



GFSI Global Markets Capacity Building Programme

A Pathway Towards Certification

Global Markets: Project Overview

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 Working Group: The History

- **Early 2008: Merging of 2 existing GFSI working groups:**
 - Auditing in Emerging Markets
 - Protocols for Small Suppliers
- **Chicago 2009 Global Markets Working Group was established:**
 - Requirements for less developed businesses and small suppliers
 - Food Safety Knowledge Network (in progress)
- **Two sub-groups working on:**
 - Technical Requirements (Basic and Intermediate Level): Processed Foods
 - Guidance Protocol and Communication



Global Markets: The Definition

- **The term “small and/or less developed businesses” (SLDBs) means businesses that because of:**
 - their size,
 - the lack of technical expertise,
 - the economic resources,
 - or the nature of their work**encounter difficulties in implementing HACCP in their food business.**
- **The term “less developed business” refers to the status of the food safety management system and *NOT* to the number of staff or volume of production.**



Source: FAO Food and Nutrition Paper 86-FAO/WHO Guidance to governments on the application of HACCP in smaller and/or less developed food businesses.

Global Markets: The Scope

- **Manufacturing, distribution and storage of processed foods and preparation of primary products**
- **Local Sourcing – Local Manufacturing – Local Selling**
- **Cost efficiency along the supply chain through common and accepted assessment practices, processes, and reports**



Global Markets: The Objectives

- **Development of voluntary food safety requirements:**
 - Food safety requirements (Basic and Intermediate Level)
 - Protocol and guidance for implementation and assessments
- **Drive the continuous improvement process**
 - Facilitating market access locally
 - Create mutual acceptance along the supply chain
 - Mentoring of suppliers
- **Food Safety Knowledge Network:**
 - Define technical core competencies for food safety individuals
 - Develop a channel to transfer and maintain knowledge
 - Part of the Global Markets Program



Global Markets: The Model

A 3-step approach to drive continuous improvement:

1

- **Step 1:**
 - Unaccredited assessment of a supplier against **Basic Level** Requirements
 - Self-assessment checklist for suppliers
 - Validity of the Basic Level assessment is 12 months

2

- **Step 2:**
 - Unaccredited assessment of a supplier against **Basic and Intermediate Level** Requirements
 - Self-assessment checklist for suppliers
 - Validity of the Intermediate Level assessment is again another 12 months

3

- **Step 3:**
 - Accredited certification against one of the **GFSI recognized standards**
 - GFSI Guidance Document and certification rules are applicable
 - No fall-back to Step 1 and/ or 2

The Requirements: Basic Level (1/3)

(Matching 30% of Key Elements of GFSI Guidance Document)

■ Section A: Food Safety Systems

- Specifications
- Traceability
- Incident Management
- Control of Non-conforming Product
- Corrective Actions

■ Section B: Good Manufacturing Practices

- Personal Hygiene
- Facility Environment
- Pest Control
- Product Contamination Control
- Cleaning and Disinfection
- Water Quality

■ Section C: Control of Food Hazards

- Control of Food Hazards General
- Control of Food Hazards Specific
- Control of Food Allergens

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The Requirements: Intermediate Level (2/3)

(Matching 70% of Key Elements of GFSI Guidance Document)

- **Basic Level Requirements:**

- A. Food Safety Systems
- B. Good Manufacturing Practices
- C. Control of Food Hazards



- **+ 40% of Key Elements of GFSI Guidance document**
- **Codex Standard CAC/RCP 1-1969 Rev 4-2003:**
 - Recommended International Code of Practice
 - General Principles of Food Hygiene
 - Hazard Analysis and Critical Control Points System

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Basic v. Intermediate Level Requirements

BASIC

Food Safety Management Systems

- Specifications
- Traceability
- Incident management
- Control of non conforming product
- Corrective action

GMP

- Personal hygiene
- Facility environment
- Cleaning and disinfection
- Product contamination control
- Pest control
- Water quality

Control of Food Hazards

- Control of food hazards
- Control of allergens



INTERMEDIATE

Food Safety Management Systems

- Management responsibility
- Document control
- Procedures
- Complaint handling
- Control of measuring & monitoring devices
- Product analysis
- Supplier qualification and approval
- Supplier performance monitoring
- Training

