

QS – focus on control throughout the supply chain



QS – Quality scheme
for food

Dr. Hermann-Josef Nienhoff
QS Qualität und Sicherheit GmbH



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QS – Quality scheme for food

- Participation of the entire value chain from farm to retail
- Strength consumer trust in a reliable food production
- Actively supported by the whole food supply chain
- Large acceptance and participation:
 - Fresh meat and meat products → 85.300 participants
 - Fresh fruit and vegetables → 13.900 participants
- International cooperations and mutual recognitions with other schemes





Organisational structure





Key Elements

- Clearly defined criteria on all production stages with participation of all stakeholders
→ **Joint determination of criteria** (advisory board)
- QS participants are engaged on a contractual basis
→ **System and Sanctions Agreement**
- QS participants use the QS label for
→ **Communication to consumers and business partners**
- QS label is an unambiguous message to consumers:



**Goods labelled with
Quality Assurance Scheme.**

come from a cross-stage



Key Characteristics

- Vertical quality assurance scheme
- Open to all market participants regardless national borders
- Focus on process quality and food safety
- Compliance with legal provisions as a minimum requirement
- Additional requirements and check points relevant for food and feed safety
- Extensive monitoring programmes for pesticide residues, toxic substances and zoonotic infections





Actual participation in the QS system - meat and meat products

Stage	QS system partner ¹
Feed ingredients	941
Compound Feed	605
Agricultural Production	67.525
Cattle farms	32.273
Pig farms	33.147
Poultry farms	2.105
Slaughtering, Deboning	314
Meat Processing	209
Retail/Wholesale	15.030
Total	85.376

¹ thereof 2.900 QS-participants in 16 EU Member States



Actual participation in the QS system Fresh fruit and vegetables

Stage	QS system partner
Producer fruits, vegetables	3.856
Producer potatoes	2.327
Produce Marketing Organisation	274
Retail/Wholesale	7.416
Total	13.873



Certification and control procedure

- **Independent audits** ensure compliance with the QS criteria (EN 45011 accreditation)
 - Audit reports managed in a central database
 - Sanctions in case of major non compliances
- **Audit frequency** depending on audit result
 - Motivation of participant
 - Risk oriented approach
- **Meta control** supports the regular audits
 - Supervision of the certification bodies and auditors
 - Random sample audits on a regular basis
 - Traceability checks unannounced





