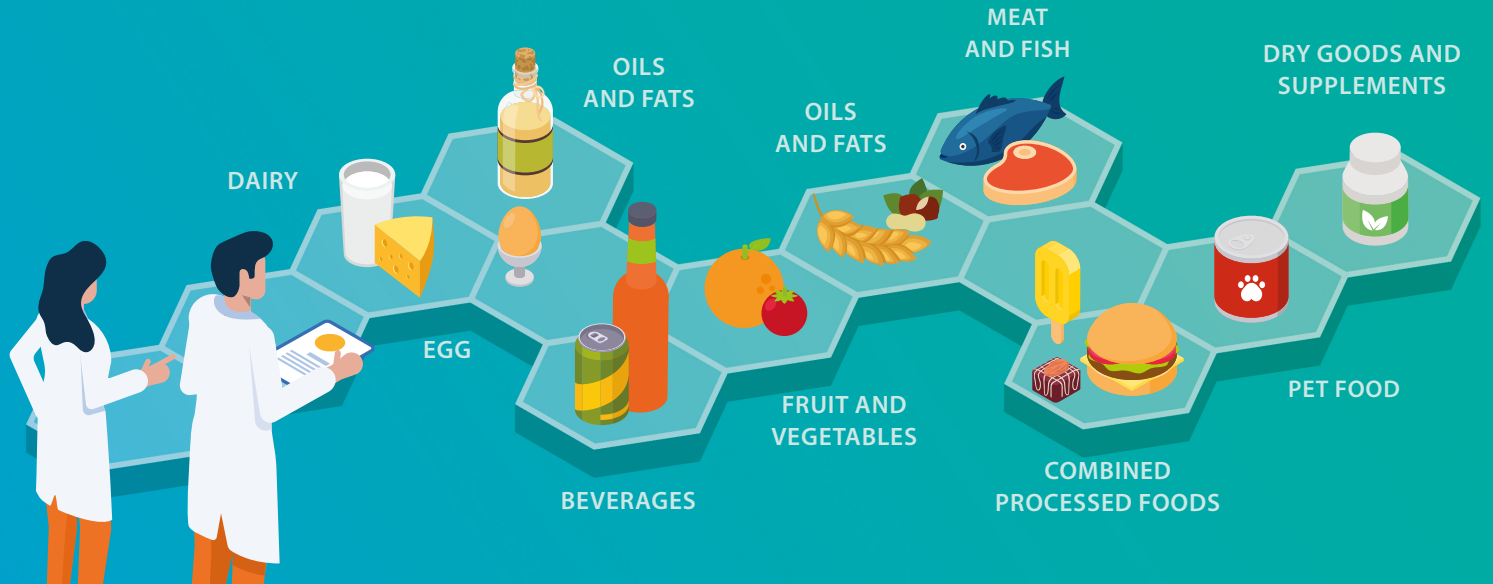**IFS** Food

IFS Food Standard

The IFS Food Standard reviews the products and production processes to evaluate a food producer's ability to produce safe, authentic, and quality products according to legal requirements and customer specifications. It supports businesses in meeting the growing transparency and traceability demands in the market and contributes to improving product integrity and increasing efficiency. IFS qualified auditors working for independent accredited certification bodies carry out the audits.

Benefits of IFS Food certification

IFS Certification offers several key benefits for food companies striving for excellence in quality, product safety, and customer satisfaction and those seeking a competitive advantage in their marketplace.

> IFS Certification **grows sales**: Certified companies retain existing customers and gain new ones with IFS. The certificate shows that they are a trustworthy business partner.

> The requirements **reduce operating costs** and increase efficiency: Certified companies see processes improve and costs related to waste, recalls, complaints or rejected products reduce.

> The system **drives continuous improvement**: The scoring and audit report indicate how a business can progress and reach the next level in food safety and quality assurance.

> The IFS risk-based approach **enables individual risk assessments** and creates a focus on the areas of importance to the unique company processes.

> The non-prescriptive approach **allows custom-made solutions** and enables companies to determine hazard control methods that are best suited to their unique conditions.

What is involved

> Governance and senior management commitment
> Food safety and quality management system
> Resource management

> Operational processes
> Measurements, analysis, improvements

www.ifs-certification.com

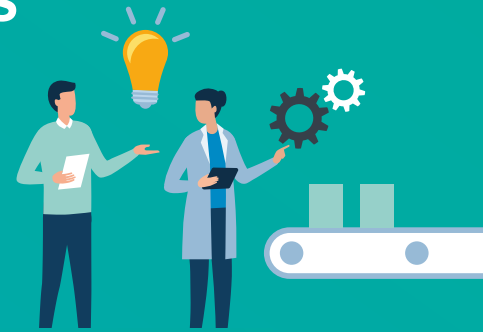# IFS SUPPORT TO CERTIFIED BUSINESSES

FREE

IFS Guidelines
help with practical information about specific technical topics.

IFS Training Courses
provide skills for implementing the requirements based on official IFS Training Materials.
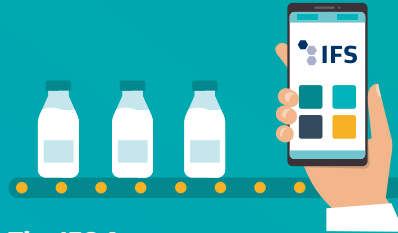
Recognised IFS Consultants
are experts giving advice and guidance regarding the implementation of the IFS Requirements and specific topics.

FREE

The IFS Database
provides visibility to customers, information about supplier performance, and news from IFS.

FREE

The IFS App
enables easy planning and performing of internal audits on a mobile device.

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The IFS Risk Management Support Package delivers relevant data to support risk assessment in the supply chain and gives practical orientation. It includes the IFS Trend Risk Monitor (Database homepage), IFS WordCloud, monthly Trend Risk Report, and Food Fraud guideline and brochure.

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The IFS Pathway
is a source of knowledge offering technical resources to enhance quality management skills.

FREE

The IFS Software
supports the internal audits of certified companies.

FREE

IFS Newsletters
regularly inform about current technical topics and updates of your IFS Standard, the IFS Tools and services.

About IFS

With the professional expertise of retailers, manufacturers, certification bodies and other experts worldwide, IFS develops globally recognised product quality and safety standards and development programs. To complement this, IFS offers supportive tools and guidance documents to help quality managers work more efficiently. The common goal of IFS is to strive for the best product safety and quality management system so that consumers can trust the products they buy.

Get IFS Food certified – Start today!

For more information, standard documents, guidelines, and other relevant documents, please visit our website: *ifs-certification.com*

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