

FOOD SAFETY AND CERTIFICATES



Food safety is a critical aspect of agricultural production that ensures that food products are safe to eat and do not pose a risk to the health of consumers. Food safety certificates are documents that certify that a product or process meets certain safety and quality standards. Here are some of the main food safety certificates and standards:

1. ISO 22000 - International Standard for Food Safety Management Systems. It defines the requirements for a Food Safety Management System (FSMS) in an organization involved in the food chain.

2. HACCP (Hazard Analysis and Critical Control Points) - A Hazard Analysis and Critical Control Points System that identifies, evaluates and controls food safety hazards.

3. GlobalGAP - A global standard for good agricultural practice that covers all aspects of food production, including food safety, worker health and environmental protection.

Facilitates access to international markets, improves the reputation of the producer and ensures product safety.

4. IFS Food (International Food Standard) - International standard for food safety and quality, developed by the German Retail Industry Association (HDE). Guarantees the safety and quality of food products, facilitates access to European markets.

5. FSSC 22000 (Food Safety System Certification) - Food safety certification system based on ISO 22000 and PAS 220. It is recognized by the GFSI (Global Food Safety Initiative).

6. SQF (Safe Quality Food) - Food safety and quality standard developed by the Food Marketing Institute (FMI) and the Western Association of Food Chains (WAFC).

7. Organic Certification - Certification for organic products, which guarantees that the products are produced without the use of synthetic pesticides, herbicides and genetically modified organisms (GMOs).