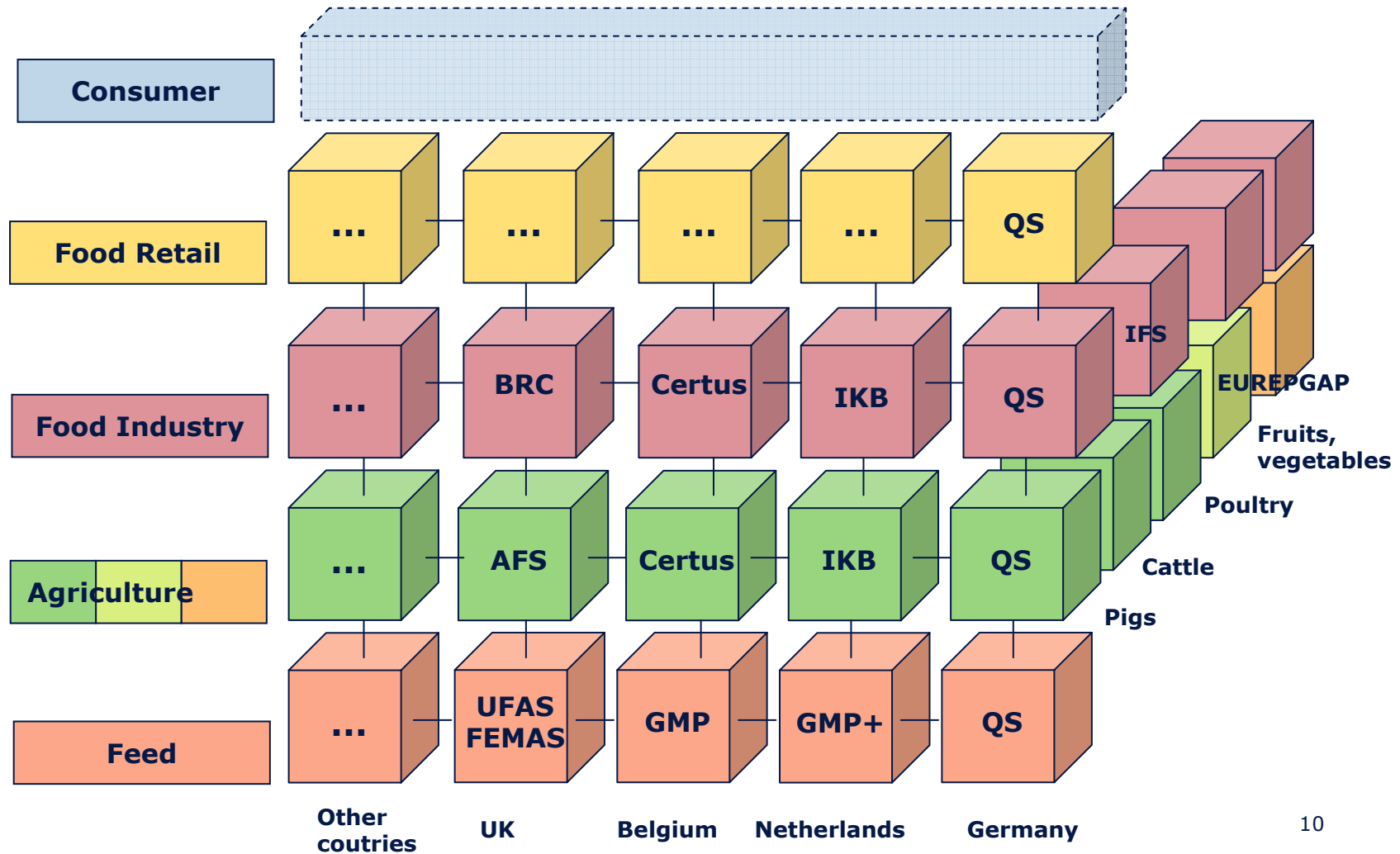
Review QS-Audits – last 4 years

Level of performance

Stage	Total	Very high %	High %	Good %	No approval %
Feed	2.129	94,6	3,7	0,7	1,0
Agriculture	106.958	88,8	8,0	1,0	2,2
Slaughtering Deboning	877	96,8	2,5	0,1	0,6
Processing	576	96,5	2,6	0,2	0,7
Retail/ Wholesale	10.578	84,1	6,7	0,4	8,8
Total	121.118	88,6	7,7	0,9	2,8



Multitude of schemes





Collaborative partnership → Basis for mutual recognitions



Based on the principle: **„Safe Food Transparently Produced“**

Participants

Quality schemes:



Belgium



Denmark



Germany



Netherlands



Austria

Retail:

METRO Group

(and others)



International cooperation → Harmonisation of different standards

International Feed Safety Alliance (IFSA)

vocom



Productschap Diervoeder

IFIS (International Feed Ingredients Standard)

- Harmonises the existing requirements of:
QS (Germany), GMP (Belgium), FEMAS (UK) and GMP+ (Netherlands)
- Is universally valid:
Standard is applicable to manufacturers of feed ingredients worldwide
- Meets EU-requirements and Codex Alimentarius Code for Good Animal feeding



Important aspects for the whole food chain

- Consideration of different market structures
- No barriers to market access
- Open to all market participants
- Avoid unnecessary extra costs and multiple certification
- Integrated crisis management in the chain
- Support and manage information along the chain





Benefits of a common Database

		QS-Software-Platform			
		Master data	Feed monitoring	Salmonella monitoring	Residue monitoring
Stages/Users:					
Certification and testing	<ul style="list-style-type: none"> • Administration • Audit reports 	<ul style="list-style-type: none"> • Documentation • Test results 	<ul style="list-style-type: none"> • Documentation • Test results 	<ul style="list-style-type: none"> • Documentation • Test results 	
Feed ingredients Compound feed	<ul style="list-style-type: none"> • Documentation • Approval 	<ul style="list-style-type: none"> • Test results • Feedback / Steering 	<p>Transparency</p>		
Livestock Fruit and veg production	<ul style="list-style-type: none"> • Documentation • Approval 	<ul style="list-style-type: none"> • Test results • Feedback / Steering 	<ul style="list-style-type: none"> • Classification of herds • Basis for Consulting Service 	<ul style="list-style-type: none"> • Test results • Feedback / Steering 	
Meat Processing PMO	<ul style="list-style-type: none"> • Documentation • Approval 	<p>Supervision</p>		<ul style="list-style-type: none"> • Test results • Feedback / Steering 	
Retail Fresh food	<ul style="list-style-type: none"> • Documentation • Approval 	<p>Documentation</p>		<ul style="list-style-type: none"> • Test results • Feedback / Steering 	

