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FOOD CERTIFICATIONS

PAKISTAN

Turn Potential Into Profit



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Food Certifications – Pakistan



Safety is one of the key factors in the food industry. Both consumers and health authorities demand that the food we consume offer high levels of quality and safety throughout the entire production chain and until its consumption by people. If there is a problem, it is necessary to identify its causes quickly and solve it as soon as possible. Therefore, there is a wide range of regulations and a large number of certifications that can guarantee food safety so that its consumption is suitable for certain consumer groups.

Basically, certifications are documentary proofs of fulfillment of a series of key requirements stipulated to safeguard food products.

Keeping in view the importance of certifications for food related business this particular document intends to provide a brief overview of most common certification requirements for local food business community.

These certifications generally ensure to comply with certain legal as well as voluntary nature obligations.

Types of Food Certifications:

Following Certifications are commonly used in Food Sector of Pakistan;

1. HACCP

Hazard Analysis and Critical Control Point System is a point based system demonstrating a real commitment to food safety through compliance.

It helps to transform the brand and acts as an effective entry-to-market tool, opening up new business opportunities around the world. It is based on 7 points principle:

Any company involved in the manufacturing, processing or production of food products, can use HACCP to minimize or eliminate food safety hazards in their production system and supply chain.



Benefits:

HACCP based procedures provide businesses with a cost effective system for control of food safety, from ingredients right through to production, storage and distribution to sale and service to the final consumer. The preventive approach of HACCP based procedures not only improves food safety management but also complements other quality management systems. The main benefits of HACCP based procedures are:

- Saving money in long run
- Food safety standards increase
- Ensuring compliant with the law

- Organizing process to produce safe food
- Due diligence and defense in court.

2. Food Safety Management System (FSMS)

FSMS is not only a legal requirement, but a helpful tool to ensure safe practices are followed within your business. FSMS is a systematic approach to controlling food safety hazards within a food business in order to ensure that food is safe to eat.

The food safety management system identifies, evaluates and controls food hazards, at all levels of the food supply chain; be it during ingredient supply, food preparation, packaging, storage, transportation etc.

Benefits:

The key benefits of FSMS mainly entails:

- Facilitate compliance with legislation:
 - Pertaining to General Food Hygiene (Regulation (EC) 853/2004)
 - Pertaining to Human Health & Food Safety (Regulation (EC) 178/2002)
 - Pertaining to Traceability (Regulation (EC) 1831/2003)
- Improves consumer confidence in products.
- Incorporates greater control of risks for food safety.

3. British Retail Consortium Standard (BRC) for Food Safety

This standard specifies the food safety, quality and operational criteria required within a food manufacturing organisation. This standard also covers a documented quality management system, as well as the control of requirements of the environmental conditions of the facilities, products, processes and personnel.

This standard is recognized by the Global Food Safety Initiative (GFSI). It is necessary certification for the export of Food items to UK.

Benefits:

BRC enjoys international recognition, and was developed with the aim of helping distributors to comply with the legal obligations of food safety and guarantee the highest level of protection for the consumer.



4. International Featured Standards (IFS)

IFS was created with the aim of obtaining a common quality and food safety standard. In this way, food manufacturers or food packaging companies are audited to optimize resources and guarantee transparency throughout the food preparation process. IFS certification is essential for food suppliers in the food distribution sector / export to EU, UK and USA.

Benefits:

This standard allows access to the food markets of the United Kingdom, Germany, France, Italy and USA.

5. GLOBAL GAP

GLOBAL GAP is an internationally recognized set of farm standards dedicated to Good Agricultural Practices (GAP). Through certification, producers demonstrate their adherence to GLOBAL GAP standards.

GLOBAL GAP is a series of voluntary standards with which you can certify

products from the primary sector. These standards cover the entire production process of the product (Farm to Fork).

Benefits:

Benefit of obtaining this certificate is that it shows customers (distributors, intermediaries, importers) that the products are made based on good agricultural practices, which also inspires confidence in consumers and guarantees access to other markets.

6. HALAL

Halal certification is a process of quality assurance applied to food, products and services that follow the Halal Regulations.

This certification, which is granted by the Halal Institute, guarantees that the products do not include or contain in their composition anything that is considered illegal by Islamic law, and that these are prepared, processed, transported and stored using means that are exempt from any element prohibited by the said law. In addition, it guarantees that the products have not been in direct contact with other foods that do not meet these requirements.

Benefits:

Halal certificate can enhance the marketability of your products to over 50 million Halal consumers in Europe and over 1.6 billion worldwide.

Halal certified products can be advertised as Halal and can also display the registered trademark Halal logo on their packaging, hence making your products readily acceptable by Halal consumers.



7. Organic Certification

Organic food products are increasingly in demand throughout the world as a means of guaranteeing quality of product and ensuring safety for consumers. The organic agriculture industry is faced with the challenge of producing foodstuffs and agricultural products while using methods which respect the environment and animal welfare.

Organic Certification is an internationally recognized set of standards aimed at proving that agricultural and food products have been produced with emphasis on the protection of soil and water, the enhancement of biodiversity and the responsible use of energy and natural resources. All food products, clients and suppliers can seek organic certification including farmers (individuals or associations), retailers and independent processors.

Benefits:

Becoming organic certified helps producers and handlers receiving premium prices for the products. It also helps in accessing fast-growing local, regional, and international markets while supporting the local economies as well. There are many programs in which organic producers / processors are technically assisted and provided with grants helping them in their business.

8. Conformity Assessment

Conformity Assessment is a standard developed by Pakistan Standards and Quality Control Authority (PSQCA) to emphasize and contribute for enhancing the national economy and international competitiveness.

It also adopts International Standards by the process of consultation and consensus involving Stakeholders (Consumers, Manufacturers, Government & Regulatory Bodies, Technologists, Scientists, Testing Laboratories and Academia.



Benefits:

Conformity Assessment helps in:

- Improvement and consistency in quality
- Customer confidence and wider markets
- Organized purchasers
- Confidence in integrity of a product
- Reduction in costly testing and inspection
- Protection of consumer and environment
- Improved public purchases and optimum overall economy
- Facilitation of international trade, mutual recognition and acceptance.

Useful Links:

www.pnac.org.pk

www.psqca.com.pk

www.btsa.com

www.bureauveritas.com

<https://www.sgsgroup.pk>

www.na.gov.pk

www.phda.com.pk

www.sanha.org.pk

www.smeda.org.pk

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Certificate	Process	Quality	Export	Halal
HACCP	✓			
FSMS	✓			
Halal	✓			✓
BRC	✓		✓	
IFS	✓		✓	
CA	✓	✓		