



Add value.
Inspire trust.

IFS Food

Processing and packaging
certification

Your challenges

Access to safe and nutritious food is an essential requirement for consumers around the world. Accordingly, food producers make significant investments to reduce the risks associated with consumer exposure to contaminated or unsafe foods. Producer efforts to ensure the safety of their food products impact every aspect of the supply chain, and represent a substantial element of total food production expenditure.

What is IFS Food?

International Featured Standard (IFS) Food is a Global Food Safety Initiative (GFSI) recognised food safety standard for auditing the quality of manufacturers' processes and products. One of IFS Food's core objectives is to ensure transparency throughout the increasingly complex food supply chain. The standard is only applied where the product is processed or handled, or if there is a danger of product contamination during the primary packaging. It is therefore applicable to food processors or companies that pack loose food products.

Why is IFS Food important for your business?

Ensuring the integrity of their products has become a prerequisite for food producers which wish to remain competitive. Consequently, when compared to other industries, the food industry is a leader in the widespread adoption of standards and protocols that help to ensure the safety of their products.

Applicable to all food manufacturers, IFS Food is particularly relevant for those producing own-brand labels, as it contains specific compliance requirements relating to customer specifications. By establishing a common standard with a uniform evaluation system, IFS Food helps manufacturers and retailers to maximise transparency, reduce costs and optimise resources. The standard also supports the production and marketing departments to optimise brand quality.

How can we help you?

TÜV SÜD is an accredited certification body and approved auditor for IFS Food. Our international network has in-depth experience in food auditing and testing. By delivering a local service backed up by global expertise, we can help you to develop and improve processes and products, regardless of where your operations are located. An impartial audit conducted by a reputable third-party, such as TÜV SÜD, will provide an objective evaluation of your system, to ensure continual improvement.

Our services support the following areas:

- IFS Food
- IFS Logistics
- IFS Wholesale/Cash & Carry
- IFS Broker

Our audit services

The audit process involves an initial audit, with subsequent renewal audits performed within the time stated on the original certificate. Audits can be announced or unannounced. The audit process includes a site inspection, an assessment of Hazard Analysis and Critical Control Points (HACCP) systems, as well as prerequisite programmes, and the assessment of relevant documentation and processes. The auditor will also perform interviews with operators and the responsible persons within the company in order to assess food safety knowledge.

During the audit our independent and qualified experts review the following:

- Senior management responsibility
- Quality and food safety management systems
- Resource management
- Production process
- Measurements, analysis, improvements
- Food defence

Your business benefits

- **Minimise risk** – ensure the impartial implementation of validated and controlled manufacturing processes through certification against globally recognised GFSI standard.
- **Increase competitiveness** – reduce the number of audits each year, as all retailer and client requirements can be assessed in a single audit.
- **Enjoy expert partnership** – exceed customer expectations and enhance your brand's reputation by producing high-quality and safe products which minimise recalls.



Why choose TÜV SÜD?

TÜV SÜD has more than 15 years' experience in food and feed management system certification, and was one of the first certification bodies acting in this field. TÜV SÜD's global network of auditors provides the assurance that a formalised and structured approach to attaining certification is applied without bias, ensuring that audit approaches are consistent, regardless of the product or country of production. By partnering with us, you benefit from our acclaimed track record in quality and safety. With in-depth experience in food testing, inspection, auditing and certification, TÜV SÜD is globally recognised as a trusted brand throughout the food industry value chain.

Add value. Inspire trust.

TÜV SÜD is a trusted partner of choice for safety, security and sustainability solutions. It specialises in testing, certification, and auditing services. Through more than 24,000 employees across over 1,000 locations, the company adds value to customers and partners by enabling market access and managing risks. By anticipating technological developments and facilitating change, TÜV SÜD inspires trust in a physical and digital world to create a safer and more sustainable future.

Related services

TÜV SÜD provides the following related services:

- BRC
- FSSC 22000
- ISO 22000
- ISO 9001 – Quality management
- ISO 45001 – Occupational health and safety