



# Want to lead the way in agricultural practices? GLOBALG.A.P provides the answer

GLOBALG.A.P, previously EUREPGAP, is the European Retailers standard for Good Agricultural Practices (GAP). It encourages the adoption of commercially viable farm assurance schemes that promotes sustainable agriculture and minimizes the use of chemicals.



Internationally recognized, GLOBALG.A.P is the result of years of intensive research and collaboration with industry experts, producers and retailers around the globe. It aims to ensure integrity, transparency and harmonization of global agricultural standards.

Certification is recognized globally and provides tangible benefits including:

- Competitive advantage – generate new business and gain market access through improved reputation
- Increased employee morale – better facilities, training and working conditions
- Improved performance – through improved processes and practices up to the farm gate
- Improved stakeholder confidence – provides proof that your production processes are safe
- Improved compliance – meet legal requirements and best practice standards
- Brand protection – by mitigating risks and threats

Our service solution for food safety includes certification, training, assessment and supply chain software. Providing you and your customers reassurance and enabling you to manage risk more effectively.

## GLOBALG.A.P certification

Typically, GLOBALG.A.P audits take up to five days to complete depending on the certification option chosen and the size of your organization. We have approved assessors available to conduct these assessments internationally.

GLOBALG.A.P has the following specifics:

- An optional pre-certification assessment or gap analysis are available
- Site sampling available
- Harvesting must be included in scope unless produce is sold prior and the buyer is undertaking the harvesting themselves
- Parallel production is possible for like-minded produce (i.e. cherry tomatoes and roma tomatoes)
- Unannounced surveillance audits are required
- The following certification options are available:
  - Option 1a: Individual farmer/grower certification
  - Option 1b: Multi-site operation without implementing a Quality Management System
  - Option 1c: Multi-site operation with implementing a Quality Management System
  - Option 2: A producer group applying for group certification to ensure it meets the requirements

## Our solutions



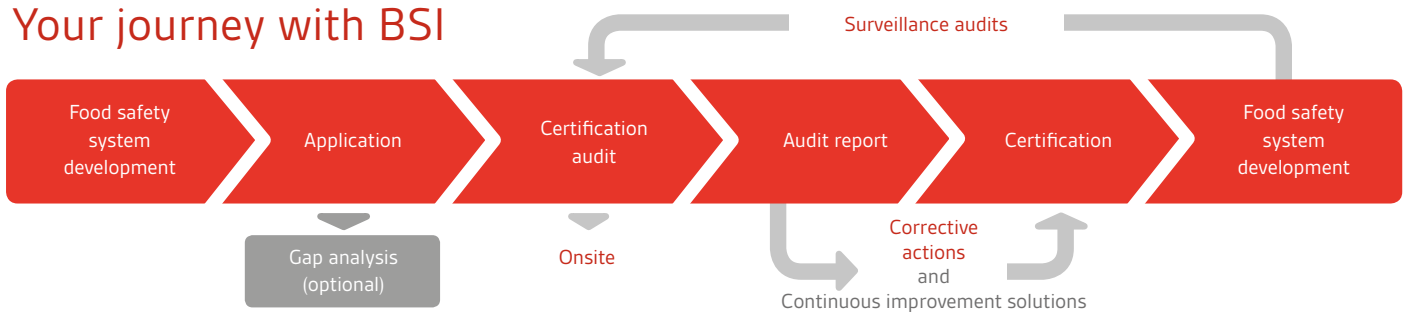
## Our training solutions

We offer a range of training courses from basic food handling, good manufacturing processes through to food safety management systems to help you address food safety within your organization.

Our training solutions include:

- Basic Food Handling
- Basic Food Hygiene
- Good Manufacturing Practice
- HACCP Plan and Implementation
- Food Safety Management Systems Requirements
- Food Safety Management Systems Implementation
- Food Safety Management Systems Internal Auditor
- Food Safety Management Systems Lead Auditor

## Your journey with BSI



## Why BSI?

We've helped shape the majority of the most widely used and implemented international standards, including ISO 9001 for Quality Management and ISO/IEC 27001 for Information Security.

We're also leading the development of standards in the food sector and have published PAS 220 – Food Safety for Food Manufacturing, PAS 223 – Design Requirements for Food Safety in Manufacturing and Provision of Food Packaging and PAS 7000 – Supply Chain Management. We're also on the FSSC Board of Stakeholders.

Our standards developers, assessors and tutors include some of the world's leading food safety experts who can assist your business. We bring together experts and innovators to tackle the ever-changing issues facing the whole supply chain in the agri-food and food safety sectors. We've also led a number of key initiatives including the development of pre-requisite programmes (PRPs).

With over 2,800 food and agri-food standards in our portfolio, we're well positioned to support the industry and supply chain challenges including food safety, food scarcity, sustainability, land usage, energy, water and corporate social responsibility issues.

As a Royal Charter company, with 65 offices worldwide, we have the global reach to help your organization, large or small. We help you make a difference not only to your business, but also to secure the sustainability of food production for future generations and improve the well-being of everyone.

For more information on how we can help your business make excellence a habit visit: [bsigroup.com/en-IN](https://bsigroup.com/en-IN)



By Royal Charter