



How BSI helped protect food and drink supply chains from attack

Organizations from Tesco to Danone helped develop PAS 96

The starting point

The food and drinks industry is used to handling natural errors or cases of accidental contamination, which has led to the implementation of food safety management systems. The best-known of these systems is the Hazard Analysis and Critical Control Point (HACCP).

But deliberate attacks are another matter – and they are a growing threat. HACCP principles have not been routinely used to detect or mitigate such acts as:

- Economically-motivated adulteration
- Malicious contamination
- Espionage
- Extortion
- Counterfeiting
- Cybercrime

Such actions have a severe impact on the food supply chain and public health. People and animals can be injured, food can be contaminated, or crops can be destroyed. Organizations may suffer direct losses when responding to the sabotage, compensation may need to be paid to affected stakeholders, trade embargoes imposed by trading partners, and long-term reputational damage may be a risk.

The food industry needed to safeguard itself against malicious tampering and food terrorism.

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Dr. Bizhan Pourkomailian,
Global Director of Food Safety, Restaurant & Distribution, McDonald's

The challenge

The problem was that there were no guidelines that covered all threats to the industry.

In particular, companies lacked knowledge of the Threat Assessment Critical Control Points (TACCP) method. Closely aligned with HACCP, this is a risk management framework which can help businesses to deter deliberate attackers or detect an attack quickly.

The UK's Department for Environment, Food and Rural Affairs (DEFRA) wanted supply chains to be more resilient against deliberately harmful acts, in order to **protect the integrity and wholesomeness of food and food supply.**

The challenge was two fold: to raise awareness of the dangers quickly, and to help companies protect themselves.

The solution

DEFRA came to BSI to create a Publicly Available Specification (PAS).

A PAS is a fast-track standard that can be created in 9-12 months, sponsored by organizations wanting to create credible public standards.

These standards are driven by the needs of the sponsoring organization or industry but controlled by BSI's rigorous consensus-building processes; this ensures that they are correct, balanced and fair.

The PAS needed to cover 'All Threats' and protect every element of food, including the viability of businesses within the supply chain. It would therefore help businesses to assess their vulnerability to fraud, cybercrime, ideologically-motivated attackers and other 'insider' threats.

The PAS was developed through BSI's established process that draws on the collective experience of stakeholders from a wide range of relevant sectors, to provide **one common, consensus-based standard.**

This brought together a steering group with representatives from 15 organizations, including Danone, British Frozen Food Federation, University College London, Tesco plc, and McDonald's. **Involving companies from around the world meant the PAS could be used by organizations worldwide.**

This group commented on drafts, resolved technical issues and submitted it for public consultation before reaching a consensus and producing the final document: **PAS 96 Guide to protecting and defending food and drink from deliberate attack.**

Buy PAS 96 [here](#).



“As issues such as food terrorism become more of a reality, businesses need to be extra vigilant and confident that they have set up the basic practices on keeping their supply chains sabotage free,” David Fatscher, Head of Sector for Governance and CSR explains. “PAS 96 was specifically designed to minimize the risks associated with deliberate attack, enabling businesses to stay one step ahead and not suffer damage to their reputations.”

The result

By sponsoring this PAS, DEFRA and the Food Standards Agency led the way in safeguarding the food industry. They have supported their aim of increasing the long-term safety of food and food supply around the world, while promoting best practices.

The TACCP process outlined in the document helps businesses of all sizes to avoid and mitigate threats to their food supply chain.

By implementing TACCP and **PAS 96**, companies can:

- **Demonstrate their commitment to food safety**
- **Protect and enhance their brand reputation**
- **Reassure their stakeholders**

- **Improve productivity and reduce costs**
- **Manage their risks better, both now and in the future.**

Practical and easy to use, the PAS can be adapted by food businesses of all sizes, anywhere in the supply chain – something that is especially valuable for SMEs who can't always access specialist advice easily.

Success for McDonald's

Global food giant McDonald's is one business benefiting from PAS 96. They have shared the standard throughout their global supply chain. Adopting its guidelines has strengthened the company's internal standards and increased the security of their supply chain.

“The work with BSI has been very beneficial in many ways,” said Dr Bizhan Pourkomainian, McDonald's Global Director of Food Safety, Restaurant & Distribution. “Addressing key relevant topics to my industry and fast-tracking the provision of a standard has been most welcomed. The involvement of experts has given critical credibility to the standards published.”



About the sponsors

The Department for Food, Environment & Rural Affairs (DEFRA)

DEFRA is the UK government department responsible for safeguarding the natural environment, supporting the UK's food, farming and fisheries industries, and sustaining a thriving rural economy. DEFRA supports a cleaner, healthier environment and helps to protect against flooding, disease, and other natural threats.

The Food Standards Agency (FSA)

The FSA is an independent government department working across England, Wales and Northern Ireland to protect public health and consumers' wider interests in food. The FSA's strategy recognises growing challenges around food safety, affordability, security and sustainability.

Why BSI?

BSI lead the world in standards and our trademark Kitemark™ is recognized globally as a symbol of quality and safety. For a standard to be accepted and adopted by Governments, Industry, trade associations and businesses of all sizes it must be built on consensus and credibility. The PAS is developed through a rigorous consensus based process, evolved by BSI over more than 100 years.

Our aim

We aim to improve the quality and safety of products, services and systems by enabling the creation of standards and encouraging their use.

New standards are being developed all the time as new sectors, markets and business models emerge. The sooner these standards are in place, the faster and more efficiently growth occurs.

Take the lead in your sector

Learn more about what your business will gain by sponsoring a PAS, visit: bsigroup.com/pas

Or get in touch with us to discuss creating a PAS today!



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