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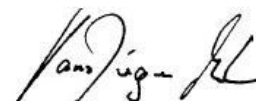
Update from the GFSI Chairman

Welcome and thank you for taking the time to catch up on our latest news. Following a small workshop in Brazil in 2010 to assess the needs of the Brazilian market place in relation to food safety, we successfully conducted the first "GFSI Focus Day – Latin America" in Sao Paulo on 2nd September with over 400 delegates. On 11th October the 4th edition of the Japan Food Safety Day encountered a similar success in Asia with over 325 delegates and was rated as one of the best food safety events ever attended by those present. You will find more details on the following pages.



For those familiar with the work of the GFSI Technical Working Groups, you will know that the last few months have been busy with the publication of the GFSI Guidance Document 6th edition version 6.1 which now includes key elements for the recognition of food packaging and animal conversion scheme scopes. The GFSI Global Markets Programme was also released in August and to date, 323 companies across 63 countries have downloaded the documents.

You will also know that we are busy preparing the next Global Food Safety Conference that will take place in Orlando, Florida, USA from 15th to 17th February 2012, where we are hoping to see you among the other 800 expected delegates from over 60 nationalities. The theme of this year's edition is: "Advancing Global Food Safety Through Collaboration". It will provide the opportunity to meet and network with industry peers, share knowledge in break-out sessions, benefit from thought-provoking presentations from internationally reputed industry experts and use the conference experience as a source of innovative ideas to implement in your workplace. A dedicated website where you can find more information and register online is open at: www.tcgffoodsafety.com



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15th - 17th February 2012
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Orlando - USA

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RECENT GFSI ACHIEVEMENTS

- ▶ GFSI Global Markets Programme released in August.
- ▶ GFSI continues increasing awareness in Latin America with the first "GFSI Focus Day Latin America"
- ▶ 4th Edition of the "Japan Food Safety Day" reinforces GFSI's presence in Asia

GFSI TECHNICAL WORKING GROUPS UPDATE

Auditor Competence

The Auditor Competence working group is a Technical Working Group to define generic food safety auditor competencies underpinning GFSI benchmarked schemes, and the mechanisms by which they can be assessed and verified. The three 'types' of competencies have been defined as being auditing skills & knowledge, technical skills & knowledge and behavior & systems thinking. In October the group reviewed the content of each of the three types of competencies (task, required auditor knowledge, required auditor skills & assessment methods). A draft report has been published on the [GFSI website](#) for public comment throughout December and January, and your feedback is welcome.

Feed

This working group met for the first time in August 2011 where it reviewed existing feed schemes and began to define and develop the scope of recognition in relation to Feed and the key elements that shall be in place for the recognition of food safety requirements for Feed by GFSI in the GFSI Guidance Document. In October the group reviewed the draft document amending the GMP and HACCP sections where needed, and this document will be released for a global stakeholder consultation in December on the [GFSI website](#).

Guidance Document

This working group continued to develop supporting documentation for the GFSI Guidance Document Sixth Edition and revise and enhance existing procedures such as the acceptance criteria for benchmark committee members in relation to conflicts of interest, the allocation of Benchmark Committee Leaders by defined scope of recognition and the use of introductory webinars for applicant schemes and individual Benchmark Committees.

Transport & Distribution

This newly constituted working group will meet for the first time in December 2011 to review current best food safety practice in relation to Transport and Distribution, define and develop the

scope of recognition in relation to Transport and Distribution and determine the key elements that shall be in place for the recognition of food safety requirements for Transport and Distribution in the GFSI Guidance Document.

Global Markets Programme

A capacity building programme for small and/or less developed businesses that will develop effective food safety management systems through a systematic continuous improvement process.

Global Markets: Manufacturing

Following the launch of the GFSI Global Markets Programme in July 2011, the working group spent its last meeting developing procedures for the continuous improvement process that will support the programme and the management of translations, drafting a proposal for programme scope extensions for the GFSI Board and considering a framework for access to training against the programme.

