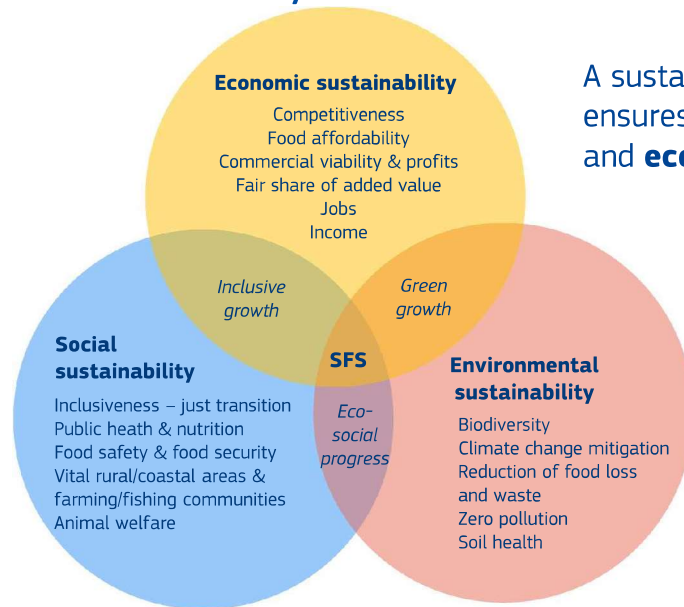
10 November 2022

DG SANTE - Farm to Fork

European Union



Sustainable food systems for sustainable societies



A sustainable food system (SFS) ensures **environmental, social** and **economic sustainability**

Source: Adapted from FAO, 2014 and SAM, 2020



Farm to Fork Strategy: overall goals



Reduce the **environmental and climate footprint** of the food system

Lead a **global transition** towards competitive sustainability from farm to fork

Tap into **new opportunities**

Create a **robust and resilient** food system



Challenges to the EU food system

SOCIAL SUSTAINABILITY



Healthier diets
– reduce
overweight



Improve
animal
welfare



Social rights
workers in food
chain



Food
affordability

ENVIRONMENTAL SUSTAINABILITY



Tackle climate
change



Protect the
environment



Preserve
biodiversity



Reduce food
losses and waste



Circular bio-
based economy

ECONOMIC SUSTAINABILITY



Fairer incomes for
farmers, fishers &
aquaculture producers



Just
transition



New business & job
opportunities



Establish a sustainable food system that:



- **has neutral or positive environmental impact** of food production:

- preserving and restoring the land and sea-based resources;
- mitigate climate change and adapt to its impact;
- reversing the loss of biodiversity;



- **ensures food security and public health:**

- Access for everyone to sufficient, nutritious, sustainable food;
- high standards of safety and quality, plant health, animal health and welfare



- **preserves the affordability of food**, while (a.o.):

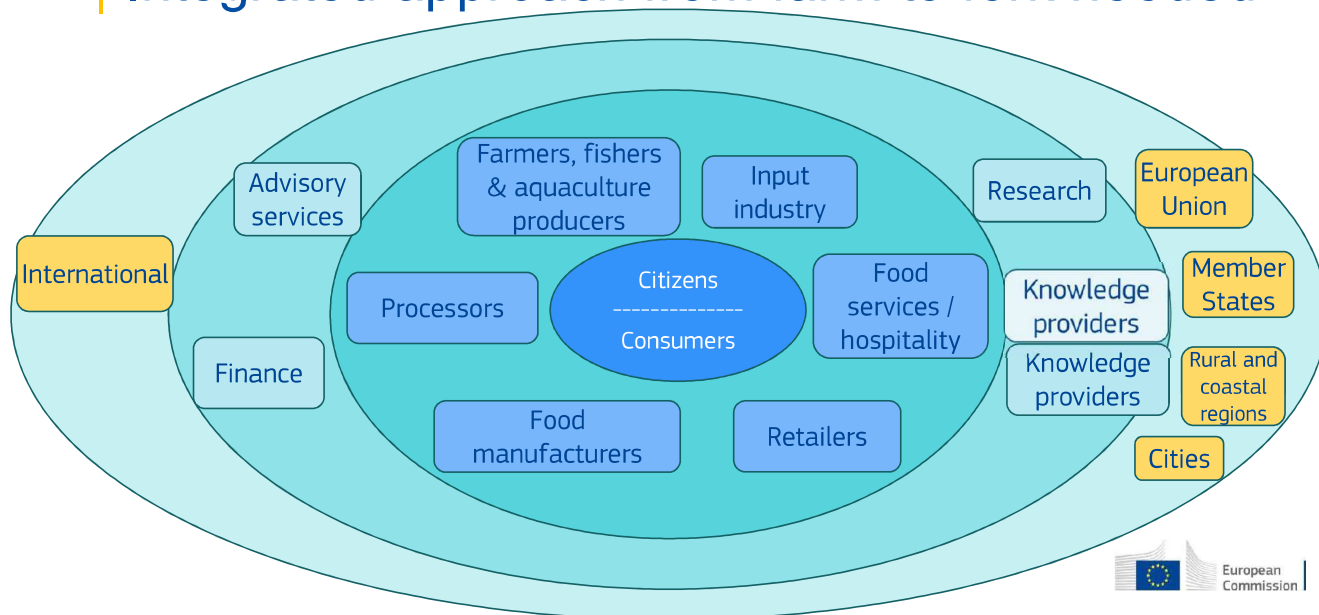
- generating fairer economic returns & fostering the competitiveness sector
- promoting fair trade
- safeguarding occupational health and safety
- ensuring integrity of the single market



Food security and food safety are cornerstones of
our food system, and will never be compromised



Integrated approach from farm to fork needed



Farm to Fork Strategy action plan: 27 actions

New legislative proposals

Revision of current legislation

Non legislative such as Code of conduct, action plans



Adopted initiatives/ Completed actions



Contingency plan for ensuring food supply and food security

- **The initiative in a nutshell:**

- The plan aims to ensure a sufficient and varied supply of safe, nutritious, affordable and sustainable food to citizens at all times.
- The Commission published its [Communication](#) on the plan on 12 November 2021. It outlines areas for improvement and principles that should be adhered to in times of crisis.
- To implement those principles, the Commission established the European Food Security Crisis preparedness and response Mechanism ([EFSCM](#)).

- **Where we are in the process and next steps:**

- Since its first meeting in March 2022, the EFSCM met once in regular mode and three times in emergency mode (see also [expert group register](#))
- It regularly gathers in subgroups to implement actions of the action plan (in annex to the [Communication](#))

Adopt recommendations to each Member State addressing the nine specific objectives of the CAP, before submission of CAP strategic plans

- **The initiative in a nutshell:**

- Provide each EU country with tailor-made recommendations, accompanied by a communication, to assist in the drafting of the national CAP Strategic Plans by identifying the key areas on which each EU country should focus.
- Based on an analysis of their agricultural sector and rural areas, to ensure:
 - The achievement of the ten specific CAP objectives
 - The contribution to the Green Deal ambitions and more specifically six Farm to Fork and Biodiversity strategy targets.
 - The Commission asked EU countries to determine specific national values for these targets and align their CAP Strategic Plans to them.

- **Where we are in the process:**

- Publication on 18 December 2020:
 - Umbrella communication **COM(2020) 846 + Annex 1 on Green Deal targets**
 - **27 Staff Working Documents (one for each Member State)**
- Assessment of the Member State draft CAP strategic plans (early 2022).

- **Next steps:**

- Approval and monitoring of CAP Strategic plans
- All CAP plans in the process of being formally adopted by the Commission before the end of 2022



EU Code of conduct on responsible food business and marketing practices

- Voluntary initiative that sets out the actions that the actors 'between the farm and the fork', such as food processors, food service operators and retailers, can voluntarily commit to undertake to tangibly improve and communicate their sustainability performance.
- Officially launched on 5 July 2021, with 65 signatories at the time.
- The Code has been steadily growing with **130 signatories today**.
- The first signatories' meeting (December 2021), identified the following priority areas: climate change (the way to net zero), circular economy and packaging, food security and balanced diets.
- Outreach activities are ongoing to attract SMEs.



Sustainable Use of plant protection products Regulation (SUR) proposal

- **Commission proposal adopted on 22 June 2022:**

- Discussions on going with Ep and Council – co-decision process

- **Post-adoption public feedback on proposal**

- Approximately 9,000 comments received and 650 supporting documents
- A summary of the comments will be transmitted by European Commission to the European Parliament and the Council to be considered in the negotiations
- Main concerns relate to proposed prohibition of all pesticides in sensitive areas, feasibility of reaching the 2030 50% pesticide use and risk reduction targets and administrative burden of new rules for pesticide users and competent authorities
- NGOs and some citizens also expressed concerns on a lack of ambition in the proposal, highlighted the European Citizens' Initiative Save Bees and Farmers



Ongoing initiatives



Food labelling initiatives: FOPNL, nutrient profiles, origin indication, date marking, labelling of alcoholic beverages

- **The initiative in a nutshell:**

- The revision of the Food Information to Consumers (FIC) Regulation aims to
 - (i) enable consumers to make **informed** and **health-conscious food choices**,
 - (ii) avoid a situation where **nutrition and health claims** would mask the overall nutritional status of a food, which could mislead consumers when trying to make healthy choices,
 - (iii) allow consumers to better identify the **origin of food** and facilitate consumers' informed food choices,
 - (iv) prevent consumers from unnecessarily discarding foods past their 'best before' date by tackling the misunderstanding and misuse of **date marking** (the 'use by' and 'best before' dates), and
 - (v) increase the level of consumer awareness of the content and nutritional composition of **alcoholic beverages**.

- **Where we are in the process:**

- External study launched in August 2021 (9 months)
- Consultation activities:
 - Open Public Consultation : 13 December 2021 to 7 March 2022: 3225 contributions. Factual summary report published [here](#)
 - Targeted survey 14 February 2022 to 18 March 2022: 200 contributions
- Publication of four **JRC reports** on 9 September 2022: https://joint-research-centre.ec.europa.eu/jrc-news/evidence-food-information-empowering-consumers-make-healthy-and-sustainable-choices-2022-09-09_en

- **Next steps:**

- Preparation of the legislative proposal and adoption in the coming months.
- Co-decision process to start in 2023 after adoption.



EU-level targets for food waste reduction

- **The initiative in a nutshell:**

- Strongly involve Member States in food waste prevention
- Accelerate EU progress towards SDGs 12.3

- **Where we are in the process:**

- Open public consultation (24 May to 26 August 2022): 731 answers received
- Targeted surveys and interviews: August and September 2022
- Baseline data reported by 30 June 2022 ⇒ under validation by EUROSTAT

- **Next steps:**

- Legislative proposal expected in 2023



Revision of the animal welfare legislation to broaden its scope and ensure a higher level of animal welfare

- **The initiative in a nutshell:**

- Ensure a higher level of animal welfare by aligning the current rules with the latest scientific evidence, broadening their scope and making them easier to enforce, as well as to contribute to the achievement of a more sustainable food system

- **Where we are in the process:**

- Literature review and field study
- Public Consultation : 15th October 2021 to 21st January 2022: ≈ 60 000 contributions. Factual summary report [published](#)
- Evaluation (“fitness check”) of the current legislation concluded in September 2022: results published on the DG SANTE [website](#) on 5 October 2022.

- **Next steps:**

- External studies to be finalised,
- Scientific advice provided by EFSA (on animal transport, pigs, poultry, calves and dairy cows)
- Adoption of legislative proposals in the second half of 2023.



New framework legislation on a Union sustainable food system

OVERARCHING OBJECTIVE:

- Set the foundations for the **systemic changes** that are needed by all actors of the food system, including policy makers, business operators and consumers to **accelerate the transition to a sustainable EU food system**.

OVERARCHING SCOPE:

- The FSFS will target the entire EU food system and will address issues relating to sustainability of operations

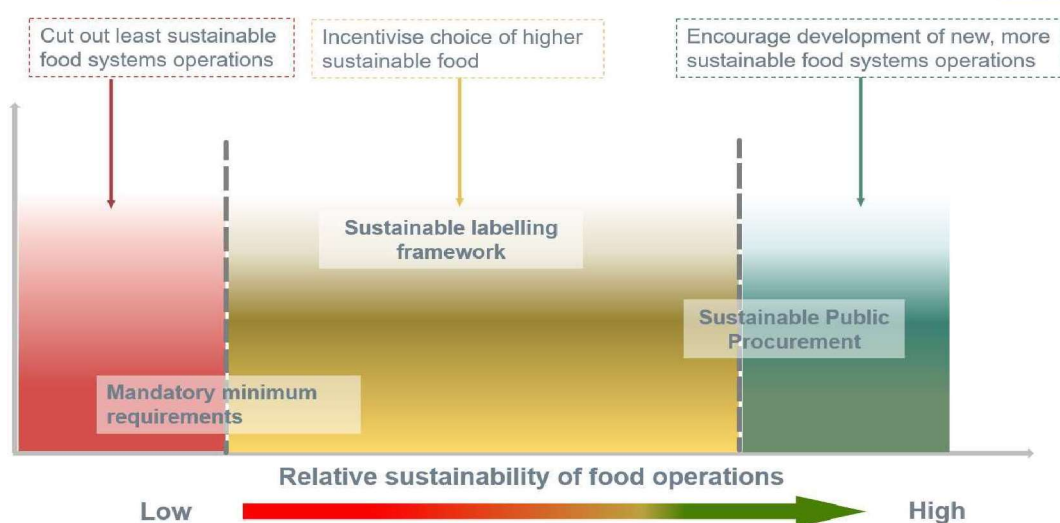


Elements of the legislative initiative

- **Common definitions:** e.g. (food system/ sustainable food system/ food environment/food system actors/sustainable diets)
- **General objectives** to be pursued vis-à-vis sustainability of the food system in all future Union and national law, anchoring in law the objectives of the F2F communication;
- **General principles** targeting policy makers: future and existing legislation will be aligned/adapted where relevant to those principles.
- **Governance** provisions to frame and encourage multilevel engagement
- 'Favourable **food environment**' provisions
- **Enforcement** provisions

→ The above provisions are necessary to ensure the progressive '**paradigm shift**' to a sustainable food system.

