



Your partner
in progress



GLOBALG.A.P.

Good Agriculture Practices.

Through the harmonization of global agricultural standards, GLOBALG.A.P. encourages sustainable agriculture and the minimization of the use of agro-chemicals to benefit farmers, retailers and consumers. It is a brand of smart-farm assurance solutions for certification of agriculture, aquaculture, and floriculture – Advancing safer and more sustainable farming practices in over 130 countries worldwide and empowering the your journey towards sustainable agricultural excellence.

GLOBALG.A.P. stands as the globally acknowledged benchmark for primary production. It aims to ensure the safety and sustainability of agricultural practices, benefiting farmers, retailers, and consumers worldwide. This comprehensive standard provides producers with a practical, efficient, and economical solution while adapting to the changing needs of buyers and global supply chains partners. It is built on a holistic approach that covers key topics within the industry such as:

- Food safety and traceability
- Workers' health, safety and welfare
- Biodiversity and habitats
- Energy efficiency
- Waste management
- Fertilizers and bio-stimulants

- Water management
- Integrated pest management
- Plant protection products

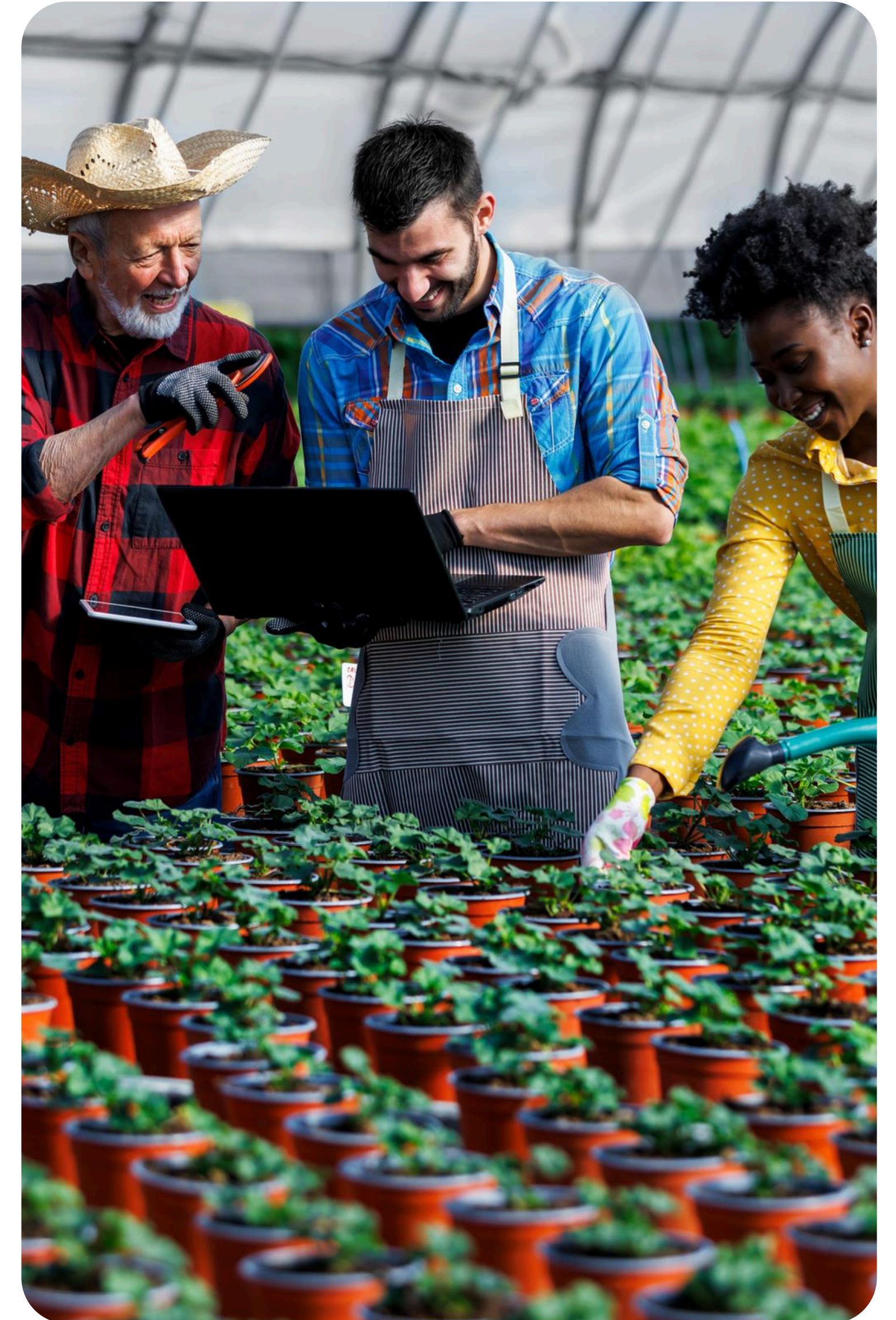
BSI Group is accredited and licensed to offer the following GLOBALG.A.P. Products:

- Integrated Farm Assurance for Plants (IFA)
- Chain of Custody (CoC)
- GLOBALG.A.P. Risk Assessment on Social Practice (GRASP)

Benefits of GLOBALG.A.P.