Global Markets: Primary Production

The working group reviewed version 9 of the basic and intermediate level checklists and assessor guidelines to discuss any outstanding sections. The working group will develop its own version of the general presentation, supporting protocol and FAQs. In order to support the launch of the programme the working group will look into the preparation of webinars to explain the aims of the programme and will reach out to networks of producers and growers associations.

Announcement

Claudine Musitelli was appointed Vice President Ethical Sourcing and Food Safety Initiatives in August following Catherine François' departure. As part of her new role Claudine is overseeing all activities associated with the Global Food Safety Initiative (GFSI) as well as the annual Global Food Safety Conference. Claudine also continues with her responsibilities for the Global Social Compliance Programme (GSCP) which she has been responsible for since

the programme's launch in 2006. The GSCP is a business-driven programme for the continuous improvement of working and environmental conditions in global supply chains.

All enquiries should be sent to:
gfsinfo@theconsumergoodsforum.com

GFSI FOCUS DAY LATIN AMERICA



Following a very successful GFSI workshop that was conducted in October 2010 as part of the ITAL (Instituto de Tecnologia de Alimentos) conference in Campinas, Brazil, it was decided to hold the first "GFSI Focus Day – Latin America" in Sao Paulo on 2nd September 2011. Brazil was chosen as the first stop in Latin America to raise awareness around the benefits of working within the GFSI framework as the demand for primary and processed goods from this region of the world has grown significantly over the past years. Brazil has the largest cattle herd in the world, with 198 million heads responsible for exports surpassing the mark of US\$ 1 billion/year.

The aim of the GFSI Focus Day was to provide Latin-American stakeholders in the food industry an opportunity to find out more about the Global Food Safety Initiative but it also served as a unique opportunity for networking and knowledge exchange.

99% of the 401 delegates present declared that they found the event useful or very useful. In the first part of the programme, the principles behind the GFSI approach to managing food safety were introduced in detail to the audience, with the afternoon sessions giving way to more practical case studies. An introduction to the GFSI Global Markets programme was followed by case studies from la Huerta, a Mexican grower and PRODASA, a Brazilian manufacturer that demonstrated to the audience how they implemented the programme within their business.

To close the day Mariano Lozano, President of Danone Brazil highlighted the fact that implementing a food safety culture within a company needs to start with commitment from the top management who can influence a change in mentalities. His presentation reiterated Danone's support for GFSI and showed how working within a GFSI framework had benefitted his company.



Mariano Lozano, President of Danone Brazil



JAPAN FOOD SAFETY DAY



On 11th October, over 300 people met in Tokyo for the fourth edition of the Japan Food Safety Day, an event that this year focused on how Japan can play a role in building the future for safer food globally.

Mr. Masatoshi Ito, Consumer Goods Forum Board Member and Representative Director President & Chief Executive Officer at Ajinomoto Co. encouraged the 325 delegates present to get involved in GFSI's efforts of providing convergence between food safety schemes by becoming ambassadors for initiatives in their own companies but also with their suppliers and clients.

Among the highlights of the day was a joint presentation from Coca-Cola Japan and ITO EN demonstrating that food safety really is a non-competitive issue. These two competitors showed how working within the GFSI framework within their companies is contributing in part to the realization of the "once certified, accepted everywhere" vision. They also explained to the audience how implementing the GFSI approach can contribute to reducing the costs of auditing and minimizing the risk of recalls.

Masatoshi Ito, Consumer Goods Forum Board Member and Representative Director President & Chief Executive Officer at Ajinomoto Co.



Another presentation that was well received by the audience was given by Cindy Jiang, Senior Director - Worldwide Quality, Food Safety and Nutrition, McDonalds, who insisted on GFSI's mission "Continuous improvement in food safety



management systems... to deliver safe food to consumers worldwide" and McDonald's full support of the initiative. "With over 64 million customers every day in over 32,000 restaurants in 118 countries, one of McDonald's objectives is to provide leadership on quality, food safety, and nutrition".