Push and pull measures to be analysed in the IA



Consultation activities for the FSFS

➤ OPEN PUBLIC CONSULTATION:

- 12 weeks of consultation in all EU languages from 28 April 2022 to 21 July 2022
- Total of 2670 responses

➤ WORKSHOPS with EP, EESC, CoR, relevant EU agencies:

- End of May/June and October 2022

➤ TARGETED STAKEHOLDER CONSULTATIONS:

- Organized by SANTE external contractor (Ecorys):
 - Interviews – July/August/September 2022
 - Targeted surveys – July/August/September 2022
 - Stakeholder workshops – September/October 2022
- SME survey running from 31 August to 30 October 2022



Thank you



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Chapter No 2

**Overview EU Legislation EU
Regulations on Import Controls**

Overview EU Legislation

EU regulations on import controls

Diana Quilichini, DG SANTE – G4



- EU single market
- free circulation of goods, people and services
- ✓ harmonised rules for agri-food trade
- ✓ harmonised rules for official controls
 - businesses and products on the market
 - products entering the Union

Integrated official controls

OCR	Regulation (EU) 2017/625 – Official Control Regulation Date of application: 14.12.2019
AHL	Regulation (EU) 2016/429 – Animal Health Law Date of application: 21.04.2021
Public health	Public health law and certificates – Regulation (EU) 2019/624, 2019/625, 2020/2235, 2020/2236, 2021/403 Date of application: various
Contaminants, residues, AMR	Commission Delegated Regulation (EU) 2022/931 on contaminants Commission Decision 2011/163/EU of 16 March 2011 on the approval of plans submitted by third countries, as amended*

*COMMISSION IMPLEMENTING DECISION (EU) 2022/1390 of 9 August 2022



The Official Control Regulation OCR

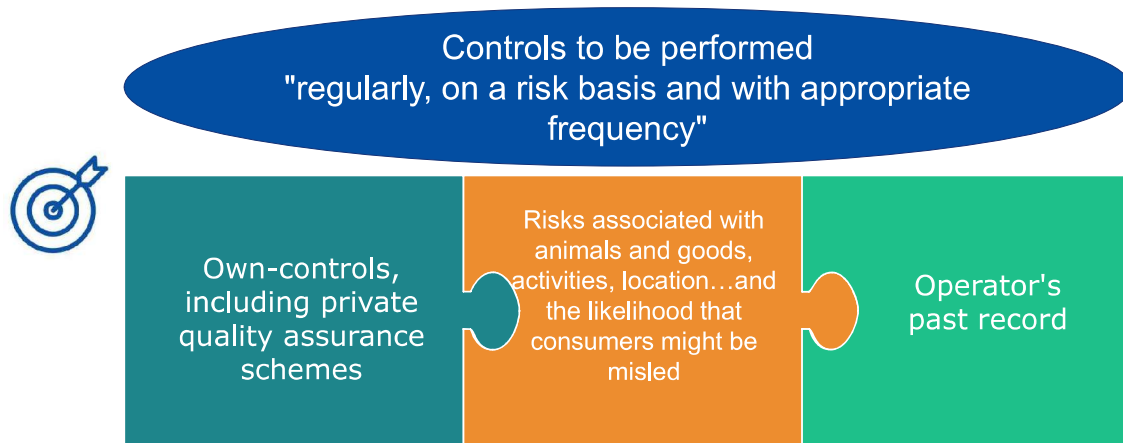
Harmonised framework for the organisation of official controls and official activities along the entire agri-food chain



Common framework for carrying out border controls on animals and goods entering the EU.



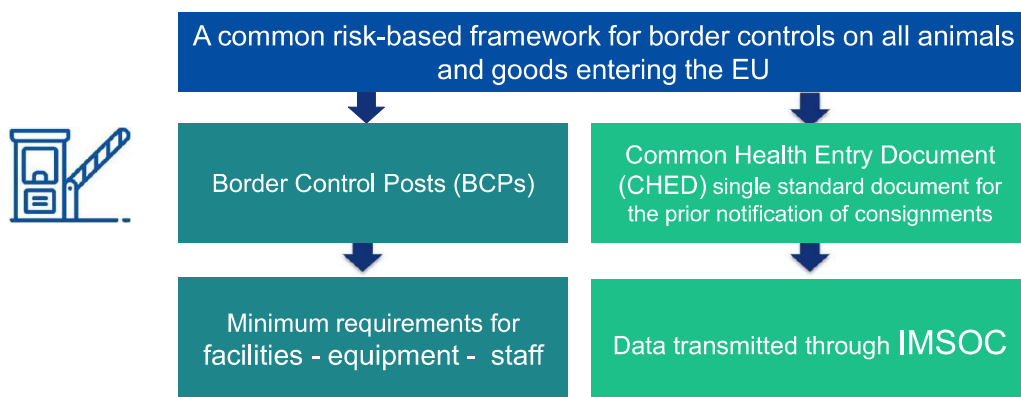
Risk-based approach



Overview of the OCR

- General provisions (Art. 1-15)
- Additional requirements for official controls and other official activities in certain areas (Art. 16 – 27)
- Delegation of certain tasks of the competent authorities (Art. 28 – 33)
- Sampling, analyses, tests and diagnoses (Art. 34 – 42)
- **Official controls on animals and goods entering the Union (Art. 43 – 72)**
- Approval of the pre-export controls (Art. 73 – 74)
- **Cooperation between authorities in relation to consignments from third countries and specific measures (Art. 75- 77)**
- Financing of official controls and of other official activities (Art. 78 – 91)
- Reference laboratories & laboratories & reference centres (Art. 92 – 101)
- **Administrative assistance and cooperation**; planning & reporting; Union activities (Art. 102 – 11)
- **Union activities including IMSOC (Art. 115 – 136)**
- **Enforcement actions (Art. 137 – 167)**

Common framework for border controls

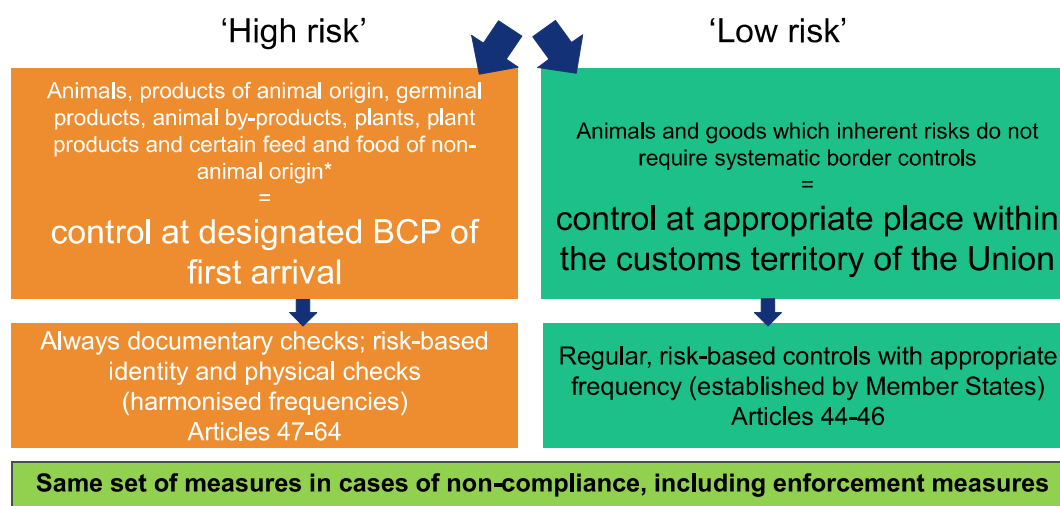


Harmonised rules on import controls of food and feed of non-animal origin



Entry into the Union – Main rules

Articles 43 to 72 of the OCR



* Positive **lists identifying animals and goods with CN codes** are established.
For certain feed and food of non-animal origin: Regulation (EU) 2019/1793



Entry into the Union – Key elements

Articles 43 to 72 of the OCR

- 'Border Control Posts' (instead of 'Border Inspection Posts' in previous legislation)
- 100% documentary checks
- Harmonised frequency of identity checks and physical checks
- Basic principle: (nearly) all checks at EU border
- One CHED ('Common Health Entry Document')
- IMSOC (integrates TRACES, RASFF, EUROPHYT and AAC)
- Closer cooperation of all border control authorities



IMSOC

Information Management System for Official Controls
= integration of existing IT systems



OCR non-legislative acts

More than 30 acts adopted.

Examples:

- **Import model certificates**
CIR (EU) 2020/2235, 2020/2236, 2021/403
- **CN positive list** 2021/632 (amendment 2022/1322)
- **Composite products** exempted from BCP controls:
CDR (EU) 2021/630
- **New package on organic import controls**

Entered into application on 01/01/2022

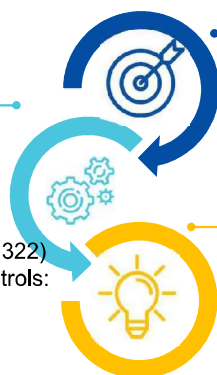
CDR (EU) 2021/2305 on categories of products exempted from official controls at BCPs

CDR (EU) 2021/2306 with rules on the official controls

CIR(EU) 2021/2307 laying down rules on documents and notifications

https://ec.europa.eu/food/safety/official_controls/legislation_en

https://ec.europa.eu/food/system/files/2019-12/oc_qa_oregulation_20191212_delegated_implemented_acts_en.pdf



OCR
85 empowerments for implementing and delegated acts

In preparation / discussion (examples)

- updates and revisions
- update of the IMSOC Regulation
- update of the CDR 2021/630 on composite products exempted from BCP checks



OCR Tertiary legislation respect to BCP control

Act	Subject
Del. Reg. (EU) 2019/1012	Re-designation of BCPs, derogation from BCP and CP requirements
Impl. Reg. (EU) 2019/1013	Prior notification of consignments
Impl. Reg. (EU) 2019/1014	BCP minimum requirements
Del. Reg. (EU) 2019/1081	Specific training requirements
Del. Reg. (EU) 2019/1602	CHED procedures
Del. Reg. (EU) 2019/1666	Monitored entry of consignments
Del. Reg. (EU) 2019/1715	IMSOC
Impl. Reg. (EU) 2019/1793	Temporary increase of controls and safeguard measures on FFNAO - Art. 47 (1)(d), (e) OCR
Del. Reg. (EU) 2019/2074	Re-entry goods and animals - Art. 47 (1)(a), (b), (c) OCR
Impl. Reg. (EU) 2019/2098	Re-entry of rejected consignments
Del. Reg. (EU) 2019/2122	Exemptions BCP control

OCR Tertiary legislation respect to BCP control

Act	Subject
Del. Reg. (EU) 2019/2123	Checks at control points for goods - Art. 47(1)(c), (d), (e)
Del. Reg. (EU) 2019/2124	Transit, Transhipment, Onward travel, Onward transportation
Del. Reg. (EU) 2019/2125	Wood packaging material
Del. Reg. (EU) 2019/2126	Specific control procedures
Impl. Reg. (EU) 2019/2128	Certificate for ship supply and military bases
Del. Reg. (EU) 2019/2129	Rules for frequency rate of identity and physical checks on consignments of animals and goods intended for release for free circulation
Impl. Reg. (EU) 2019/2130	Detailed rules on the operations to be carried out during and after BCP checks
Del. Reg. (EU) 2021/630	Exemption of certain categories of goods from official controls at BCPs
Impl. Reg. (EU) 2021/632	Positive List






OCR Tertiary legislation respect to BCP control

Act	Subject
Impl. Reg. (EU) 2019/625	<ul style="list-style-type: none"> → supplementing Reg. (EU) 2017/625 with regard to requirements for the entry into the Union of consignments of certain animals and goods intended for human consumption → Import conditions food of animal origin
Impl. Reg. (EU) 2021/405	<ul style="list-style-type: none"> → laying down the lists of third countries or regions thereof <u>authorised for the entry</u> into the Union of certain animals and goods intended for human consumption <u>in accordance with Regulation (EU) 2017/625</u> of the European Parliament and of the Council → Repeal: Impl. Reg. (EU) 2019/626 (Third countries lists)



Official certification based on Art. 90(a) of the OCR and Art. 238(3) AHL

		
"IA FOOD"	"IA TERRE"	"IA AQUA"
Commission Implementing Regulation (EU) 2020/2235	Commission Implementing Regulation (EU) 2021/403	Commission implementing Regulation (EU) 2020/2236
standard model of certificates, model certificates and private attestation for goods	model certificates and declarations for terrestrial animals and germinal products thereof	model certificates and declaration for aquatic animals and products thereof
INTRA-3 ENTRY-52 Declarations - 6	INTRA-65 ENTRY-68 Declarations - 2	INTRA-7 ENTRY-1 Declaration - 1

From 169 current models under 30 acts to 162 revised models under 3 new acts
Corrections still to be made in the coming months, in particular to the references to legal acts establishing list of countries



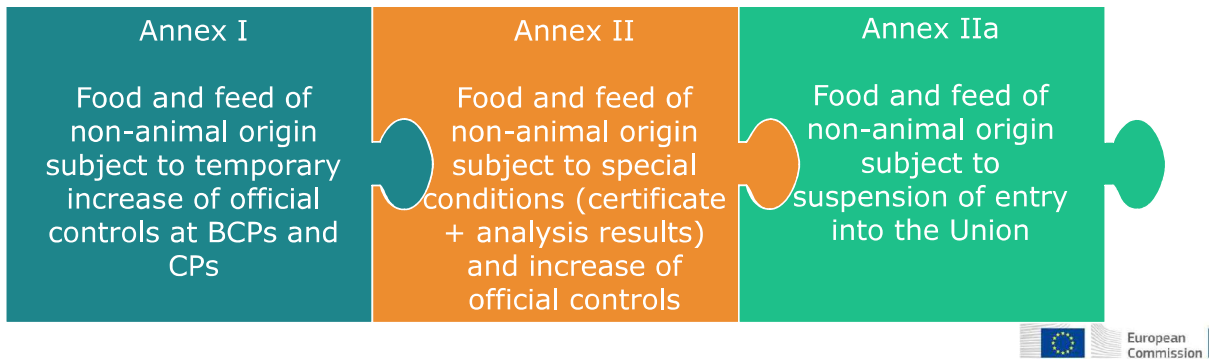
Food and feed of non-animal origin subject to official controls upon entry into the Union