Certification to GLOBALG.A.P. will demonstrate your commitment to Good Agricultural Practices with the added benefits of:

- Adding value to your products by complying with a globally recognized standard
- Facilitating access to new local and global customers, markets, suppliers and retailers
- Reducing your exposure to food safety and product safety reputational risks
- Improving the efficiency of farm processes and management
- Encouraging environmentally sustainable farming practices
- Providing access to a secure online certification database that can be used to check producers and validate certificates



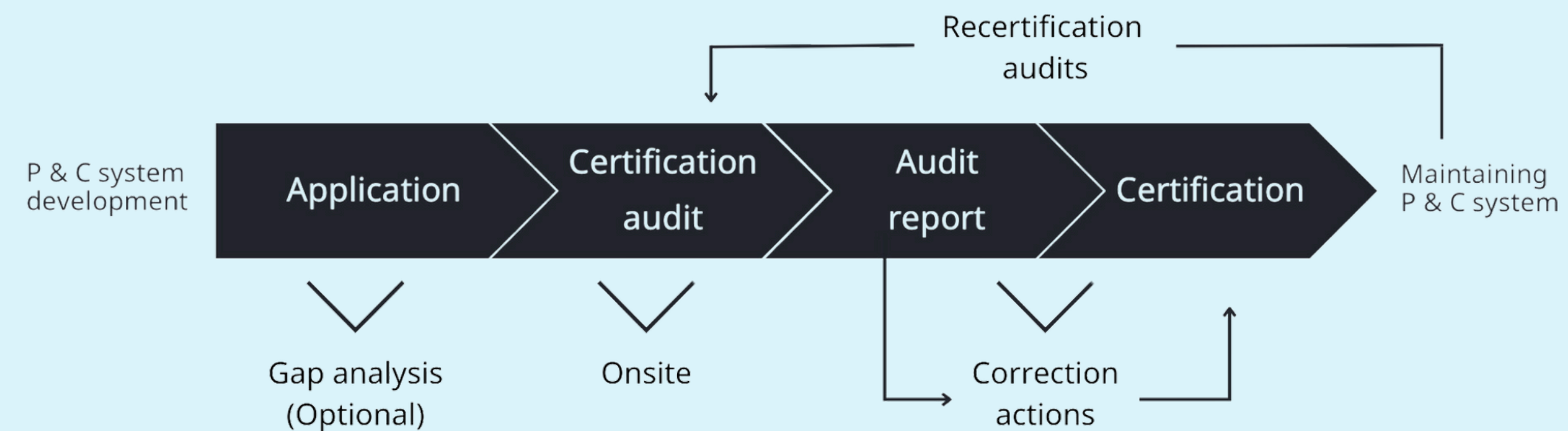
Journey to certification

- 1 Understanding**
- Download the free GLOBALG.A.P. standard documents from the Document Centre website
 - Understand the General Rules, applicable Options and Principles and Criteria (P&Cs) in the context of your business requirement.
 - Select a certification body and register the GLOBALG.A.P. Number (GGN)

- 3 Getting Certified**
- BSI conducts your GLOBALG.A.P. inspection/audit
 - GLOBALG.A.P. Inspection/Audits can be combined with your other food safety audits
 - Registration of certified produce in GLOBALG.A.P. Database

- 2 Implementation**
- Build a team.
 - Set your objective
 - Develop and implement the P&C's
 - Carry out a self-assessment using the bespoke checklists provided by GLOBALG.A.P. on their website and correct all non-compliance.

- 4 Making Excellence a habit**
- Market your certification
 - Identify your product as certified through use of the GGN on B2B documentation
 - Maintain the system
 - Prepare for your next inspection/audit.



Training

Advance your food safety skills

Our training courses will help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality. From understanding the principles and application of HACCP or ISO 22000 Food Safety to implementing effective internal audit processes and managing food safety challenges like labelling and recalls, our expert trainers help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industries issues like food labelling and recalls.

Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.

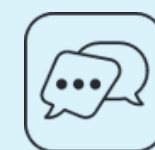
Our solutions for the food sector include certification, training, assessment, supply chain software and capacity building, to enable food organizations to build trust and resilience in:

- Food quality and safety
- Environmental sustainability
- Occupational health, safety and wellbeing
- Information security



Learn more at

bsigroup.com/en-au



Or talk to us about food safety management:

info.aus@bsigroup.com