To wrap up the day Cenk Gurol, CEO SCM Re-engineering, Aeon Global SCM and GFSI Board Vice-Chair, engaged participants to get more involved in the GFSI's activities. He also announced the creation of a Japanese Technical Working Group that will gather in Japan on a regular basis to address issues specific to the country and continue to increase awareness of GFSI in the region.



GFSI IN CHINA



The 5th China International Food Safety & Quality (CIFSQ) Conference + Expo / 2nd and 3rd November 2011, Beijing, China

As an official partner of this leading event, which brings together food safety professionals across China and from around the world for two intensive days of learning and networking, GFSI organised a half-day induction session named «Global Food Safety Initiative - Advancing Global Food Safety through Collaboration» on 3rd November to share information on GFSI and share best practices with the audience.

Among the prestigious lineup of speakers were:

Yves Rey - GFSI Board Vice-Chair and Danone Group Corporate Quality General Manager

Kevin (Shuo) Chen - GFSI Board Member and COO of China Resource Vanguard

Zaotian Wan - GFSI Board Member and VP of COFCO China

Kevin Swoffer - GFSI Technical Working Group Chairman and Director, KPS Resources

Marc Cwikowski - GFSI Technical Working Group Chairman and Senior Manager, Food Safety, Global Quality and Product Integrity, The Coca-Cola Company

Jan Kranghand - former GFSI Technical Working Group Chairman and Managing Director of Star Farm and QA Director, Metro

Jiang Hong, National Quality Management Director, China Resources Vanguard

Zheng Yunling, Regional Quality Director ASPAC, Cargill

They covered topics ranging from the GFSI strategy, GFSI's current work in China and the GFSI Global Markets Programme's implementation in China. Mr Wan, who joined the GFSI Board this February gave a speech focusing on COFCO's plans to implement the GFSI-recognised schemes along their supply chain and their timeline for this project.

The 6th China International Food Safety & Quality (CIFSQ) Conference + Expo will take place on 7th and 8th November 2012 in Shanghai China. GFSI is planning to be involved again in this major industry event.

www.chinafoodsafety.com

China Chain Store & Franchise Association

Following a meeting between Mme Guo, Chairwoman of the China Chain Store & Franchise Association (CCFA), Yves Rey, GFSI Board Vice-Chair and Claudine Musitelli, VP Ethical Sourcing and Food Safety Initiatives, a GFSI Workshop will be held back-to-back with the annual CCFA conference on 19th July 2012 (tbc) in Qingdao, China for about 250 - 350 local food safety experts.

www.chinaretail.org



CONFERENCE COLUMN

21st Century Food Safety Requires Greater Collaboration



Frank Yiannas, Vice President - Food Safety, Wal-Mart Stores, Inc.

It is difficult to overstate the difference in our food system today compared to just a century ago, when many of our food safety approaches were first being developed.

At the dawn of the 20th century, a majority of consumers worldwide were still living in a pre-industrialized era, living off the land, with most people still involved with food production in some way, shape, or form. In some countries, early food processing plants were just starting to emerge, but they had very limited supply chains and distribution networks. Foodborne surveillance was in essence non-existent, so if foodborne illnesses did occur, they went largely undetected and unreported. And of course, they didn't have the Internet, social media, or the 24/7 news cycle which allows information to spread quickly in a broad and viral way.

Fast forward a mere hundred years and the transformation that has occurred in food production is nothing short of amazing. Today, a single farmer can produce more food than ever before to feed a growing population. Moreover, the way we get our food from farm to fork, the food system, has evolved into an increasingly complex network interdependent on many businesses, stakeholders, and individuals. The United States Department of Agriculture, Economic Research Service defines the term food system as "a complex network of farmers and the industries that link to them. Those links include makers of farm equipment as well as firms that provide services to agribusinesses, such as providers of transportation and financial

What is the Global Food Safety Conference?