Regulation (EU) 2019/1793



Key elements of Regulation (EU) 2019/1793

The Regulation lays down the lists of food and feed of non-animal origin from certain third countries, subject to temporary increase of official controls/ special conditions/suspension of entry into the Union



Key elements of Regulation (EU) 2019/1793

Rules on the **frequency of identity checks and physical checks** for products listed in Annexes I and II (to be applied as an overall frequency for all products of an entry)

Rules on the **methods to be used for sampling and for laboratory analyses** for products listed in Annexes I and II

Rules and requirements for the **model official certificate** required to accompany consignments of products listed in Annex II

Rules for the issuance of **replacement certificates**

Excluded from the scope

- Food and feed of non-animal origin in **transit** (defined in Art. 3(44) of the OCR): the act applies to food and feed listed in Annexes I and II intended for placing on the Union market;
- Food and feed **on board means of transport operating internationally**, which are not unloaded and are intended for consumption by the crew and passengers.
- The following categories of consignments of products, unless their net weight exceeds 5 kg of fresh products or 2 kg of other products:
 - consignments which form **part of passengers' personal luggage** and are intended for personal consumption or use;
 - **non-commercial consignments sent to natural persons**, which are not intended to be placed on the market.
- The following categories of consignments of products, unless their net weight exceeds 50 kg of fresh products or 10 kg of other products:
 - consignments sent as **trade samples, laboratory samples or as display items** for exhibitions, which are not intended to be placed on the market;
 - consignments intended for scientific purposes.



Temporary increase of official controls – products listed in Annex I

- 100% documentary checks at BCP
- Identity and physical checks (including sampling and laboratory analysis) at BCPs/control points, at the frequency set out in the Annex

Currently, 7 foods (10 CN codes) are listed in Annex I

India (IN)	Curry leaves (<i>Bergera/Murraya koenigii</i>) (Food – fresh, chilled, frozen or dried)	ex 1211 90 86	10	Pesticide residues ⁽³⁾ ⁽¹⁶⁾	50
	Okra (Food – fresh, chilled or frozen)	ex 0709 99 90 ; ex 0710 80 95	20 30	Pesticide residues ⁽³⁾ ⁽¹¹⁾ ⁽²¹⁾	20
	Drumsticks (<i>Moringa oleifera</i>) (Food)	ex 0709 99 90	10	Pesticide residues ⁽³⁾	10
	Rice (Food)	1006		Aflatoxins and Ochratoxine A	5
				Pesticide residues ⁽³⁾	5
	Yardlong beans (<i>Vigna unguiculata</i> ssp. <i>sesquipedalis</i> , <i>Vigna unguiculata</i> ssp. <i>unguiculata</i>) (Food – fresh, chilled or frozen vegetables)	ex 0708 20 00 ;	10	Pesticide residues ⁽³⁾	20
		ex 0710 22 00	10		
	Guava (<i>Psidium guajava</i>) (Food)	ex 0804 50 00	30	Pesticide residues ⁽³⁾	20
	Nutmeg (<i>Myristica fragrans</i>) (Food – dried spices)	0908 11 00 ; 0908 12 00		Aflatoxins	30

Special import conditions – products listed in Annex II

In addition to increased official controls upon entry into the Union, with identity and physical checks at the frequency established in the Annexes, each consignment shall be accompanied

- ✓ by the **results of sampling and analyses** (Article 10) performed by the competent authorities of the third country of origin/ country where the consignment is consigned from
- ✓ by an **official certificate** (Article 11): model set out in **Annex IV**.

Currently, 12 foods are listed in Annex II



India (IN)	Betel leaves (<i>Piper betle</i> L.) (Food)	ex 1404 90 00	10	<i>Salmonella</i> (?)	10
	Peppers of the genus <i>Capsicum</i> (sweet or other than sweet) (Food – <i>dried, roasted, crushed or ground</i>)	0904 21 10; ex 0904 22 00; ex 0904 21 90; ex 2005 99 10; ex 2005 99 80	11; 19 20 10; 90 94	Aflatoxins	20



Groundnuts (peanuts), in shell	1202 41 00				
Groundnuts (peanuts), shelled	1202 42 00				
Peanut butter	2008 11 10				
Groundnuts (peanuts), otherwise prepared or preserved, including mixtures	2008 11 91; 2008 11 96; 2008 11 98; ex 2008 19 12; ex 2008 19 19; ex 2008 19 92; ex 2008 19 95; ex 2008 19 99	40 50 40 40 50		Aflatoxins	50
Oilcake and other solid residues, whether or not ground or in the form of pellets, resulting from the extraction of groundnut oil	2305 00 00				
Groundnut flours and meals	ex 1208 90 00	20			
Groundnuts paste (<i>Food and feed</i>)	ex 2007 10 10 ex 2007 10 99 ex 2007 99 39	80 50 07; 08			
Peppers of the genus <i>Capsicum</i> (other than sweet) (<i>Food – fresh, chilled or frozen</i>)	ex 0709 60 99; ex 0710 80 59	20 20		Pesticide residues (*) (*)	20



Sesamum seeds (<i>Food and feed</i>)	1207 40 90 ex 2008 19 19 ex 2008 19 99	40 40	Salmonella (*) - Pesticide residues (⁽¹⁾)	20 50
Locust beans (carob) Locust beans seeds, not decorticated, crushed or ground Mucilages and thickeners, whether or not modified, derived from locust beans or locust bean seeds (<i>Food and feed</i>)	1212 92 00 1212 99 41 1302 32 10		Pesticide residues (⁽¹⁾)	20



	Guar gum (Food and feed)	ex 1 302 32 90		Pesticide residues (⁽¹¹⁾)	20
				Pentachlorophenol and dioxins (⁽¹⁾)	5
	Mixtures of food additives containing locust bean gum or guar gum (Food)	ex 2106 90 92 ex 2106 90 98 ex 3824 99 93 ex 3824 99 96		Pesticide residues (⁽¹¹⁾)	20
	Pepper of the genus <i>Piper</i> ; dried or crushed or ground fruit of the genus <i>Capsicum</i> or of the genus <i>Pimenta</i>	0904		Pesticide residues (⁽¹¹⁾)	20
	Vanilla	0905			
	Cinnamon and cinnamon- tree flowers	0906			
	Cloves (whole fruit, cloves and stems)	0907			
	Nutmeg, mace and cardamoms	0908			
	Seeds of anise, badian, fennel, coriander, cumin or caraway; juniper berries	0909			
	Ginger, saffron, turmeric (curcuma), thyme, bay leaves, curry and other spices (Food – dried spices)	0910			



	Sauces and preparations thereof; mixed condiments and mixed seasonings; mustard flours and meals and prepared mustard (Food)	2103		Pesticide residues (⁽¹¹⁾)	20
	Calcium carbonate (Food and feed)	ex 2106 90 92/98 ex 2530 90 00 ex 2836 50 00		Pesticide residues (⁽¹¹⁾)	20
	Food supplements containing botanicals (Food)	ex 1302 ex 2106		Pesticide residues (⁽¹¹⁾)	20'

(11)

Residues of Ethylene Oxide (sum of ethylene oxide and 2-chloro-ethanol, expressed as ethylene oxide). In case of food additives, the applicable MRL is 0.1 mg/kg (LOQ). Prohibition of use of ethylene oxide provided for in Regulation (EU) No 231/2012



Regular reviews of Regulation (EU) 2019/1793 (Art. 12)

The Commission reviews the lists of commodities set out in the Annexes

- on a regular basis (not exceeding six months)
- in light of **new information related to risks and non-compliance**.
- In case of an emerging risk/ widespread serious non-compliance with the Union agri-food chain legislation, a safeguard measure may be imposed at any moment, independent of the regular reviews, in reaction to imminent problems.



Commission Implementing Regulation (EU) 2022/913* of 30 May 2022 amending Implementing Regulation (EU) 2019/1793

Commodities originating in India, affected by amendments in the Annexes

Annex I
NEW
<ul style="list-style-type: none">- Yardlong beans and guava for pesticide residues, at a frequency of 20%- Rice for pesticide residues, at a frequency of 5%
AMENDMENT
Rice for aflatoxins and ochratoxine A, extension of CN codes and reduced frequency of 5%

- DELISTING nutmeg – inclusion in Annex I, at a frequency of 30%
- INCLUSION of 'Mixtures of food additives containing locust bean gum or guar gum' and relevant CN codes, to extend the scope of the entries concerning locust beans and guar gum, due to the risk from contamination by EtO. Frequency of 20%.
- CHANGE – 'only dried spices' (CN code 0910) for EtO, at a frequency of 20%



* Latest review of Regulation (EU) 2019/1793

COMMISSION NOTICE on information related to risks and non-compliance

in the context of periodic reviews of Commission Implementing Regulation (EU) 2019/1793
(2022/C 265/01)

This Commission Notice explains the relevant criteria and considerations, in the context of periodic reviews under Article 12 of Commission Implementing Regulation (EU) 2019/1793

Steps of the review

- Information collection
- Information analysis
- Possible amendments



Keep in touch



ec.europa.eu/



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europa.eu/



[@EuropeanCommission](https://twitter.com/EuropeanCommission)



[@EU_Commission](https://twitter.com/EU_Commission)



[EUTube](https://www.youtube.com/EUTube)



[@EuropeanCommission](https://www.facebook.com/EuropeanCommission)



[EU Spotify](https://www.spotify.com/eu/)



[European Commission](https://www.linkedin.com/company/european-commission/)



Thank you



© European Union 2020



Chapter No 3

GLOBALG.A.P. Integrated Farm Assurance



GLOBALG.A.P.

GLOBALG.A.P.

Integrated Farm Assurance

21 November 2022



GLOBALG.A.P.

Who we are



We're a global organization with a crucial objective:

SAFE, SUSTAINABLE AGRICULTURE WORLDWIDE.

We set voluntary standards for the certification of agricultural products around the globe – and more and more producers, suppliers and buyers are harmonizing their certification standards to match.

- Private Sector Body that sets voluntary standards based on Good Agricultural Practices (G.A.P.) that are globally applicable
- Food Safety/Traceability/Workers' Health, Welfare & Safety/Environment/Animal Welfare
- B2B and B2C Initiative via GGN labelling to reassure consumers about how the product was produced
- GLOBALG.A.P. IFA is benchmarked: Global Food Safety Initiative (GFSI) - FV & AQ; Global Seafood Sustainable Initiative (GSSI) - AQ



OUR CORE VALUES



- We are driven by shared values.
- We celebrate diversity.
- We champion excellence.
- We keep our promises.
- We act in concert.





Dedicated to helping farmers grow the local economy and strengthen their communities.



Putting food safety, sustainability, and the environment in the hands of growers.





Traceability and transparency
consumers trust.



Safer, sustainably grown food
means a better world
for us and our children.



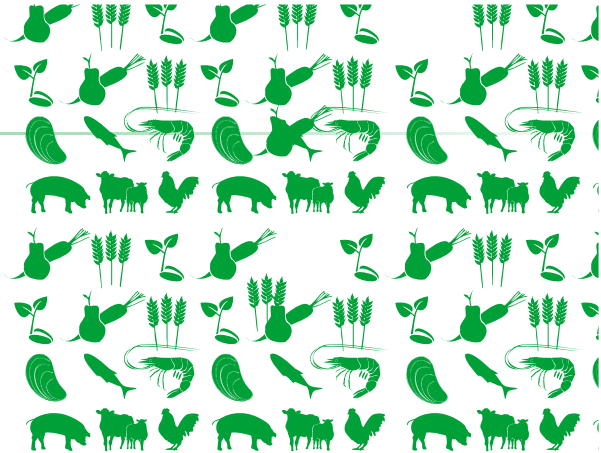


THE SITUATION



Projected
world population
by 2050:

9.6
billion



To meet our needs,
food production
must increase by

70%

Source: <http://fao.org>, <http://www.un.org/waterforlifedecade/scarcity.shtml>



THE EFFECTS



Depletion
of
natural resources



50%
of the world will
need more
food



By 2030 more than
50%
of the world population
will be **affected by**
water scarcity

Source: <http://fao.org>, <http://www.un.org/waterforlifedecade/scarcity.shtml>



THE SOLUTION



Safe, sustainable, and responsible
farming practices worldwide.



SUSTAINABLE DEVELOPMENT GOALS

WATCH THE SDG VIDEO

<https://www.youtube.com/watch?v=TbjHfg2JUeg>





GLOBALG.A.P.

The Most Widely Accepted Good Agricultural Practices Certification Worldwide



More than **530 voluntary members** of the **GLOBALG.A.P. community**.



3 main products with **40+ standards** and **programs**.



More than **208,000 producers** under **certification** in over **130 countries**.



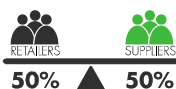
More than **700 products** available for certification.

Updated 30.04.2021



GLOBALG.A.P.

The Most Widely Accepted Good Agricultural Practices Certification Worldwide



GLOBALG.A.P. governed by an **elected Advisory Board**



An extensive **worldwide network of trainers** to help producers with their certification process



A secure **online certification database** to check producers and validate certificates



More than **2,000 inspectors** and **auditors** working for **172 accredited certification bodies**

Updated 30.04.2021



GLOBALG.A.P.