Administration



Challenges for a Food Quality Scheme

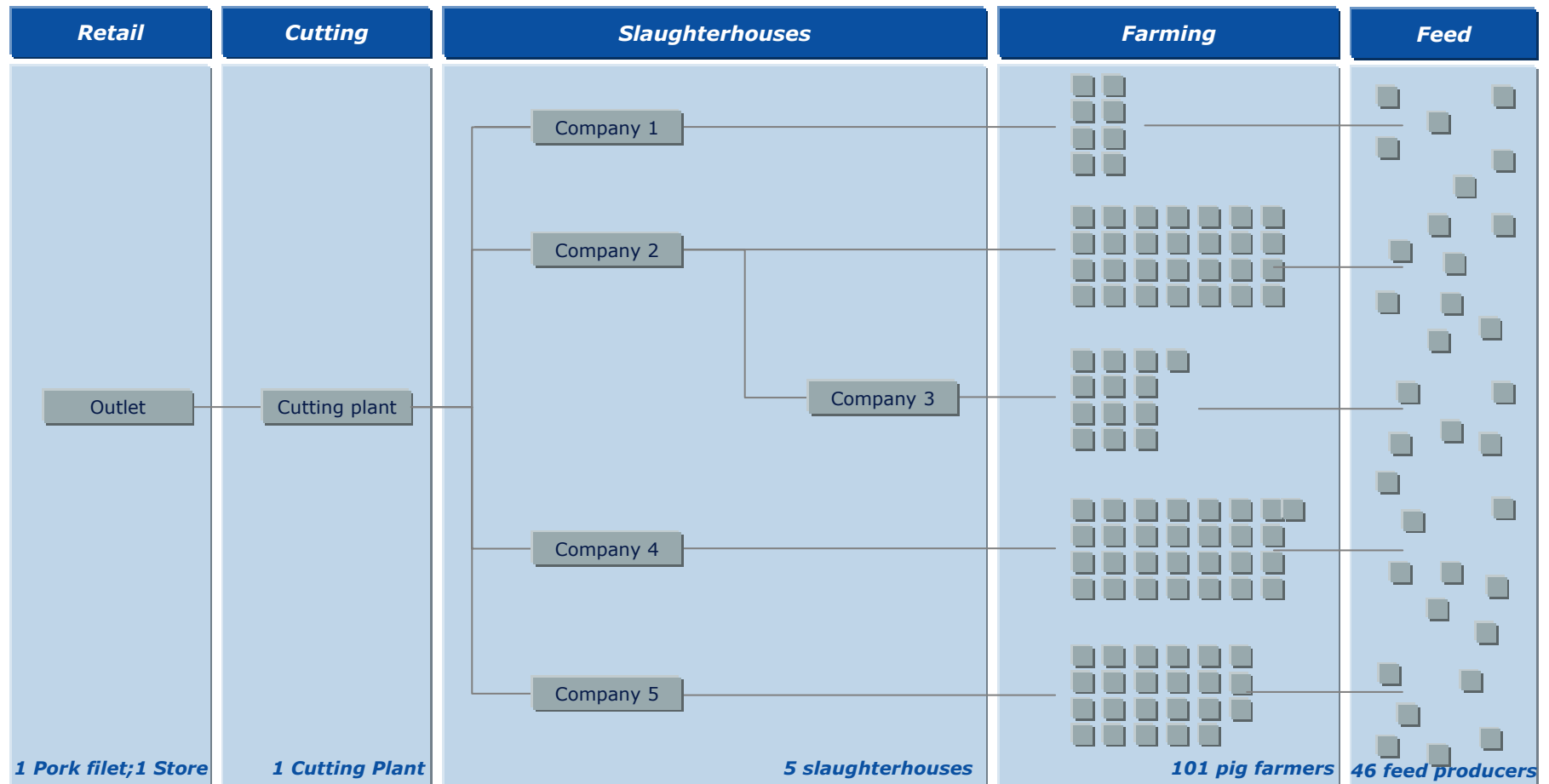
- Market orientation
- Create added value for participants
- Compliance with existing legal requirements (national, EU-regulations)
- Transparency and reliability
- Open for Private Public Partnership (among others “cross compliance”)
- Facilitate mutual recognitions (interface competence to other schemes)
- Optimization of traceability and information flow in the food chain





Traceability check

→ Illustration of Extension in the meat chain





Further information about QS

- Participants
- Guidelines
- Checklists
- Certification bodies
- Laboratories
- Central Database
- Contact

www.q-s.info



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*Es hat sich einmal mehr bewiesen:
Im Handball ist Teamgeist die Basis
für Sieg und Erfolg. Genau dieses
Konzept verfolgt auch das QS-
Prüfsystem für Lebensmittel.
Alle Systemteilnehmer arbeiten
Hand in Hand für*

*mehr Transparenz und Sicherheit bei der
Erzeugung von Lebensmitteln: vom Feld
bis zur Ladentheke. Das nennen wir
ein gutes Stück Verlässlichkeit.*



QS - Ihr Prüfsystem

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