This unique annual event brings together over 800 leading food safety specialists from over 60 countries around the world to advance food safety globally. It provides the opportunity to meet and network with industry peers, share knowledge in break-out sessions, benefit from thought-provoking presentations from internationally reputed industry experts and hear innovative ideas

to implement in your workplace. Next year's edition will be held in Orlando, USA from the 15th to 17th February 2012 under the theme: "Advancing Global Food Safety Through Collaboration". Registrations are now open on:

www.tcgfffoodsafety.com

**Register before 31st December 2011
and get a chance to win free tickets to
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services. The system also includes the food marketing industries that link farms to consumers and which include food and fiber processors, wholesalers, retailers, and foodservice establishments.»

Adding to the complexity of the food system is the fact that the food supply is becoming more global. As our global community expands, the business of moving food from the farm to the dinner table has become increasingly complex. Food is being distributed further than ever before; sometimes from one distant country to another, and foodborne disease outbreaks have the growing potential of being widespread. This trend is occurring worldwide.

Given the transformation that has occurred in today's food system, it's hard to believe that we as food safety professionals can manage food safety the same we did in the 20th century or, for that matter, even the same way we did just a few short years ago.

Although there is no question that the emergence of today's modern food system has provided consumers with a more diverse food supply and convenient source of prepared, economical, and ready-to-eat meals, these trends have resulted in both benefits and additional

risks. Today's food system requires more «interdependence» on multiple stakeholder groups than ever before. In fact, never before in history has the concept of a shared responsibility for food safety been more important than it is today. Manufacturers alone can't do it. Retailers alone can't produce safe food. Neither can regulatory officials, nor consumers.

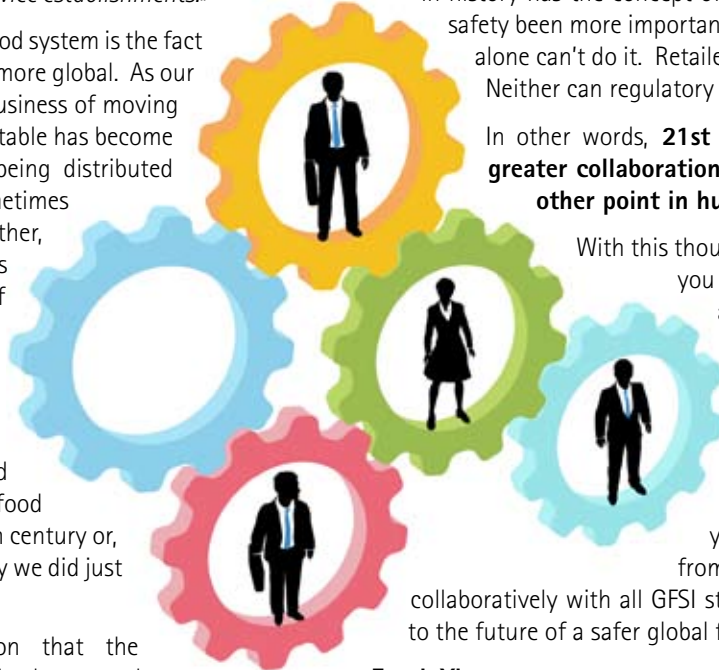
In other words, 21st century food safety requires greater collaboration than ever before than at any other point in human history.

With this thought in mind, I want to encourage you to start making plans now to attend the GFSI Food Safety Conference in Orlando, Florida on February 13-17, 2012. The theme of next year's conference will be Advancing Food Safety through Collaboration. By attending, you'll be able to learn from experts from around the world as we work

collaboratively with all GFSI stakeholders to help lead the way to the future of a safer global food supply.

Frank Yiannas

Vice President - Food Safety
Wal-Mart Stores, Inc.



