
GLOBAL FOOD SAFETY INITIATIVE

GLOBAL FOOD SAFETY INITIATIVE (GFSI)

GFSI brings together key leaders of the food industry to collaboratively drive continuous improvement in food safety management systems around the world.

With a vision of *Safe food for consumers everywhere*, food industry leaders created GFSI in 2000 to find collaborative solutions to collective concerns, notably to reduce food safety risks, audit duplication and costs while building trust throughout the supply chain. The GFSI community works on a volunteer basis and is composed of the world's leading food safety experts from retail, manufacturing and food service companies, as well as international organisations, governments, academia and service providers to the global food industry. The objectives of GFSI are to:

1. Reduce food safety risks by delivering equivalence and convergence between effective food safety management systems
2. Manage cost in the global food system by eliminating redundancy and improving operational efficiency
3. Develop competencies and capacity building in food safety to create consistent and effective global food systems
4. Provide a unique international stakeholder platform for collaboration, knowledge exchange and networking.

All Tiger Brands manufacturing sites use the GFSI audit checklist to conduct self-assessments and report their compliance to food safety requirements.

FOOD SAFETY SYSTEM CERTIFICATION 22000 (FSSC 22000)

FSSC 22000 provides a framework for effectively managing an organisation's food safety responsibilities. FSSC 22000 is fully recognised by the Global Food Safety Initiative (GFSI). The FSSC 22000 system uses a management systems approach to food safety, using ISO 22000 for the management system requirements and ISO Technical Standards (for prerequisite programme requirements).

It demonstrates that a company has a robust food safety management system in place that meets the requirements of customers and consumers. It is a globally recognised food safety certification scheme, with over 18 000 organisations in over 140 countries being FSSC 22000 certified.

Most of the Tiger Brands manufacturing facilities are certified against this standard.

HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP)

HACCP is a preventative food safety management system in which every step in the manufacture, storage and distribution of a food product is analysed for microbiological, physical and chemical hazards. This risk management tool is primarily used to manage food safety risks.

An HACCP system allows the manufacturing facility to identify hazards and put in place controls to manage these throughout the supply chain during production. The HACCP scheme meets the requirements of the Codex Alimentarius Commission (CAC) – established by the World Health Organisation and the Food and Agriculture Organisation of the United Nations to bring together international food standards, guidelines and codes of practice to ensure fair trade. It can also be used to support the requirements of management standard requirements, such as FSSC 22000.

Those Tiger Brands manufacturing facilities which are not FSSC 22000 certified, are HACCP certified or in the process.

PUBLICLY AVAILABLE SPECIFICATION (PAS 420)

PAS 420 is a product safety management system for the manufacturing of home and/or personal care products and the raw/packaging materials used for their manufacture. It specifies requirements for establishing, implementing and maintaining a home and/or personal care (HPC) product safety management system and associated prerequisite programmes (PRP).

This system takes a fully integrated risk-based approach to the manufacture of HPC products and addresses the raw/packaging materials used in their manufacture, therefore covering the entire supply chain of the manufacturing process.

The requirements of the PAS aim to help manufacturers identify hazards and critical control points as well as develop plans to mitigate against those hazards. It is a HACCP equivalent for the HPC industry.