The Most Widely Accepted Good Agricultural Practices Certification Worldwide



More than **1,000 international experts** active in technical committees, national technical working groups and focus groups



A harmonization program to **benchmark schemes** and **checklists** around the world



A pioneering **integrity system** with independent assessments to **monitor** the **performance** of our certification bodies



Capacity building for thousands of people on **5 continents** and in **10 languages**

Updated 30.04.2021



GLOBALG.A.P.

The Most Widely Accepted Good Agricultural Practices Certification Worldwide



A **consumer label** making certified, responsible farming visible



An online **consumer portal** for transparent farm verification and information with **600+ farm profiles**

Updated 30.04.2021



GLOBALG.A.P.

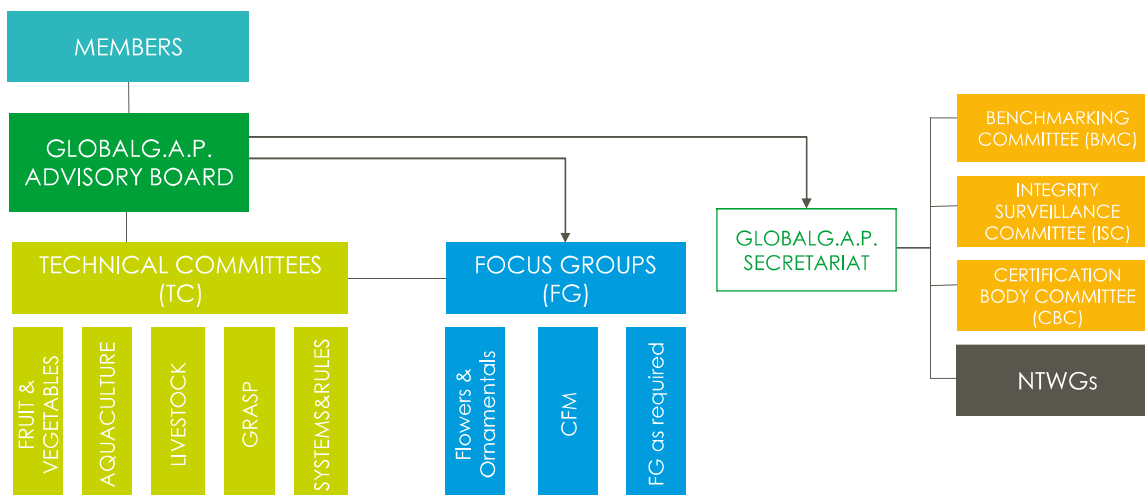
Who We Are

OUR STRATEGIC PILLARS



GLOBALG.A.P. GOVERNANCE

Member-Driven Decision-Making Structure





Retail & Food Service Members

LONG-TERM MEMBERS (10+ YEARS)



Updated | August 2021 | www.globalgap.org



Retail & Food Service Members

MEMBERS



Updated | August 2021 | www.globalgap.org



LONG-TERM MEMBERS (10+ YEARS)



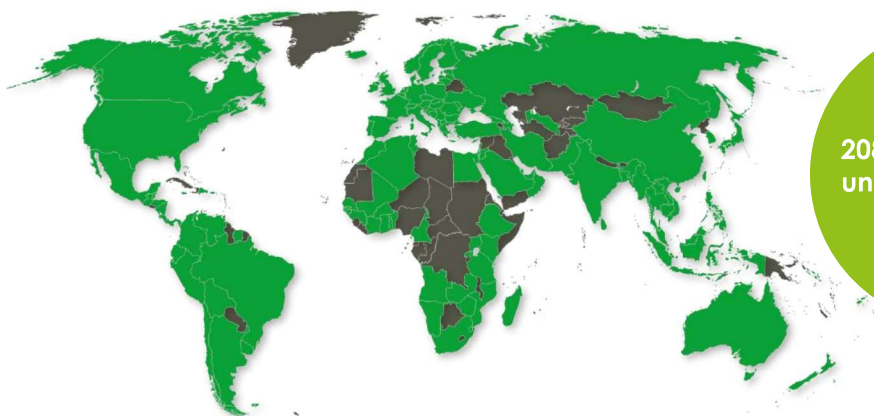
LONG-TERM MEMBERS (10+ YEARS)





GLOBALG.A.P. CERTIFICATION WORLDWIDE

A Steady Growth for Integrated Farm Assurance (IFA) Version 5.2



More than
208,000 producers
under certification
in over **130**
countries

Updated 30.04.2021



GLOBALG.A.P. CERTIFICATION WORLDWIDE

A Steady Growth for Integrated Farm Assurance (IFA) Version 5.2



40+ Standards
and Programs



208,000+ Producers
under Certification



130+
Countries

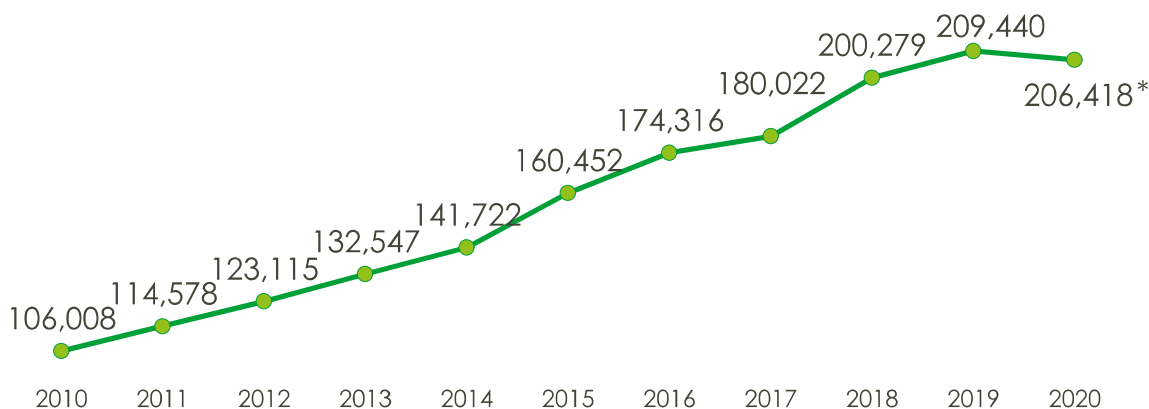
Updated 30.04.2021



GLOBALG.A.P. CERTIFICATION WORLDWIDE

A Steady Growth for Integrated Farm Assurance (IFA)

TOTAL NUMBER OF PRODUCERS UNDER CERTIFICATION WORLDWIDE



Updated 31.12.2020

*Coronavirus travel restrictions in 2020 meant that many recertification audits could not take place.



GLOBALG.A.P. CERTIFICATION WORLDWIDE

A Steady Growth for Integrated Farm Assurance (IFA) Version 5.2

SHARE OF PRODUCERS UNDER CERTIFICATION PER REGION IN %



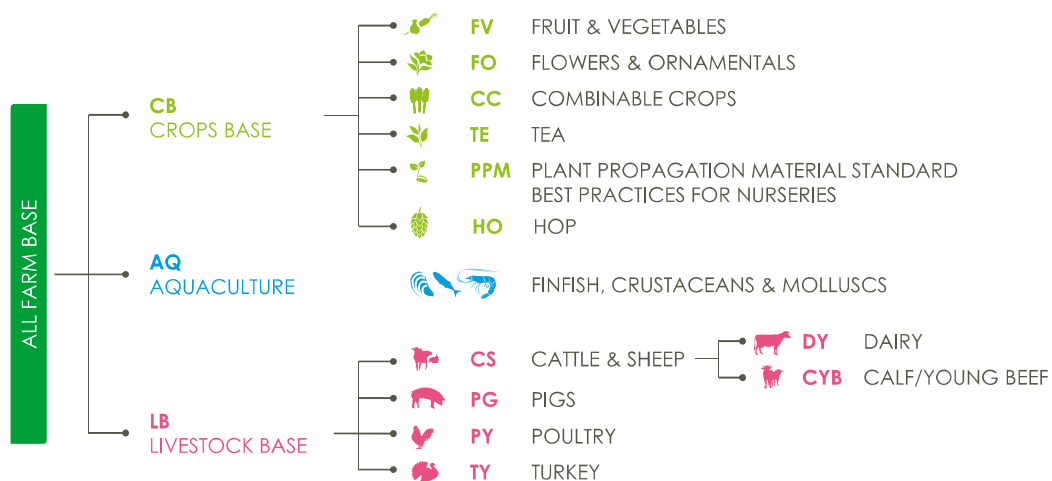
Updated 31.12.2020

*Latin America = Mexico, Central & South America, and the Caribbean



INTEGRATED FARM ASSURANCE (IFA) STANDARD

A Modular Approach to G.A.P. Certification



GLOBALG.A.P.+ ADD-ON

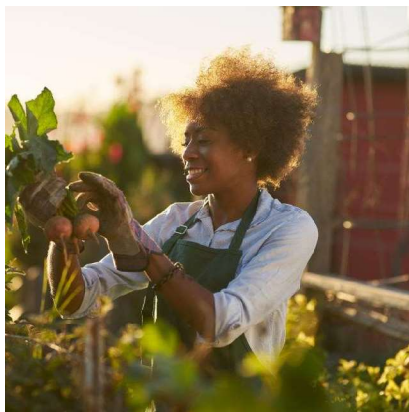
The Customized Solution for Safe and Sustainable Agriculture





GLOBALG.A.P. CERTIFICATION

13 Reasons for GLOBALG.A.P. Certification



1. Reduce your exposure to food safety and product safety reputational risks.
2. Gain access to local and global markets, suppliers, and retailers.
3. Improve the efficiency of your farm management.
4. Save costs by reducing the number of on-farm audits.



GLOBALG.A.P. CERTIFICATION

13 Reasons for GLOBALG.A.P. Certification



5. Comply with legislation on food safety, environmental protection, and workers' health and safety, with an easy HACCP system to put into place.
6. Benefit from global recognition with adaptation to local conditions, through GLOBALG.A.P.'s network of 45 national technical working groups.
7. Choose from 160 accredited certification bodies, all of which meet the highest integrity requirements.



GLOBALG.A.P. CERTIFICATION

13 Reasons for GLOBALG.A.P. Certification



8. Access all the standard documents online, free of charge, and in multiple languages.
9. Secure access to financing and to capital markets. Benefit from connecting with innovative supply chain solutions.
10. Help shape the continuing development of our standards through public consultation.



GLOBALG.A.P. CERTIFICATION

13 Reasons for GLOBALG.A.P. Certification

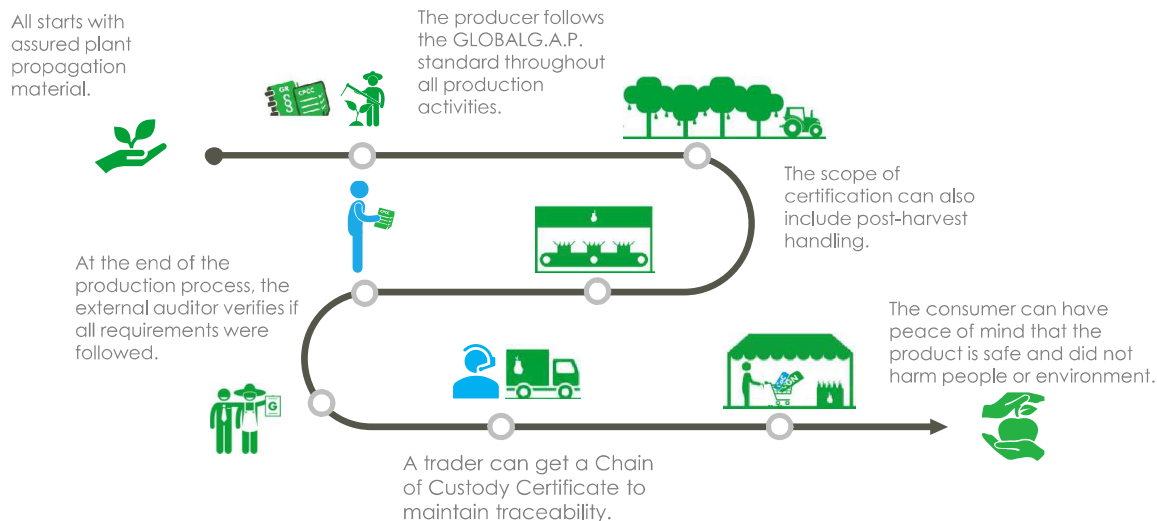


11. Demonstrate compliance with the United Nations Global Compact Food and Agribusiness Principles.
12. Benchmark yourself as part of the world's most widespread farm assurance standard.
13. It's designed for you - retailers, manufacturers, and producers with G.A.P. expertise worked together to create it.



THE GLOBALG.A.P. SYSTEM IN PRACTICE

Following a certified Product from the Farm to the Market-Shelf



GLOBALG.A.P. IFA STANDARD FOR FRUIT & VEGETABLES

The First Choice for Retailers and Producers around the World

The producer follows the **standard requirements** throughout the **production process of a non-processed product**.

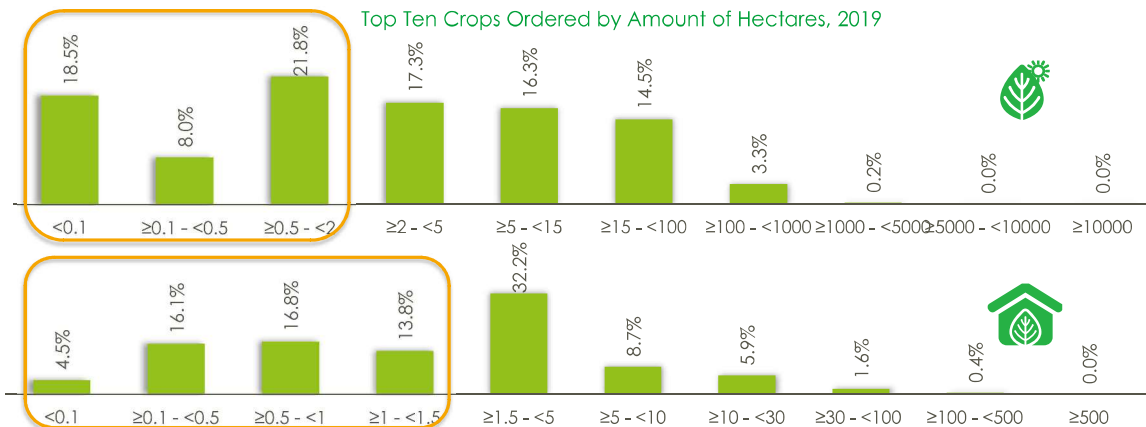
- Food Safety
- Traceability
- Quality Assurance
- Workers' Occupational Health & Safety
- Site Management
- Soil Management
- Fertilizer Application Management
- Integrated Pest Management
- Plant Protection Products Management
- Water Management





A STANDARD SUITABLE FOR EVERY FARM SIZE AND SITUATION

Small-Holders



More than **50%** (non-covered and covered crops) of all GLOBALG.A.P. producers have a certified surface of **less than 2 hectares**.