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GLOBAL FOOD SAFETY CONFERENCE 2012



ADVANCING GLOBAL **FOOD SAFETY**
THROUGH COLLABORATION

Share Knowledge and Network with
over 800 Food Safety Experts
from over 60 countries

15th - 17th February 2012
Hotel Hyatt Regency Grand Cypress
Orlando - USA



GFSI AROUND THE WORLD

Regional Workshop on Fisheries

13th – 16th September 2011, Bali, Indonesia

The safety, quality, productivity and sustainability of fisheries is a key issue in industrialized as well as developing countries. There is increasing importance of the subject as reflected in government agendas and industry actions in the region of East and South East Asia. Thirteen countries from East and South East Asia participated in a recent regional workshop in Bali on safe and sustainable fisheries, organized by ISO (International Organization for Standardization) in cooperation with the Codex Alimentarius Commission (Codex), the UN Food and Agriculture Organization (FAO), the World Organization for Animal Health (OIE) and the Global Food Safety Initiative.

Bill McBride, Managing Director of Foodlink and Chairman of the GFSI Auditor Competence Technical Working Group, represented GFSI during this event. The workshop identified the need to align requirements for food safety and quality through mutual recognition of certification schemes. To address these issues, action plans were proposed at the workshop defining the objectives to be achieved and the actors involved on national, regional and international levels.

It was organized with the support of the ISO member for Indonesia, Badan Standardisasi Nasional (BSN) and the financial assistance of the Swedish International Development Cooperation Agency (Sida).

Consumer Goods Council of South Africa Annual Conference

6th and 7th October 2011, Johannesburg, South Africa

On 6th and 7th October 2011 the Consumer Goods Council of South Africa's (CGCSA) Annual Conference took place in Johannesburg, South Africa. The Consumer Goods Council of South Africa represents over 11,000 member companies in the retail, wholesale and manufacturing of consumer goods. Among the prestigious lineup of speakers was GFSI Board vice-chair and Wal-Mart's VP Food Safety and Health, Frank Yiannas.

"South Africa has an important role to play in the global food system, and never before in history has the country been so well-positioned

to advance in food safety", said Yiannas addressing the delegates. Wal-Mart was one of the first companies in 2007 to request that all of their suppliers along their supply chains achieve certification against any GFSI-recognised scheme, allowing for more cost efficiencies in their supply chain and for comparable audit approaches and results.

"Food safety is a global issue (...) the world could benefit from harmonised or standard solutions such as The Global Food Safety Initiative (GFSI)" added Frank Yiannas in front of the crowd.



SPI Food, Drug, and Cosmetic Packaging Materials Committee

15th November, San Antonio TX, USA

Tod F Eberle, Vice President, Quality Systems, Engineering Standards, and Blow Molding Process Technologies for Amcor Rigid Plastics North America presented on GFSI's behalf at the SPI Food, Drug, and Cosmetic Packaging Materials Committee on 15th November in San

Antonio TX. His presentation provided the audience with an update on GFSI, with a focus on evolving requirements for food packaging manufacturers in GFSI-recognized certification schemes.

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Preparing for a Successful GFSI Audit

By **Alfonso Capuchino**, Lead Food Safety Auditor, DNV Business Assurance



It is still difficult to track the precise number and causes of food-related illnesses; but one glance at the headline news shows us the risks – and their consequences – are present and very real. And we're not just talking about pathogens in food ingredients. We must also include the damage, even death, caused by the mechanisms of production.

With over 100 years in managing risk around the world, there is one thing we at DNV Business Assurance can say with certainty: Risk itself is not the problem. How you manage risk is the issue. Risk in a free economy is the source of opportunity. Especially in the food industry, where our actions have such wide-ranging impact on the well being of so many people, risk is like the word sanction: it can mean you've done something wrong or you've don't something right. Depending on its application.

