

PRIVATE FOOD SAFETY STANDARDS

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Foodborne illnesses and consequent outbreaks have threatened human health since time immemorial. In the last century, with the systematic evolution of food science as a scientific discipline, major emphasis has been made to understand the food safety issues in a holistic manner. With the abundance of scientific and technological progress made in the areas of industrial food manufacturing, biochemical and microbiological aspects of food preservation and especially in the areas of risk analysis, there are cornucopia of food control measures exist today linked to every production process.

Traditional inspection methods that relied heavily on the end product quality assessment has been relegated as an antiquated practice. A gradual shift from reactive to proactive food safety principles has been the hallmark of modern food regulatory landscape. With the emergence of HACCP in 1959, an anticipated risk based quality assurance system was ushered and soon received wide-spread acceptance across the globe. With the ever increasing scale and complexity of the global food supply chain, the regulation of food safety has become a responsibility of both government and private sector. In this context, many private food safety standards have evolved over the years for implementation by seafood industry.

Role of private food safety standards

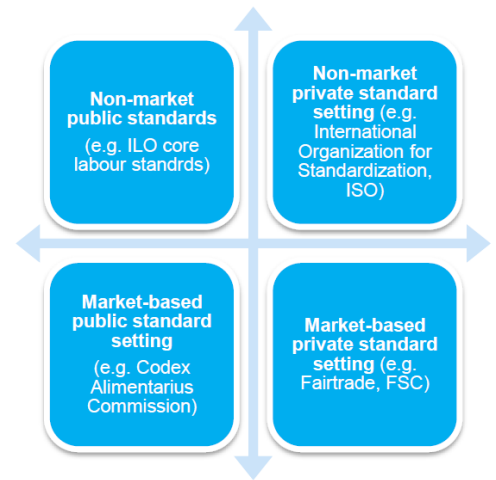
- *Barriers to trade or potential catalysts for trade:* The private food safety standards can be both trade facilitating and trade restricting in nature
- *Access new markets* by modernizing supply chains, and implementing management and good production practices

The standard setting Process

The international public standard setting process takes into account the following agreements in to consideration:

- Sanitary and Phytosanitary (SPS) Agreement
- Technical Barriers to Trade (TBT) Agreement
- Trade Related Intellectual Property Rights (TRIPS) Agreement

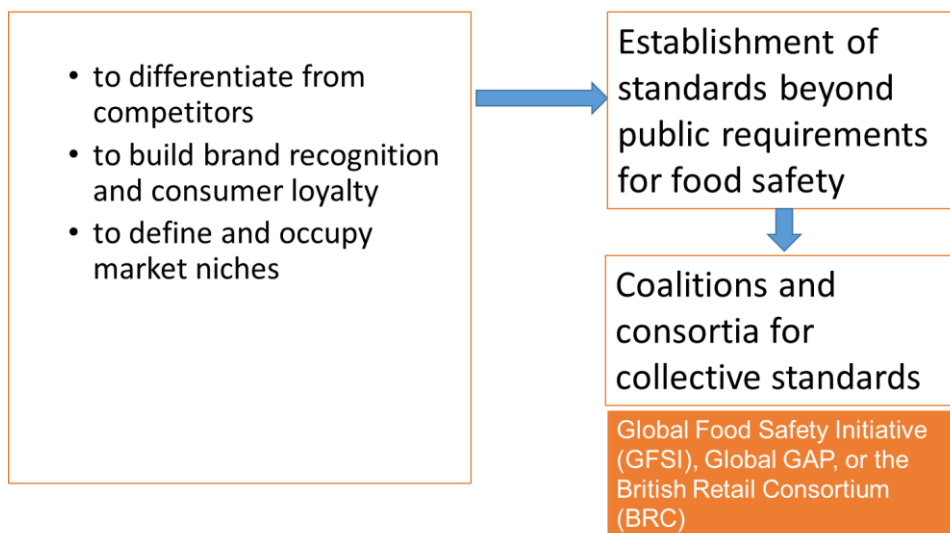
Global selection/adaptation process



Drivers for the development of private standards

- Increased consumer awareness of the impact of food on health
- Food quality and due diligence requirements assigned to food chain operators
- Growing societal and consumer demand for more responsibly produced goods and information about the production and processing conditions of products.

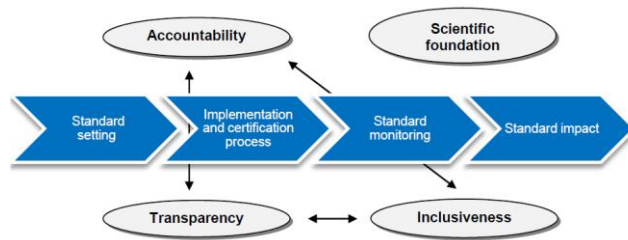
Evolution of Private standards



Legitimacy of the standards

The legitimacy of private food safety standards are based upon TRANSPARENCY, INCLUSIVENESS and ACCOUNTABILITY at the different stages of

- standards setting,
- standard implementation and the certification process,
- standard monitoring, and
- the impacts of standards



Private Food Safety Standards in operation

Manufacturing

- BRC (British Retail Consortium) Global Standard Version 5
- Dutch HACCP (option B)
- FSSC 22000 (Food Safety System Certification)
- Global Aquaculture Alliance BAP, issue 2 (GAA Seafood Processing Standard)
- Global Red Meat Standard Version 3
- IFS (International Featured Standards) Version 5
- SQF (Safe Quality Food) 2000 Level 2
- Synergy 22000

Primary production

- GlobalGAP IFA Scheme Version 3
- Canada Gap
- SQF (Safe Quality Food) 1000 Level
- QS (Qualität und Sicherheit für Lebensmittel vom Erzeuger bis zum Verbraucher)
- SGF/IRMA and SGF/RQCS

Feed Production

- FAMI-QS Code of Practice
- GMP+
- TrusQ

Manufacturing and primary production:

- PrimusGFS

Other private standards

- Fair Trade
- Carbon Trust standard
- Rainforest Alliance
- Marine Stewardship Council
- UTZ certified
- EU logo Organic Farming
- Gluten free
- European V-label
- Halal food
- Kosher Food

Benchmarking and certification with Food Safety Management System (FSMS)

Global Food Safety Initiative (GFSI) is a private organization established and managed by the international trade association, the consumers Goods Forum under Belgian Law in 2000. This organization specifies the recognition of food safety certification programmes as per the benchmarked requirements.

GFSI Recognised Certification Programmes

- **Categories**

<ul style="list-style-type: none">• AI - Farming of Animals• All - Farming of Fish• BI - Farming of Plants• BII - Farming of Grains and Pulses• C - Animal Conversion• D - Pre Processing Handling of Plant Products• EI - Processing of Animal Perishable Products	<ul style="list-style-type: none">• EII - Processing of Plant Perishable Products• EIII - Processing of Animal and Plant Perishable Products (Mixed Products)• EIV - Processing of Ambient Stable Products• F - Production of Feed• J - provision of Storage and Distribution Services• L - Production of (Bio) Chemicals• M - Production of Food Packaging
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- **Major GFSI Recognised Standards**

- SQF (SQF Code 7th Edition Level 2)
- GLOBAL GAP (Global GAP Integrated Farm Assurance Scheme version 5, Produce Safety Standard Version 4, Harmonised Produce Standard)
- PRIMUS GFS
- IFS
- FSSC 22000
- Global Aquaculture Alliance
- CANADAGAP
- GRMS (Global Red Meat Standard)
- BRC Global Standard
- Global Seafood Alliance (BAP Certification)