REPORTED IMPACTS ON SMALLHOLDERS

The adoption of GAP standards is supposed to:

- **Protect workers and environment and therefore the means of agricultural production**
 - Positive impact on worker welfare (human capital, income, physical and mental health)
- **Increase farmer's income through**
 - Better farm management
 - Production of quality produce
 - Increased yields
 - Reduced inputs
 - Reduced rejects
 - Reduced post-harvest losses
 - Stable market relations
 - Increased competitiveness





A STANDARD SUITABLE FOR EVERY FARM SIZE AND SITUATION

Group Certification

OPTION 1 SINGLE PRODUCER CERTIFICATION

A single farmer receives a certificate following a successful audit by a GLOBALG.A.P. approved certification body.

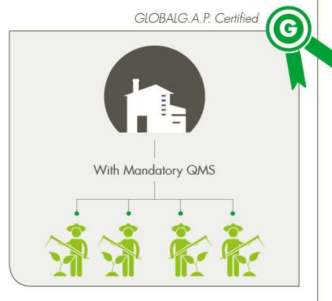


75 % of all our producers are organized in **producer groups**.

- Example of the largest producer group Frigoken in **Kenya**
 - GGN: 4049928369994
 - # of Producer: **18,181**
 - Product: Beans

OPTION 2 PRODUCER GROUP CERTIFICATION

A group of producers with a shared mandatory Quality Management System (QMS) receives one certificate for the entire group following a successful audit of the QMS and random sample inspections of some of the producers by a GLOBALG.A.P. approved certification body.

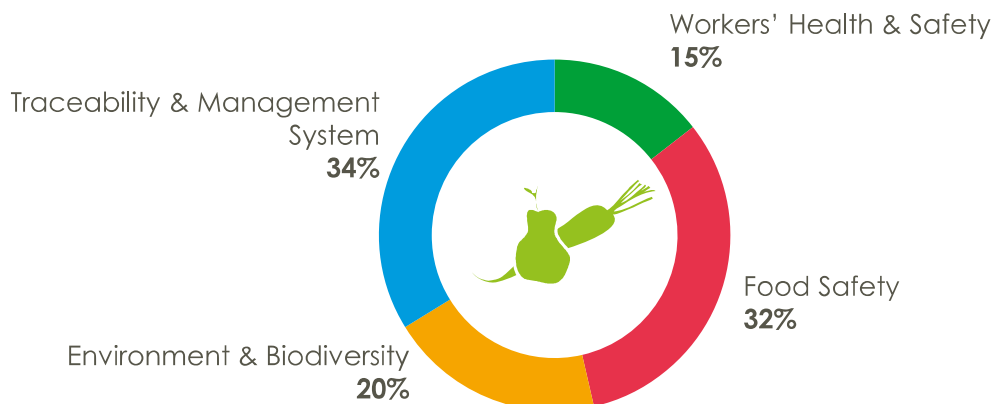


GLOBALG.A.P. IFA STANDARD FOR FRUIT & VEGETABLES

The First Choice for Retailers and Producers around the World

HOLISTIC APPROACH – FRUIT & VEGETABLES

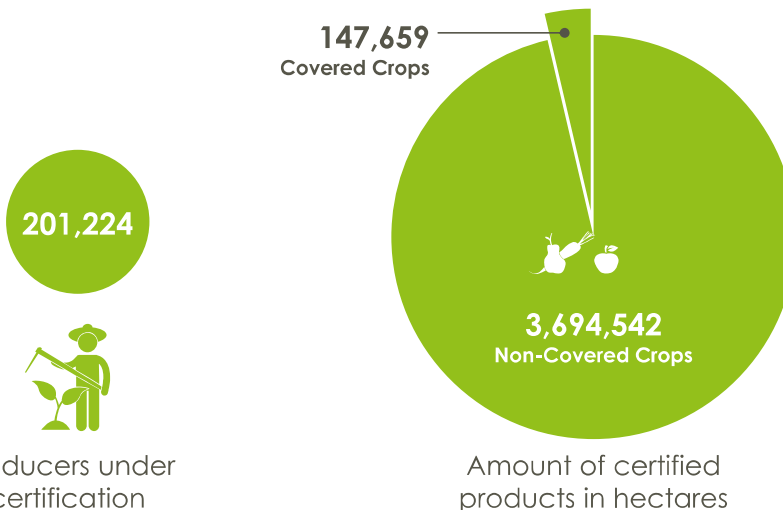
Total Number of Control Points: **222**





GLOBALG.A.P. IFA STANDARD FOR FRUIT & VEGETABLES

The First Choice for Retailers and Producers around the World



Updated 31.12.2020

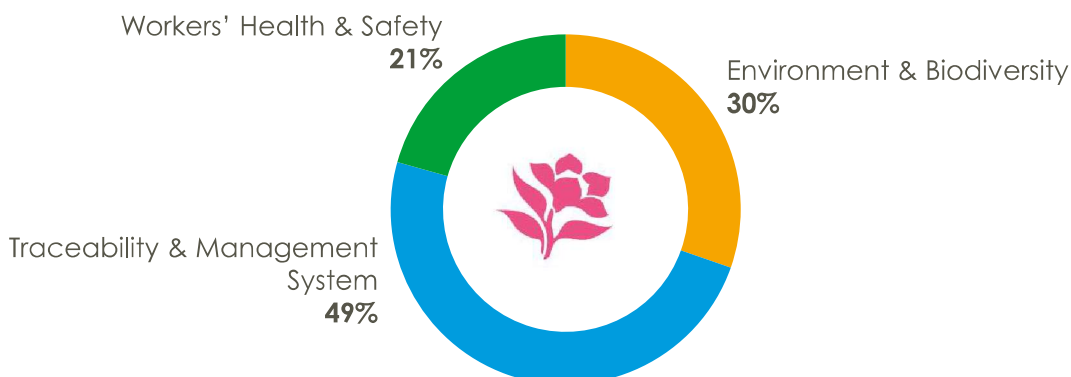


GLOBALG.A.P. IFA STANDARD FOR FLOWERS & ORNAMENTALS

The First Choice for Retailers and Producers around the World

HOLISTIC APPROACH – FLOWERS & ORNAMENTALS

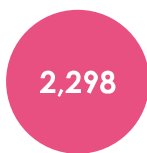
Total Number of Control Points: **194**



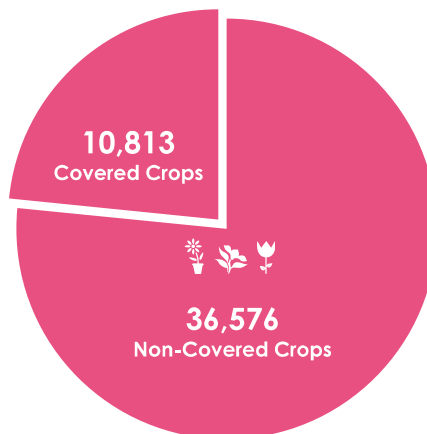


GLOBALG.A.P. IFA STANDARD FOR FLOWERS & ORNAMENTALS

The First Choice for Retailers and Producers around the World



Producers under certification



Amount of certified products in hectares

Updated 31.12.2020



EXECUTIVE SUMMARY – WHAT IS IFA V6?

IFA v6 is the **latest revision** of GLOBALG.A.P.'s flagship standard, IFA.

It takes a **holistic approach** to farm assurance through the following topics:



FOOD
SAFETY



LEGAL, MANAGEMENT,
TRACEABILITY



PRODUCTION
PROCESSES



ENVIRONMENTAL
SUSTAINABILITY



ANIMAL HEALTH
AND WELFARE



WORKERS'
WELL-BEING



RESPONSIBLE FARMING PRACTICES



THE MAIN CHANGES

Compared to version 5

- Certificates **issued at scope level**
- Some key changes to the **GLOBALG.A.P. general regulations**
- Transition from a prescriptive to an **outcome-oriented approach**
- Streamlined, **risk-based checklists**
- **Stronger focus on environmental/sustainability issues and animal welfare**
- Introduction of a **continuous improvement plan** for producers



SCOPES AND PRODUCT CATEGORIES

An explanation

IFA v6 is still considered to be **one standard**, applicable for **multiple scopes and product categories**. Each product category has its own **checklist**.



Crops scope now called **plants**



Sub-scopes now called **product categories**



SCOPES AND PRODUCT CATEGORIES

Changes to certificates and accreditation

- For IFA v6, certificates are issued at **scope level**.

For example, if a producer gets certified for both fruit and vegetables (FV) and flowers and ornamentals (FO), they will receive **one certificate for plants** – with **FV and FO listed as product categories**.

- Certification bodies will need to get **accreditation on scope level**.

There will be one bigger training and exam per scope, and **no product category (sub-scope) limitation later**. There is no registration, approval, witness, maintenance of competency, or minimum number of audits per product category (sub-scope).

Product categories that are not part of the initial launch in April 2022 will not form a part of the expanded training and will therefore have to be completed at a later date when the relevant product category becomes available.



OUTCOME-ORIENTED APPROACH

What is it?

The IFA v6 approach focuses on the **outcomes achieved, rather than the specific measures**. This provides greater flexibility as it allows producers to demonstrate compliance in a way that is most appropriate for their production practices.

"Control points" and "compliance criteria" from IFA v5 are therefore replaced by "**principles**" and "**criteria**" in IFA v6.

Principles

- Rules** that set the foundation of a GLOBALG.A.P. requirement.
- Statement** instead of question form.
- Describe the **outcome** to achieve.

Criteria

- Methods** that producers can use to demonstrate a principle to be true.
- Compliance can be evidenced by **data, a procedure, a record**, etc.



STREAMLINED, RISK-BASED CHECKLISTS

How is this achieved?

- **Reduced number** of principles and criteria in IFA v6 compared to IFA v5.

Fruit and vegetables (Smart)

Level	V5	V6
Major Must	93	104
Minor Must	114	66
Recommendation	15	20
TOTAL	222	190

-32

Flowers and ornamentals

Level	V5	V6
Major Must	64	57
Minor Must	116	82
Recommendation	17	15
TOTAL	197	154

-43

Aquaculture

Level	V5	V6
Major Must	182	204
Minor Must	46	18
Recommendation	9	5
TOTAL	237	227

-10

- Principles and criteria which are not applicable due to the **producer's risk assessment of the production practices** will already be labeled as N/A in the checklist. This means that the **checklists are now personalized** to some extent, according to a producer's specific situation.



A STRONGER FOCUS ON SUSTAINABILITY

How?

Environmental sustainability is a major focus of IFA v6.

While some principles and criteria have been developed based on the control points and compliance criteria from IFA v5, some topics are **new or more rigorous**.

New sustainability topics in IFA v6:

- Greenhouse gases and climate change
- Ecosystem restoration
- Food waste management
- Plastics management
- Carbon neutrality
- Deforestation prevention
- Animal welfare
- The farm as an agricultural ecosystem
- Continuous improvement

Updated sustainability topics in IFA v6:

- Biodiversity
- Integrated pest management
- Soil management and conservation
- Water management
- Energy efficiency
- Waste management
- Fertilizers
- Plant protection products



A STRONGER FOCUS ON ANIMAL WELFARE

In the aquaculture scope



- **Stricter humane slaughter practices.** If technology is available for a particular species and proven to be effective, this shall be used.
- Animal welfare parameters are established by the farmer during **transport**. This also avoids mortality.
- **Hatchery and grow-out** with higher and extended standards on animal health and welfare.
- Introduction of **environmental enrichment** concept.
- Extended staff **training requirements** on animal welfare for workers at all stages of production.
- From no later than April 2024, larvae may only be sourced from shrimp females which have not suffered **eye ablation** (or any other type of physically invasive method for inducing breeding).



GLOBALG.A.P. Family of Products

GLOBALG.A.P. FAMILY OF PRODUCTS



CUSTOMIZED SOLUTIONS

Any Customized Standard, localg.a.p., Add-on, etc.



What is localg.a.p.?



51



Capacity Building



52



Primary Farm Assurance (PFA)

localg.a.p.