In that respect, we can – as a collective industry – be buoyed by the growing adoption of uniform safety standards designed to better manage risk. The most significant movement, one gaining more momentum every month, is the Global Food Safety Initiative (GFSI). Its benchmarking process is becoming the de facto platform for food safety certification in the US.

As an experienced auditor, I work on the front lines of the certification movement. If you ask me for the best tips for conducting a successful audit against a GFSI-recognised scheme, I would offer you these world-world insights:

1. It's a company assessment, not a plant audit.

The #1 'mistake' organizations make is believing that once they've agreed to engage a third-party assessment, the rest of the details – and the audit itself – falls to the facility being audited. Wrong. What we're looking for is senior management involvement and full accountability from the organization. Of course, the plant being reviewed has to pass muster, but I cannot tell you how many times the required documentation, or proof of a safety process, is not at the facility and the manager(s) responsible back at "headquarters" don't realize it's a core requirement of that audit.

2. Read the schemes!

All GFSI recognized schemes are equal in an unequal way. The whole point of benchmarking is to generate uniformity and confidence across schemes. But BRC, IFS, SQF, FSSC et al have "personalities" that require strict attention from the very beginning of the certification process. I know it sounds simplistic, but you absolutely must read and understand the schemes or you're asking for surprises and non-conformities that can be easily avoided.

3. A non-conformity is not a deformity.

We do not expect or seek perfection. We seek compliance and proof of improvement. Too many organizations highly confident in their safety practices believe the auditors are there to confirm those practices. We are not. We are there to assess conformity with the chosen standard. When we see nonconformity to that standard, it doesn't mean you have failed, and it doesn't mean you have to reinvent every safety practice. More than anything, we're looking for evidence that you understand what's missing and have a follow up plan to correct it.

4. Practice winning.

Not to overdo a sports metaphor, but you play like you practice. We regularly find that organizations should have been more thorough in their internal audits that precede a third-party evaluation. The time and effort you spend in the internal audit directly correlates to your success in the external audit.

The Centers for Disease Control and Prevention (CDC) now estimates that there are approximately 48 million foodborne illnesses, 128,000 hospitalizations, and 3000 deaths per year. That means that 15% of Americans can expect to have a foodborne illness annually and that 41 in 100,000 will be hospitalized and 1 in 100,000 will die.

Clearly, the rise or fall of data is less important than the actual damage caused by even one preventable incident.

We are on the right track with the consolidation of safety schemes under GFSI. The next big step is making sure the application of these schemes is done efficiently within your organization. And that means embracing certification as an organizational responsibility, not an audit of individual facilities.





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BRC/IOP Global Standard for Packaging and Packaging Materials – Issue 4

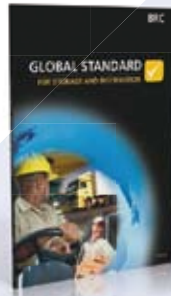
Updated following extensive consultation with international stakeholders, this revised Standard provides greater focus on quality and functional aspects of packaging, which complement the established requirements of factory hygiene.

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PDF

ISBN 9780117068759 Price £90.00 (£108.00 inc. VAT)



BRC Global Standard for Storage and Distribution – Issue 2

Covering the section of the supply chain between manufacturers and the end user, this Standard is designed to ensure best practice in the handling, storage and distribution of products and to promote continuous improvement in operating practices.

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ISBN 9780117068643 Price £95.00

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Packaging and Food Safety

By Supreeya Sansawat and James Cook, SGS

Packaging plays a vital role in preserving the safety and quality of our food products. However, like any step in the food supply chain, things can go wrong which ultimately affect the health and well being of the consumer. This leads to potential consequences for the food manufacturer and the food packaging manufacturer in terms of loss of reputation, loss of business and prosecution. A major cause of food product recall is mislabelled food packaging.

Which control methods exist to manage food safety?