GMP

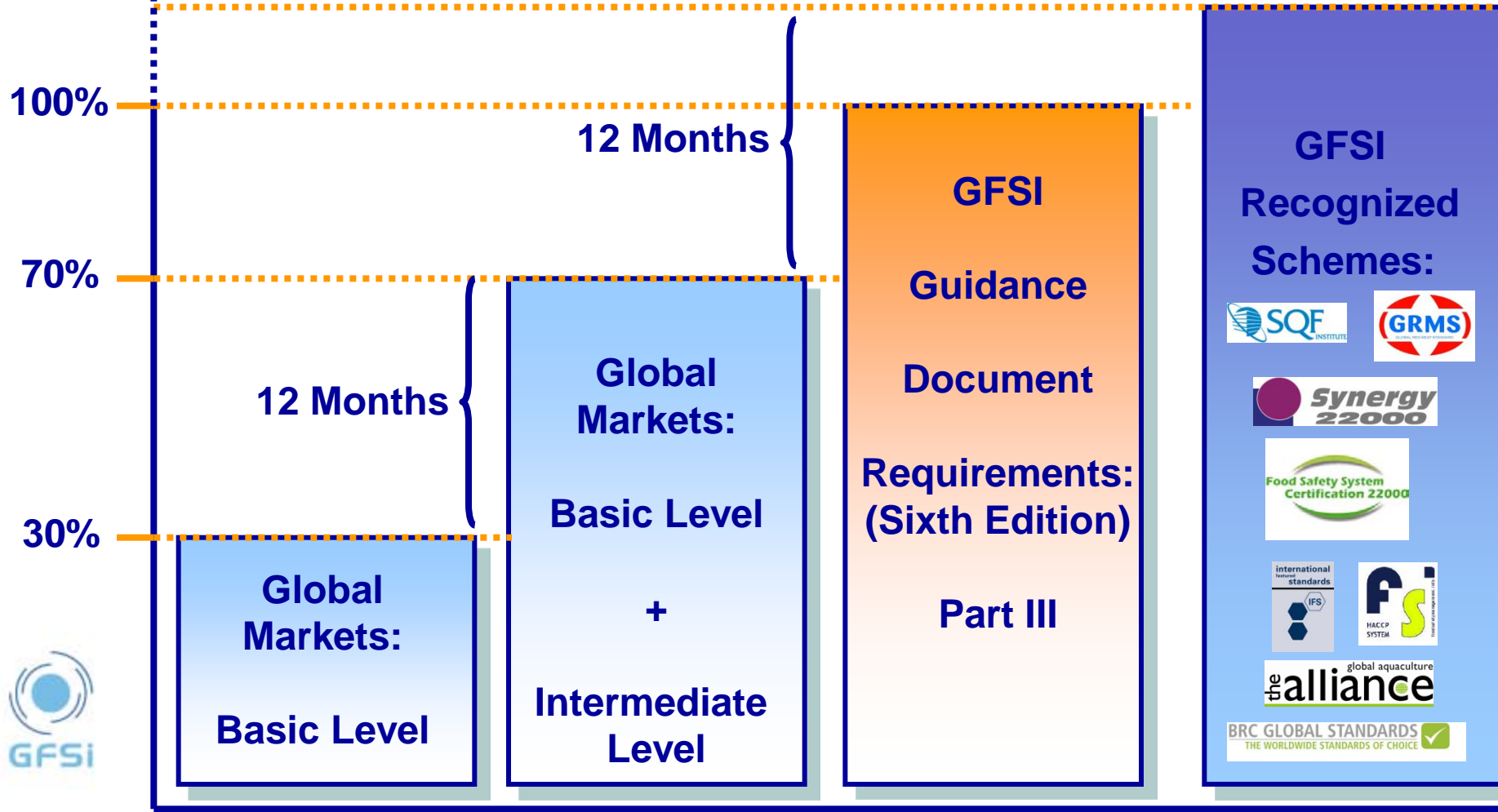
- Facility layout, product flow and equipment
- Facility and equipment maintenance
- Staff facilities
- Waste management
- Transport and storage