Primary Farm
Assurance
(PFA)

- Similar structure and rules to IFA
- **Food safety** requirements based on **GFSI Global Markets** program
- Additional focus:
 - **Workers' health and safety**
 - **Environmental sustainability**
- Normative documents free of charge (English and Spanish)

53

localg.a.p. Primary Farm Assurance	local g.a.p.	GLOBALG.A.P. Integrated Farm Assurance	GLOBAL G.A.P.
Assessment		Certification	
LGN		GGN	
Subset of IFA requirements with three levels: Entry Level Foundation Level Intermediate Level		One level with a full set of requirements	
Approved certification bodies/verification bodies		GLOBALG.A.P. approved certification bodies	
Letter of conformance		Certificate	
Focus on local markets and capacity building		Suitable for export market	
Benchmarking not possible		Benchmarking possible	

54



Breakdown of Elements Covered

Entry Level - FV

Total number of control points: **74**

Food Safety: 44

Traceability: 16

Workers' H&S: 5

Environmental: 9

Foundation Level - FV

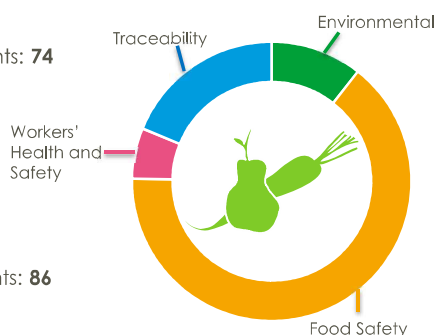
Total number of control points: **86**

Food Safety: 55 (+10)

Traceability: 17 (+1)

Workers' H&S: 5

Environmental: 9



Intermediate Level - FV

Total number of control points: **128**

Food Safety: 86 (+31)

Traceability: 19 (+2)

Workers' H&S: 7 (+2)

Environmental: 16 (+7)

GLOBALG.A.P. IFA Level

Sub-scope Fruit and Vegetables

Total number of control points: **222**

Food Safety: 103 (+18)

Traceability: 22 (+3)

Workers' H&S: 28 (+21)

Environmental: 69 (+53)

PFA Version 5.0 FV sub-scope



2. Primary Farm Assurance (PFA)

ASSESSMENT

PFA: Primary Farm Assurance



CERTIFICATION

IFA: Integrated Farm Assurance



Proceed to
Certification
When Required
by Market

POTENTIAL PROGRESSION

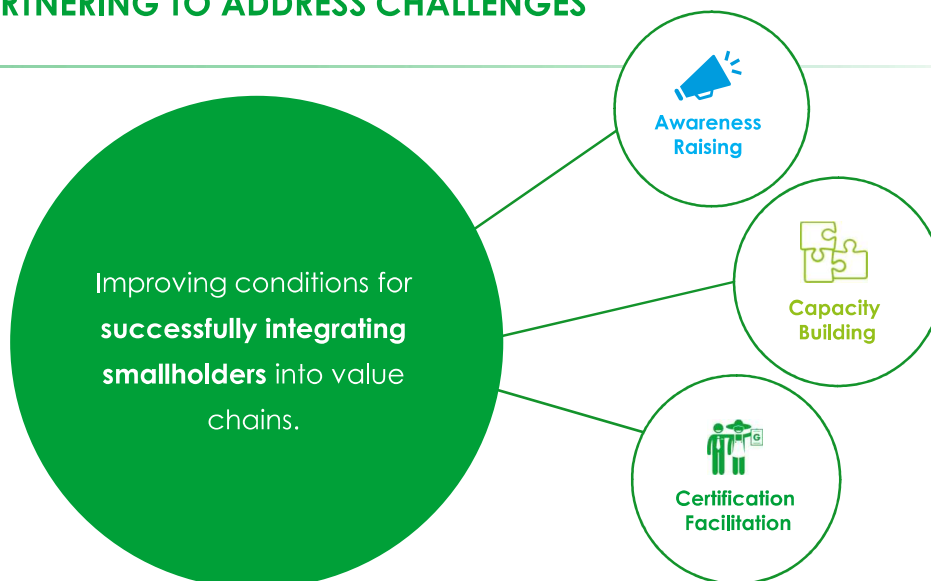


CHALLENGES

Integrating Smallholders into global value chains

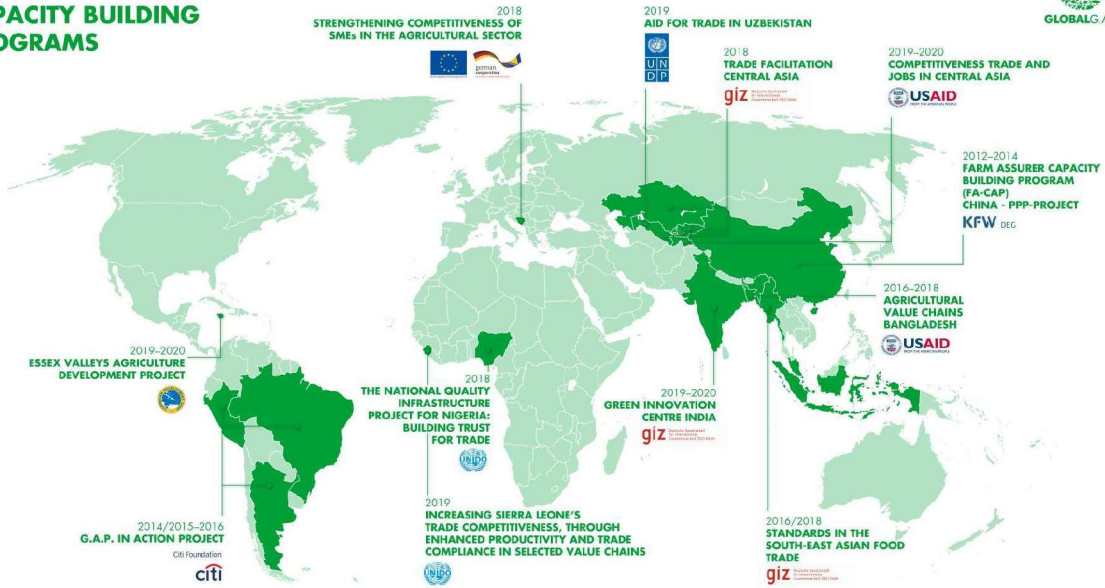


PARTNERING TO ADDRESS CHALLENGES



2012-2020

GLOBALG.A.P. CAPACITY BUILDING PROGRAMS

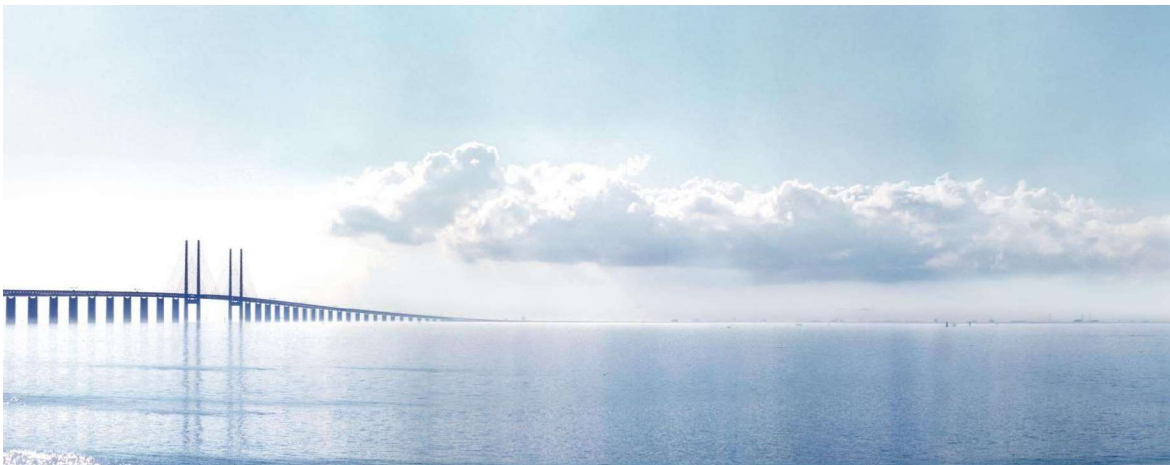


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Chapter No 4

European Union Agri-Food Trade Policies and Import Regulations



MODULE: EUROPEAN UNION AGRI-FOOD TRADE POLICIES AND IMPORT REGULATIONS

Asha Gautam

Vice President - Food & Agriculture

TUV UK Limited

TÜV NORD GROUP
Expertise for your Success



AGENDA

1. TÜV NORD Mission and Vision
2. Introduction – Food Safety Standards
3. Global Presence
4. Brand Reputation Compliance Global Standards and Operations
5. Accreditations
6. Service Portfolio
7. Certification process
 - a. Audit Options
 - b. Audit type protocols
 - c. Scope and Regulation
 - d. BRCGS Food product categories and IFS Food product scopes
 - e. Certification cycle
 - f. Audit duration
 - g. Certificate template
 - h. Post audit protocol
8. Market and the economic impact for manufacturing sites operating to certifications



MISSION

Delivering trusted products

VISION

Providing trusted standards and services to cooperate within the supply chain to improve product integrity.



FOOD SAFETY STANDARDS

Developed over the last 20 years to provide a system of assurance that food from any source is safe

Framework for assessing the safety and quality of food production and distribution

BRCGS in the UK, IFS in Europe, and SQF in the US

Global Food Safety Initiative (GFSI) provides benchmarking of the operating criteria for private standards

The International Standards Organisation (ISO) has also published a food safety standard (ISO 22000)

FSSC 22000 – Under GFSI

Certification gain consumer confidence and ensure food safety across various stages in the supply chain

Food manufacturers and suppliers are actively seeking ISO 22000, BRCGS, SQF, IFS, and 'free-from' certifications

GLOBAL PRESENCE



TÜV NORD GROUP



OBS FOOD / AGRICULTURE



Today, many retailers and brand owners worldwide will only do business with suppliers who have gained certification in the appropriate GFSI Schemes such as BRCGS, IFS, FSSC

BRAND REPUTATION COMPLIANCE GLOBAL STANDARDS



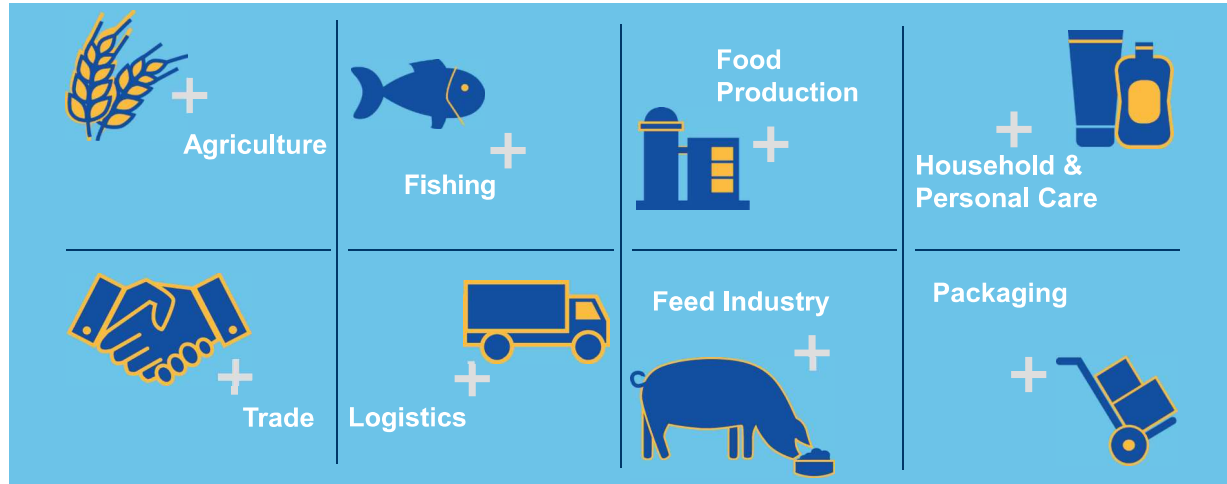
BRAND REPUTATION COMPLIANCE GLOBAL STANDARDS



ACCREDITATION BODIES AND NETWORKS



SERVICE PORTFOLIO: FOOD, FEED, NON AND NEAR FOOD STANDARDS





IFS Food

Standard for assessing food product processors/manufacturers.

IFS Food shall be used when a product is processed or where there is a risk of product contamination coming from primary packaging.



IFS HPC

Standard for assessing companies that manufacture household and personal care products, or companies that pack loose household and personal care products. IFS HPC can only be used when a product is "processed" or when there is a hazard for product contamination during the primary packing.



IFS Logistics

Standard for companies whose activities are logistics services for food and non-food products, such as transport, storage, loading/unloading, etc. It applies to all types of transport: delivery by road, rail, ship, plane, etc. and to all types of products: frozen, refrigerated, ambient stable, etc.

The product IFS Standards under the specific subchapter about transport and/or storage already cover a production company's own logistics activities. Therefore, it is not necessary to perform a combined Assessment for IFS Food, IFS HPC or IFS PACsecure in combination with IFS Logistics.

BRCGS SERVICES



The BRCGS for Food Safety set out for the manufacture of processed foods and the preparation of primary products supplied as retailer- branded, branded food products and food or ingredients for use by food service companies, catering companies and food manufacturers.



The BRCGS for Agents and Brokers is a GFSI benchmarked standard applicable to companies that buy and sell products or facilitate the trade of products but do not manufacture, process, pack or store the traded products in their own facilities or their own sites although such activities may be offered to their customers via subcontracted service providers.