To reflect the trend as well as to be able to extend the recognition of schemes by GFSI, such as FSSC 22000 to food packaging, a group of leading global packaging and food manufacturing companies developed PAS 223 'Pre-requisite Programmes and Design Requirements for Food Safety in the Manufacture and Provision of Food Packaging'. It specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) and design requirements to assist in controlling food safety hazards in the manufacture of food packaging. The process-based approach indicative of ISO management systems and the culture of continual improvement will help improve the efficiency and performance of an organisation in ensuring a *customer-first* philosophy. Combined with the robust HACCP/PRP based system of FSSC 22000 this

gives the food packaging manufacturer the necessary controls to manage food safety risks and to meet customer expectations.

The BRC Global Standard for Packaging and Packaging Materials has been revised to issue 4 to provide more focus on quality and functional aspects of packaging, which compliment the established requirements of factory hygiene. The SQF code has also issued the new code edition 7 to include Good Manufacturing Practices for production of Food Packaging in module 13.

The above are examples of key GFSI schemes that include requirements for packaging to manage food safety.

Food grade packaging materials should be safe and should not transfer undesirable substances into foods. To protect the health of consumers and quality of food products, all materials that come into contact with food, from manufacturers' packaging to storage containers should be tested to ensure they do not contaminate food products.

For more information, please visit www.sgs.com or contact food@sgs.com.

SGS



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Creating Consumer Trust: with today's technologies, suppliers and retailers together can use product information to reassure their customers about safety, quality and origins of their products.



Today's consumers are more inquisitive than ever before about the details of the food on their supermarket shelves - whether it be the origins, organic status, quality mark or additives and allergens, these are all part of the decision-to-buy process. And with the growing dominance of own-brand/private-labels retailers are seeking new and creative ways to communicate with customers and develop a relationship of trust with them.

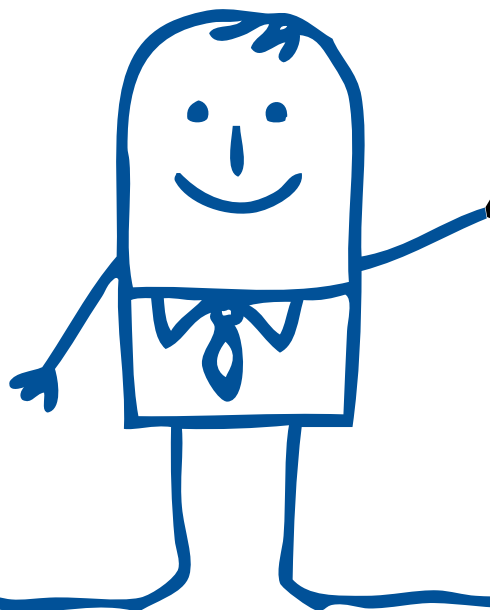
Retailers capture thousands of pieces of data about suppliers and products and when these are combined in specific ways they can provide assurance to the consumer about how the product can affect them. Nowadays, through technologies like bar codes, QR codes and mobile devices it is possible to give the consumer access to details never seen before. Incorporating other supply chain information can also give unparalleled levels of traceability – scan the cucumber and discover where it was grown, when the supplier was audited and when it was picked. With mobile access to data the ways in which transparency can be achieved are increasing daily.

This is good for customer business and good for operational business too, as promoting this level of openness with the consumer also helps satisfy the regulators, potentially paving the way to more 'Earned Autonomy' approaches and fewer regulatory inspections.

NSF-CMI and Micros have a long history of working with retailers, providing systems and services to ensure that product labels reflect the product, meet legal and brand standards requirements and present information correctly to the consumer, and are now working closely with their clients to develop innovative, useful and cost-effective ways to present more information to consumers at point-of-sale. NSF-CMI's expertise in food labelling, including regulatory and retailer policies for own-brand/private-label products, and Micros's specialist platform design, capability and deployment services are the basis of an ideal partnership from which to develop this field.

For more information please contact

Duncan.goodwin@nsf-cmi.com or spoonia@micros.com



NEXT EVENTS CALENDAR

