

The world's major food retailers are increasingly requiring certification to GFS-recognized standards. Achieve compliance and expand market access with Alliance' suite of GFS certification services.

The complexity and global nature of food supply chains are making it more difficult than ever to assure food safety and quality. To address these challenges, more and more retailers are demanding compliance with food safety standards recognized by the GFS. The Global Food Standards (GFS) is a certification service of Alliance committed to improving food safety along the value chain. The GFS approves a number of food safety standards covering farming, packaging, storage and distribution.

Alliance offers certification and auditing services for a wide range of GFS-recognized standards. Certification to these standards shows retailers and consumers your organization's adherence to food safety management best practices, enhances your access to international markets and enables you to better manage food safety risk.

KEY BENEFITS:

- ✚ INCREASE CONSUMER LOYALTY BY DEMONSTRATING YOUR COMMITMENT TO FOOD SAFETY
- ✚ IDENTIFY AND CONTROL FOOD SAFETY RISKS THROUGH INDUSTRY BEST PRACTICES ACHIEVE CONTINUOUS IMPROVEMENT
- ✚ WITH REGULAR AUDITS TO IDENTIFY NON-CONFORMITIES
- ✚ GO ABOVE AND BEYOND REGULATORY REQUIREMENTS
- ✚ SECURE ACCESS TO GLOBAL MARKETS

ALLIANCE ACCOMPANIES YOU ALL OVER THE WORLD TO OFFER PRODUCTS IN ACCORDANCE WITH INTERNATIONAL STANDARDS.

Global Food Standard(GFS):

GMP, Good manufacturing practices are the practices required in order to conform to the guidelines recommended by agencies that control the authorization and licensing of the manufacture and sale of food and beverages, cosmetics, pharmaceutical products, dietary supplements, and medical devices.

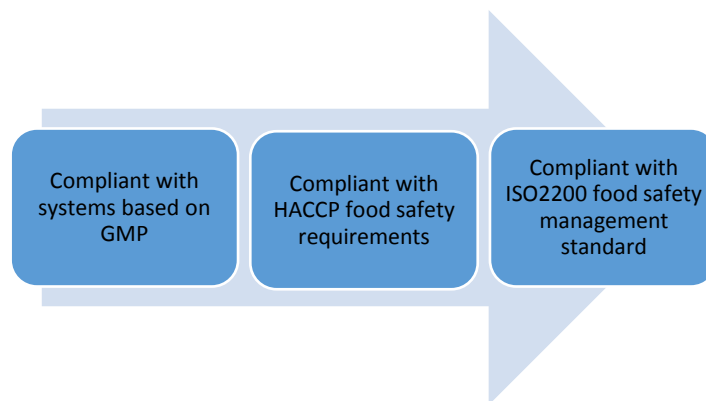
HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

ISO22000 sets out the requirements for a food safety management system and can be certified to it. It maps out what an organization needs to do to demonstrate its ability to control food safety hazards in order to ensure that food is safe. It can be used by any organization regardless of its size or position in the food chain.

GFS: ENSURE SAFETY AND QUALITY

Brand Reputation through Compliance Global Food Standard (GFS) that have developed standards for food safety and quality. Certification to these standards helps you access international markets, improve your relationships with distributors and reduce food safety risk.

Alliance is accredited to provide certifications against a wide range of food standards, including the Food Standard for Food Safety, Packaging, Packing Materials, Storage, Distribution, and the logistics standards.



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