HACCP and Additional Requirements

- HACCP
- Food Defence

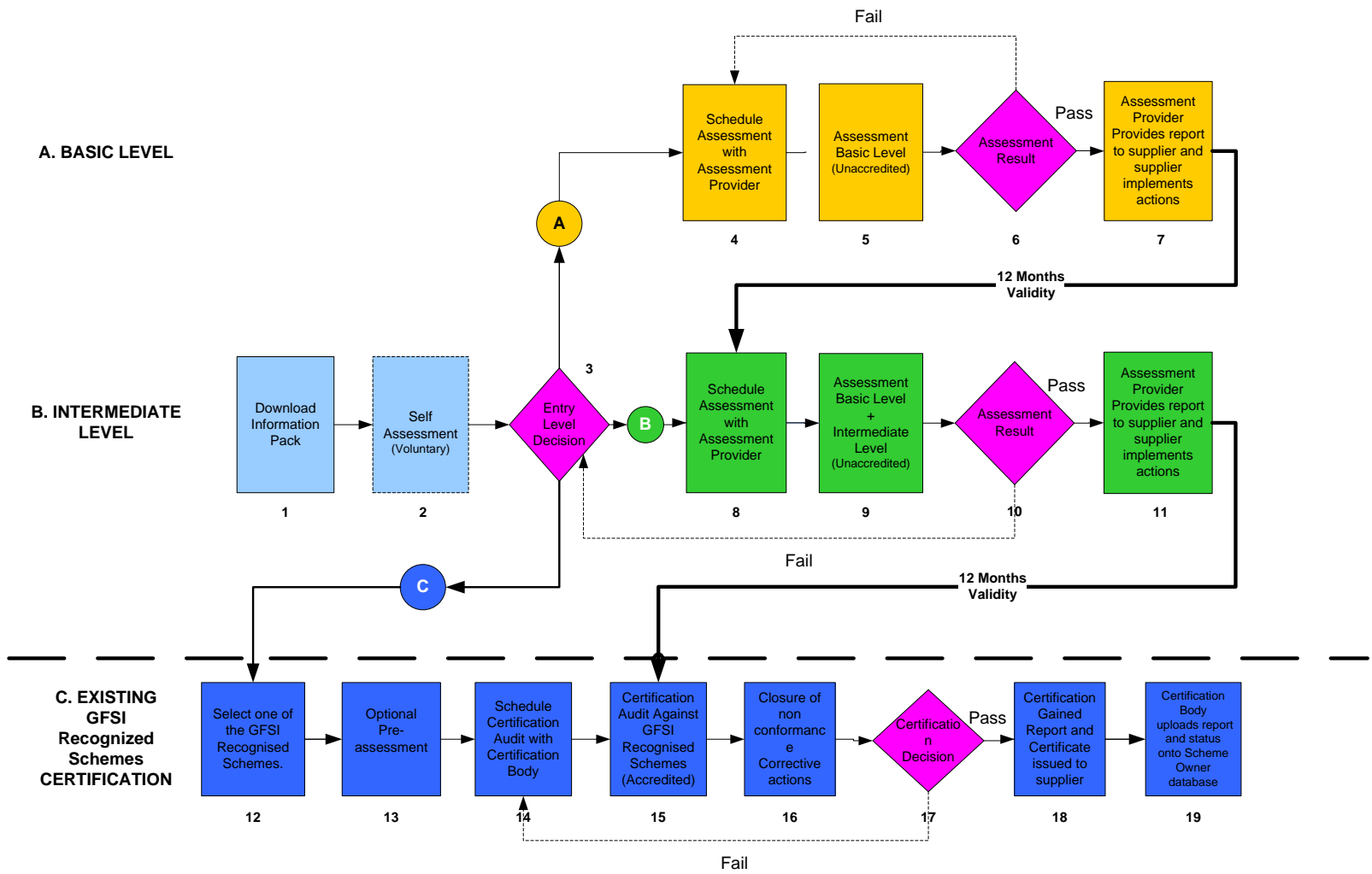
The Requirements: Complete overview (3/3)

Matching Level



Global Markets Model: The Protocol

GFSI Global Markets Protocol



Global Markets: The Working Group

- **Marc Cwikowski, The Coca-Cola Company (Chair)**
- **Jan Kranghand, Metro AG (Former Chair 2008 – 2011)**
- **Tatiana Lorca, Ecolab (Chair Manufacturing Sub-Group)**

- **Aeon**
- **Azzule**
- **Bureau Veritas**
- **Canadian Horticultural Council**
- **Cargill**
- **COLEACP**
- **Daymon Worldwide, Inc.**
- **Diversey**
- **DNV**
- **DQS UL MSS**
- **Ecolab**
- **Eurofins**
- **Fresq**
- **GlobalGAP**
- **H. E. Butt Grocery**
- **LRQA**
- **McDonald's**
- **Michigan State University**
- **Sino Analytica**
- **SQFI**
- **Starbucks Coffee Company**
- **The Coca-Cola Company**
- **UNIDO**
- **United Fresh Produce Association**
- **Wal-Mart Stores, Inc.**



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