The BRCGS for Consumer products is applicable to the manufacture and assembly of consumer products. Based on market needs, it comprises of two separate standards: Personal care and household; and General Merchandise. Both standards set out the requirements for the manufacturer of relevant non- food consumer products, including the manufacture of raw materials and components, as well as finished products. Both of these standards have two levels of certification : Foundation and Higher

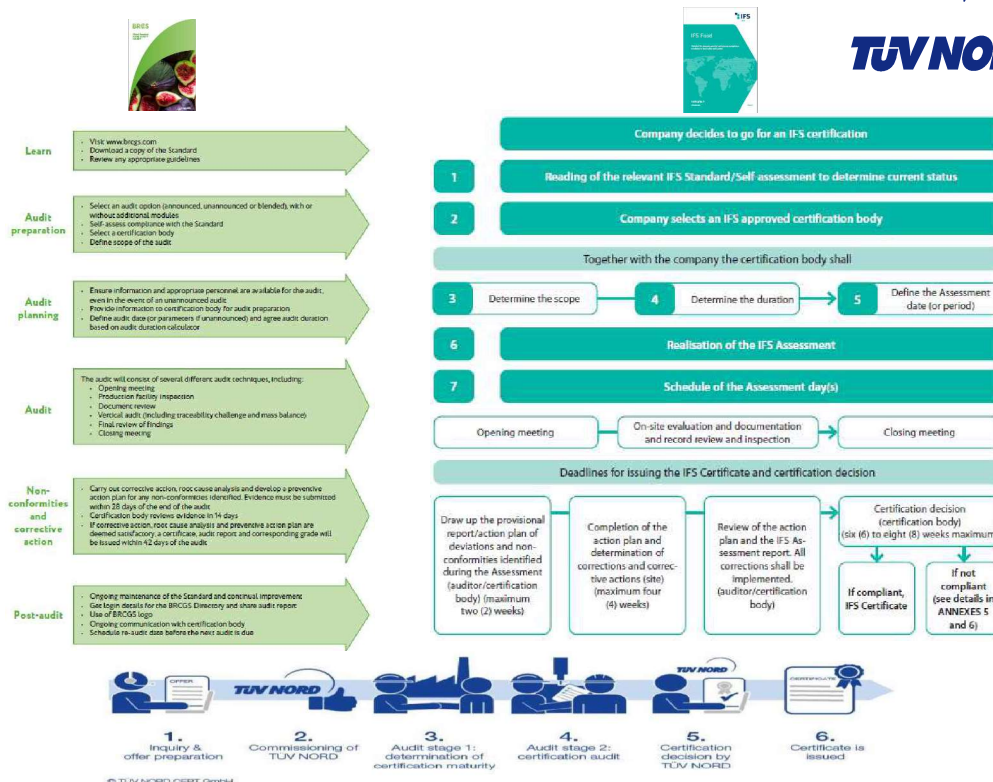


The BRCGS for Packaging and Packaging Materials is a GFSI benchmarked standard applicable to companies that manufacture packaging materials used for food and consumer products. This standard applies where ever processes are undertaken with packaging materials- even simple process such as cut and crease.



The BRCGS for Storage and Distribution is a GFSI benchmarked standard that sets out the requirements for the storage, distribution, wholesaling and contracted services of packaged food products, packaging materials and consumer goods. This standard is not applicable to storage facilities under the direct control of production facility management, which are covered by the relevant manufacturing standard

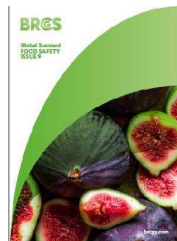
CERTIFICATION PROCESS



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AUDIT OPTIONS



Announced audit programme (with mandatory unannounced audit every 3 years)

Blended announced audit programme (with mandatory unannounced audit every 3 years)

Unannounced audit programme

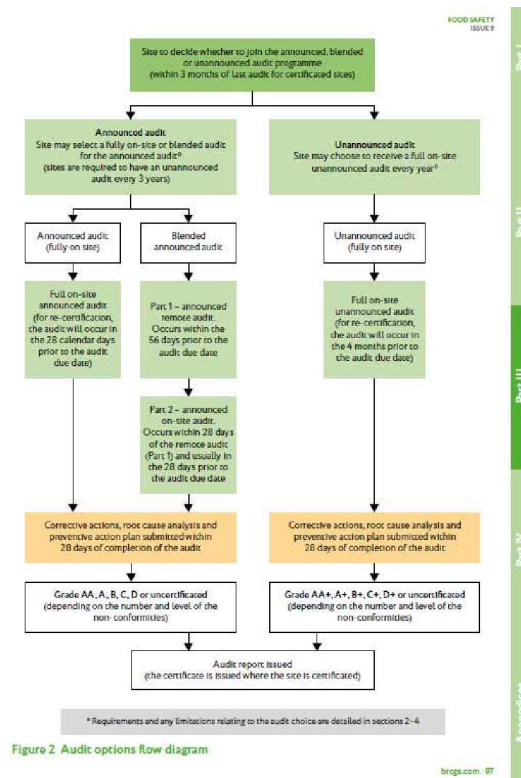
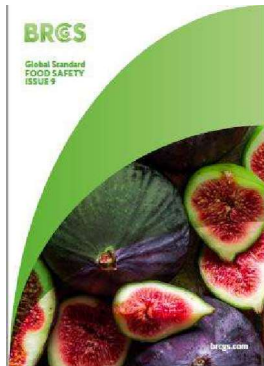
Announced audit programme (with mandatory unannounced audit every 3 years)

Unannounced audit programme

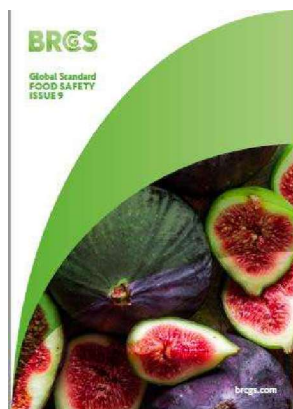
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AUDIT TYPE PROTOCOL



SCOPE AND REGULATION



Scope of the standard

- processed foods, both own brand and customer-branded
- raw materials or ingredients for use by food service companies, catering companies and/or food manufacturers
- primary products, such as fruit and vegetables
- pet foods for domestic animals and animal feed
- products from animal primary conversion.

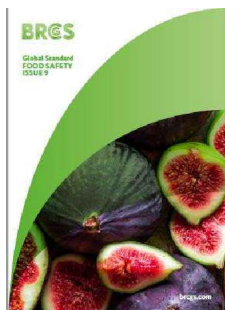
Food Safety Legislation

- undertake a HACCP or risk-based approach to the management of food safety
- provide a processing environment which ensures that the risks of product contamination are minimised
- ensure the presence of a detailed specification to facilitate the production of food products that are lawful and consistent with compositional and safety standards and good manufacturing practice
- satisfy themselves that their suppliers are competent to produce the specified product, comply with legal requirements, and operate appropriate systems of process control
- establish and maintain a risk-assessed programme for product examination, testing and/or analysis
- monitor and act upon customer complaints.

Food Safety Management System

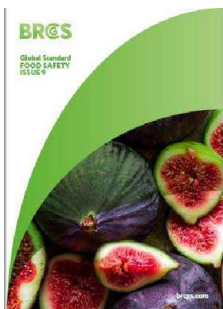
- senior management commitment
- the development of a food safety plan – a HACCP-based hazard and risk assessment system (which provides a step-by-step approach to managing food safety risks)
- a product safety and quality management system
- the establishment of prerequisite programmes.

BRCGS FOOD PRODUCT CATEGORIES



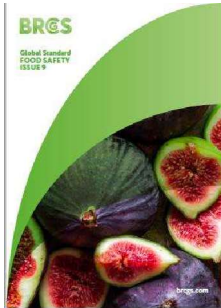
Field of audit	Category no.	Category description	Product examples	Storage conditions	Examples of knowledge of technology required by auditor
Raw products of animal or vegetable origin that require cooking prior to consumption	1	Raw red meat	Beef/veal, pork, lamb, venison, offal, other meat	Chilled, frozen	Slaughter and primary cutting Vacuum packing Modified atmosphere packaging
	2	Raw poultry	Chicken, turkey, duck, goose, quail, farmed and wild game Shell egg	Chilled, frozen	Slaughter and primary cutting Vacuum packing Modified atmosphere packaging
	3	Raw prepared products (meat and vegetarian)	Bacon (including smoked bacon), comminuted meat and fish products (e.g. sausages, fish fingers), ready-to-cook meals, ready prepared meat products, pizzas, plant-based prepared meals, steamer meals	Chilled, frozen	Retail butchery, processing and packing Curing, marinating, vacuum packing, modified atmosphere packaging
	4	Raw fish products	Wet fish, molluscs, crustaceans	Chilled, frozen	Stunning, harvesting Vacuum packing, modified atmosphere packaging
Fruit, vegetables and nuts	5	Fruit, vegetables and nuts	Fruit, vegetables, salads, herbs, nuts (unroasted)	Fresh	Washing, grading
	6	Prepared fruit, vegetables and nuts	Prepared/semi-processed fruit, vegetables and salads including prepared ready-to-eat salads, coleslaws, frozen vegetables	Chilled, frozen	Blanching, freezing High-care principles

BRCGS FOOD PRODUCT CATEGORIES



Field of audit	Category no.	Category description	Product examples	Storage conditions	Examples of knowledge of technology required by auditor
Processed foods and liquids with pasteurisation or UHT as heat treatment or similar technology	7	Dairy, liquid egg	Liquid egg, liquid milk/drinks, cream, liquid tea and coffee creamers, yogurts, fermented milk-based products, fromage frais/cream, butter Ice cream Cheeses - hard, soft, mould ripened, unpasteurised, processed, cheese food Long-life milks, non-dairy products (e.g. soy milk), ambient yogurts, custards etc. Fruit juices (includes freshly squeezed and pasteurised, smoothies) Dried whey powder, dried egg, dried milk/milk formulation	Chilled, frozen, ambient	Dairy technology - pasteurisation, separation, fermentation High-risk principles
	8	Cooked meat/fish products	Cooked meats (e.g. ham, meat pâté, hot eating pies, cold eating pies), molluscs (ready to eat), crustaceans (ready to eat), fish pâté Hot smoked fish, poached salmon	Chilled, frozen	High/low-risk principles Vacuum packs Heat treatment
	9	Raw cured and/or fermented meat and fish	Parma ham, ready-to-eat cold smoked fish, cured fish (e.g. gravlax), air-dried meats/salami, fermented meats, dried fish	Chilled	Curing, fermentation, smoking High/low-risk principles
	10	Ready meals and sandwiches, ready-to-eat desserts	Ready meals, sandwiches, soups, sautés, pasta, quiches, flans, meal accompaniments, cream cakes, trifles, assembled high-risk sweet desserts	Chilled, frozen	High/low-risk principles
Ambient, stable products with pasteurisation or sterilisation as heat treatment	11	Low/high acid in cans/glass/plastic containers	Canned products (e.g. beans, soups, meals, fruit, tuna). Products packed in glass (e.g. sauces, jams, pickled vegetables). Products packed in plastic pouches (e.g. baby food). Pet food	Ambient	Canning Thermal processing UHT

BRCGS FOOD PRODUCT CATEGORIES



Field of audit	Category no.	Category description	Product examples	Storage conditions	Examples of knowledge of technology required by auditor
Ambient stable products not involving sterilisation as heat treatment	12	Beverages	Soft drinks including flavoured water, isotonic, concentrates, squashes, cordials, minerals, table waters, iced, herbal drinks, food drinks	Ambient	Water treatment Heat treatment
	13	Alcoholic drinks and fermented/ brewed products	Beer, wine, spirits Vinegars Alcopops	Ambient	Distilling, fermentation, fortification
	14	Bakery	Bread, pastry, biscuits, cakes, tarts, breadcrumbs	Ambient, frozen	Baking
	15	Dried foods and ingredients	Soups, sauces, gravies, spices, stocks, herbs, seasonings, stuffings, pulses, legumes, rice, noodles, nut preparations, fruit preparations, dried pet food, vitamins, salt, additives, gelatine, glace fruit, home baking, syrups, sugar, tea, instant coffee and non-dairy coffee creamers	Ambient	Drying, heat treatment
	16	Confectionery	Sugar confectionery, chocolate, gums and jellies, other sweets	Ambient	Heat treatment
	17	Cereals and snacks	Oats, muesli, breakfast cereals, roasted nuts, crisps, popcorns	Ambient	Extrusion, heat treatment
	18	Oils and fats	Cooking oils, margarine, shortening, spreads, suet, ghee Salad dressings, mayonnaise, vinaigrettes	Ambient	Refining, hydrogenation

IFS FOOD PRODUCT SCOPES



IFS Food product scopes	
1.	Red and white meat, poultry and meat products
2.	Fish and fish products
3.	Egg and egg products
4.	Dairy products
5.	Fruit and vegetables
6.	Grain products, cereals, industrial bakery and pastry, confectionary, snacks
7.	Combined products
8.	Beverages
9.	Oils and fats
10.	Dry goods, other ingredients and supplements
11.	Pet food

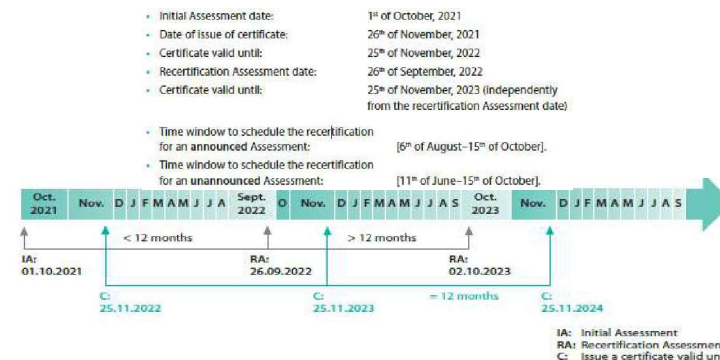
IFS FOOD PRODUCT TECHNOLOGYSCOPE

IFS technology scope	IFS processing step – including processing/treating/manipulation/ storing	Technology oriented classification which also takes product risks into consideration	IFS technology scope	IFS processing step – including processing/treating/manipulation/ storing	Technology oriented classification which also takes product risks into consideration
	A	P1 Sterilisation (e.g. cans)	E	P8	Packing MAP, packing under vacuum
	B	P2 Thermal pasteurisation, UHT/aseptic filling, hot filling Other pasteurisation techniques e.g. high pressure pasteurisation, microwave		P9	Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and specific infrastructure during handling, treatment and/or processing e.g. clean room technology, "white room", controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g. filtration below 10 µ)
	C	P3 Irradiation of food		P10	Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal
		P4 Preserving: salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. Fermentation, acidification	F	P11	Cooking, baking, bottling, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion, churning
		P5 Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 µ mesh size)		P12	Casting, breeding, battering, cutting, slicing, dicing, dismembering, mixing, blending, stuffing, slaughtering, sorting, manipulation, packing, storing under controlled conditions (atmosphere) except temperature, labelling
D	P6	Freezing (at least –18°C/0°F) including storage quick freezing, cooling, chilling processes and respective cool storing		P13	Distillation, purification, steaming, damping, hydrogenating, milling
	P7	Antimicrobial dipping/spraying, fumigation			

CERTIFICATION CYCLE



Announced/unannounced	Audit date	Next audit due date
Initial audit at site (announced)	1–2 June 2020	1 June 2021
Re-audit (announced)	20–21 May 2021 (audit within 28 calendar days prior to the audit due date)	1 June 2022
Re-audit (1 in 3 unannounced)	1–2 March 2022 (audit within 4 months prior to the audit due date)	1 June 2023
Re-audit (announced)	20–21 May 2023 (audit within 28 calendar days prior to the audit due date)	1 June 2024
Re-audit (announced)	20–21 May 2024 (audit within 28 calendar days prior to the audit due date)	1 June 2025
Re-audit (1 in 3 unannounced)	10–11 March 2025 (audit within 4 months prior to the audit due date)	1 June 2026



AUDIT DURATION



Typical duration is 2-3 days, never is excess of 10 hours per day

The calculation for the audit duration is based on:

- the number of employees – as full-time equivalent employees per main shift, including seasonal workers
- the size of the manufacturing facility, including on-site storage facilities
- the number of HACCP plans (or food safety plans) included within the scope. For the purpose of the calculator, a plan corresponds to a family of products with similar hazards and similar production technology.

