



Safe Quality Food (SQF) Certification

The SQF Certification helps companies in all sectors of the food industry prove that their food has been produced, processed, prepared and handled according to the highest possible standards throughout the supply chain.

Scientific Certification Systems' Food Safety team can guide your company through the SQF certification process with training, assessment tools, guidance manuals, online audit reporting, and certification marketing support.



Who should get SQF Certification?

The SQF program certifies to two different standards:

SQF 1000: For primary producers in horticulture, produce, meat, poultry, dairy, eggs, coffee and cereal production, fishing and aquaculture. SQF 1000 is aimed at producers of food and raw materials whose primary business is growing.

SQF 2000: For manufacturers and processors– including fresh produce pack houses, meat processors, beverage producers, ingredient suppliers, distributors, brokers, and retailers.

Benefits of SQF Certification

- **Compliance** - The SQF standards exceed many international food safety, traceability and quality requirements.
- **Global Recognition** - The SQF program is recognized by the Global Food Safety Initiative (GFSI) and buyers worldwide.
- **Audit Harmonization** - The SQF program reduces the inconsistencies and costs of multiple audits, and provides easily-accessible audit information.
- **Productivity** - Many SQF-certified suppliers have demonstrated that their business has benefited considerably through greater recognition in the marketplace, fewer complaints and returns and increased productivity.

for information about becoming certified or locating certified products:

SCScertified.com/foodag

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SCIENTIFIC CERTIFICATION SYSTEMS | *Setting the standard for sustainability™*

Providing global leadership in independent, third-party certification, auditing, testing and standards development for more than 25 years.



Audit Process



Benefits of SQF Certification (continued)

- Integrity and Consistency - The SQF Institute oversees all certification-body auditor training and examination requirements to reduce auditor and process variability.
- Ethical Sourcing – The voluntary SQF Ethical Sourcing module assures socially and environmentally-responsible practices.
- Quality Management - SQF includes a level 3 certification for manufactures that focuses on product quality.
- It is the only GFSI recognized standard that has been benchmarked from food to fork, covering both primary production (SQF 1000) and food manufacturing and distribution (SQF 2000) supply chains.

The SQF Certification Process

SCS will lead your company through the following steps:

- Self Assessment / Pre-Assessment
- Desk Audit
- Facility audit
- Corrective Actions
- Audit Report
- Certification Approval
- Annual Renewal Audit

Training

As an SQF Training Center, SCS offers classes in implementing SQF 1000 and 2000 for practitioners and consultants.



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