



# Quality and food safety in every layer

## SQF 1000/2000 – Safety Quality Food Program

The SQF Program is a leading food safety and quality certification system that is recognized by the Global Food Safety Initiative (GFSI). The program was designed to meet the needs of suppliers and buyers, to ensure their compliance with food safety regulations in both domestic and global markets at all stages of the supply chain.

### What is the program?

The SQF Program is comprised of two codes: SQF 1000 and SQF 2000. Both codes were designed recognizing that risk management can be applied to all products, but that all processes do not lend themselves to a complete HACCP system. Therefore, SQF 1000 is based on the principles of HACCP, whereas SQF 2000 is a complete HACCP system

### SQF 1000

This code is for producers of primary food products, and enables them to meet product trace, regulatory, food safety and commercial quality criteria. In addition, this code allows primary producers to demonstrate that they can supply food that is safe and meets the quality specified by a customer.

### SQF 2000

This code is for manufacturers, distributors and brokers of food and beverage products, and can be used by all sectors of the food industry.

Certified SQF 2000 suppliers receiving raw materials from suppliers, who have implemented the SQF 1000 code, can ensure that through these complementary systems, the product is traceable from the producer to the consumer.

During the development of SQF, hundreds of food standards were reviewed worldwide. SQF is aligned with HACCP (Hazard Analysis and Critical Control Point), Codex Alimentarius, ISO 9001 and NACMCF (National Advisory Committee on Microbiological Criteria of Foods). All of the aforementioned standards are proven methods used by the food industry to reduce the incidence of unsafe food reaching consumers in the marketplace. The certification and audit procedures, including auditor qualifications, are governed by a set of rules which are overseen by established international accreditation standards within each Code are three levels of certification. Each level is designed to indicate the stage of development of the producer's food safety

and quality management system. The design of the levels within each code, allows every supplier, from the smallest farmer to the largest manufacturer, to be eligible for SQF certification.

SQF 2000 meets the criteria of the Global Food Safety Initiative (GFSI) by CIES - The Food Business Forum, the global organization including CEOs and senior management of around 400 retailers (operating close to 200,000 stores) and manufacturer members of all sizes.

#### **Level 1: Food Safety Fundamentals**

Suppliers must establish pre-requisite programs incorporating fundamental food safety controls which are essential to providing a sound foundation for the production and manufacturing of safe food.

#### **Level 2: Certified HACCP Based Food Safety Plans**

In addition to Level 1 requirements, suppliers must complete and document a food safety risk assessment of the product and process using the HACCP method, as well as an action plan to eliminate, prevent or reduce food safety hazards.

#### **Level 3: Comprehensive Food Safety and Quality Management System**

In addition to Level 1 and Level 2 requirements, suppliers must complete and document a food quality assessment of the product and its associated process, to identify the controls needed to ensure a consistent level of quality.

#### **Why is certification good for my business?**

It is a statement that the supplier's food safety plans have been implemented in accordance to the HACCP method, and that the validation and verification of the food safety plan has been evaluated and determined effective to manage food safety.

Being compliant with SQF demonstrates the supplier's commitment to:

- Produce safe and quality food.
- Comply with the requirements of the SQF code.
- Comply with applicable food legislation.

Currently, many food producers have to undergo many audits based on different standards, due to the fact that there is no universally recognized standard for food. Because SQF is accepted by a large number of retailers globally, participating in this certification program will help eliminate much of this redundancy.

It is every company's obligation to their customer to provide safe and quality food. In addition, a growing number of retailers and wholesalers are requiring their producers and suppliers to implement the SQF program.

#### **Why partner with DNV?**

DNV is a leading provider of services for managing risk, combining in-depth technical expertise and industry knowledge to help organisations along the food supply chain enhance their performance responsibly. As an independent foundation with the objective of safeguarding life, property and the environment, we believe in a partnership approach toward sustainable business.

Offering a comprehensive range of advisory, certification, training and technical services, DNV helps businesses manage the risks in their own operations and along the supply chain. Pro-actively managing your risks will effectively protect and build your brand, while demonstrating to stakeholders that you are committed to quality, safety and sustainability.

DNV is a market leader with a global reputation for excellence. We operate from more than 300 offices worldwide; our employees speak your language and know your local needs, customs and market.

DNV offers competence and expertise in all sectors and can therefore satisfy sector-specific requirements relevant for all food producers and operators.

DNV's extensive local presence, consolidated experience and acknowledged competence in the field of risk management make us an ideal partner for companies in the food and beverage industry.