Minimum IFS Food Assessment duration is two (2) days (16 hours). One Assessment day is equivalent to eight (8) hours (without lunch break) and shall never exceed ten (10) hours

- total number of employees (including part time workers, shift workers, temporary staff, administrative people, etc.), considering the total maximum number of employees over a year
- number of product scopes
- number of processing steps ("P" steps).

Factors influence audit duration by not more than 30% of total calculated time

- whether it is an initial certification audit
- shortfalls in the information provided prior to the audit, as specified in section 2.1.2
- the complexity of the manufacturing process
- the number of product lines
- the age of the site and the impact on material flow
- the labour intensity of the processes
- communication difficulties (e.g. language)
- the number of non-conformities recorded in the previous audit (requiring additional time to review the relevant systems and confirm implementation of effective preventive action)
- difficulties experienced during the audit requiring further investigation
- the quality of site preparation (e.g. documentation, HACCP, quality management systems).

Calculator is available on BRCGS and IFS website

www.brcgs.com

www.ifs-certification.com

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CERTIFICATE TEMPLATE



CERTIFICATION BODY NAME OR LOGO

[Certification body name, certification body number] certifies that, having conducted an audit:

For the scope of activities:
Including additional modules of:
Exclusions from scope:
Product categories:

At COMPANY NAME
SITE CODE
AUDIT SITE ADDRESS

Has achieved Grade: (reason: grade) (announced, unannounced or blended audit programme)

Meets the requirements set out in the
GLOBAL STANDARD FOOD SAFETY
ISSUE 9-AUGUST 2022

Date(s) of audit: (Include two dates for the blended announced audit. If the audit is an extension to scope, include original audit date)
Certificate issue date:
Re-audit due date: From To
Certificate expiry date:

Accreditation body logo: **Authorised by** **BRCGS logo**

Name and full address of certification body
Certificate registration reference:
If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at <https://calustrcgs.whotdatabusinessworks.com>.
To verify certificate validity, please visit <https://btwverify.brcgs.com>

Certificate

Here with the certification body
Name of the certification body
being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of
Name of the assessed company
Address
(SOT, GMPs) and where applicable, packing code and sanitary legal authorisation number)
COO, head office (if applicable)
for the Assessment scope:
(detailed descriptions of processes/products)
additional information:
If there are partly outsourced processes, the following sentence shall be added:
"Despite own production, the company has partly outsourced processes".
description of product exclusions, if applicable.
If the company performs additional broker or logistics activities, provide the certification status by writing the sentence:
"The company has own broker/logistics activities which are not IFS Broker and/or IFS Logistics other IFS recognised standard certified".
Number and name of the product scope(s), number of the technology scope(s)
meets the requirements set out in the
IFS Food Version 7, OCTOBER 2020
at Foundation level (higher level and other associated normative documents with a score of XX%)

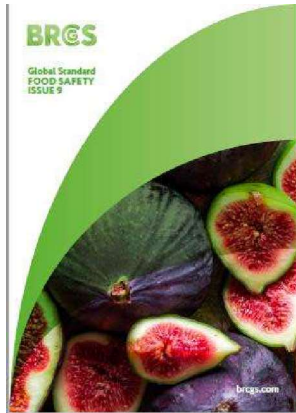
Certificate Register number:
Date of the last (unannounced) Assessment (last day of the Assessment):
If no unannounced IFS Food Assessment has been conducted for the respective COO yes, the certificate shall indicate the following:
"Last Assessment conducted: unannounced N/A"
Assessment date (if relevant, plus date of the follow-up Assessment):
Certificate issue date:
Date of expiration of the certificate (the certificate validity shall remain the same each year as described in the IFS Food Certification protocol, Part 7):
Next Assessment to be performed within the time period:
(Re)validation Assessment between XX.XX and XX.XX in case of announced Assessment and between XX.XX and XX.XX in case of unannounced Assessment)
Date and place:
Name and signature of the responsible person on the certification body:
Address of the certification body:

Logo of the accreditation body in its name and registration number

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STANDARD POST AUDIT PROTOCOL



Communication with certification bodies
Position statements
Extension to scope
Certification withdrawal
Appeals
Surveillance of certificated companies
BRCGS logos
BRCGS Directory

IFS MARKET DEVELOPMENT

IFS Standards	Jan. - Dec. 2019	Jan. - Dec. 2020	Jan. - Dec. 2021	Change in Total	Change in %
Food	18,606	18,314	19,466	1152	6.3%
Logistics	2,652	2,723	3,031	308	11.3%
Broker	1,804	1,866	2,205	339	18.2%
PACsecure	233	185	246	61	33%
HPC	407	410	469	59	14.4%
Wholesale/Cash&Carry	795	767	799	32	4.2%
Global Markets Program					
Global Markets Food	2238	1898	1875	-23	-1.2%
Global Markets Logistics	48	51	55	4	7.8%
Global Markets HPC	46	48	18	-30	-62.5%

In 2021, the total number of audits and assessments increased by 7%

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IFS CERTIFICATES IN EUROPE 2021



DEVELOPMENT 2022

IFS Standards	Jan. - Sep. 2021	Jan. - Sep. 2022	Total more	in %
Food	14,935	15,949	1,014	6.8
Logistics	2,235	2,485	251	11.2
Broker	1,651	1,941	290	17.5
PACsecure	163	204	41	25.1
HPC	311	345	35	11.2
Wholesale/Cash&Carry	559	621	62	11.1
Global Markets Program				
Global Markets Food	1,346	1,528	182	13.5
Global Markets Logistics	44	72	28	63.6

In 2022, the number of audits and assessments increased by 8,9 per cent to 23,147 compared to 2021 (21.244)

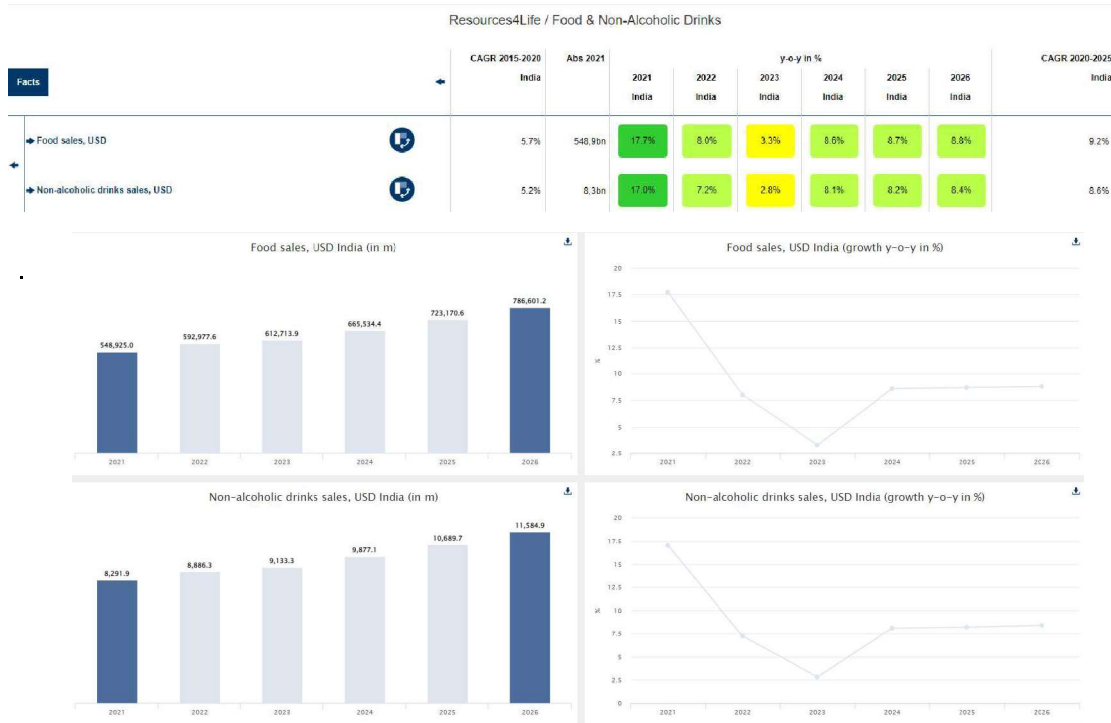


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DEVELOPMENT 2022

- ✓ IFS is growing - even in times of the pandemic.
- ✓ IFS is the largest CPO in Europe.
- ✓ IFS has the support of retail & wholesale companies in continental Europe because we focus on private label protection.
- ✓ IFS continues to expand towards CEE & North Africa
- ✓ IFS has broad support from Latin American retailers - the IFS Global Markets program supports supplier development.

MARKET- INDIA





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MARKET- INDIA V/S EUROPE



Resources4Life / Food & Non-Alcoholic Drinks																		
Facts		CAGR 2015-2020		Abs 2021	y-o-y in %												CAGR 2020-2025	
		India	Europe		2021		2022		2023		2024		2025		2026		India	Europe
					India	Europe	India	Europe	India	Europe	India	Europe	India	Europe				
Food sales, USD		5.7%	2.7%	548.0bn	17.7%	7.0%	8.0%	-2.2%	3.3%	-0.6%	8.6%	11.1%	8.7%	6.1%	6.8%	6.0%	9.2%	4.3%
Non-alcoholic drinks sales, USD		5.2%	3.3%	8.3bn	17.0%	8.0%	7.2%	-1.4%	2.8%	0.3%	8.1%	12.0%	8.2%	6.3%	8.4%	5.6%	8.6%	4.9%

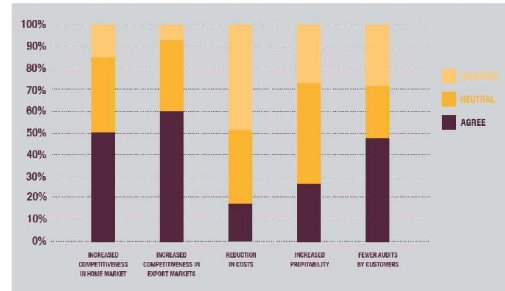
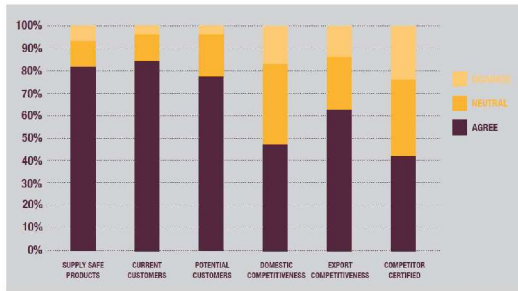
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ECONOMIC IMPACT FOR MANUFACTURING OPERATING TO CERTIFICATION

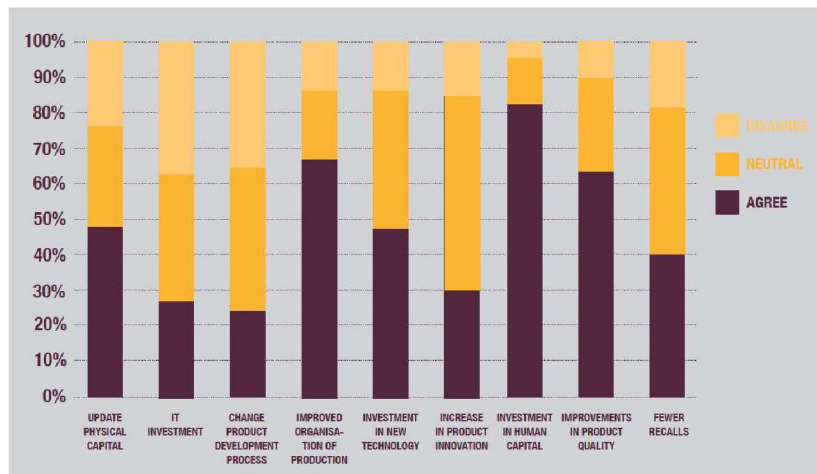
Certification objectives

- Safe food
- Meeting the needs of existing and potential customers
- Enhancing competitiveness – Domestic growth and Overseas growth
- competitiveness for large shares of FBOs, especially in export markets
- certification leads to fewer customer audits



ECONOMIC IMPACT FOR MANUFACTURING OPERATING TO CERTIFICATION

- Determinant of broad-based innovation, operational efficiency and business expansion
- Modernisation - improving the stock of physical capital through new or upgraded plant and equipment
- Spur to investment and management changes- Efficiencies and greater productivity- Safe and high quality food
- Operational improvements – Reduction in food recall





	Countries	Auditors	Certificates
EUROPE	18	97	14001
ASIA	13	567	13222
AMERICA	6	250	3904
AFRICA	1	6	475





THANK YOU.

Asha Gautam B.V.SC. MSc, MBA, FIFST

Vice President

Resources4life - Food & Agriculture-UK I, Spain & Portugal

TÜV UK LTD

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Indo-German Cooperation on **Agricultural Market Development**

Building sustainable partnerships

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