



## Few Words about **HellasCert**

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**HellasCert** is the Hellenic Association of Accredited Certification and Inspection Bodies based in Greece.

**HellasCert** is interested in conformity assessments, operating according to the European standards

ISO/IEC 17020,

ISO/IEC17021, and

ISO/IEC17024, EN 45011.



## Few Words about HellasCert

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The **aims** of **HellasCert** are:

- To promote the meaning such as of "**Quality**", "**Inspection**" and "**Certification**"
- To improve the **quality** as well as the **safety** of products and services, through procedures of "**Inspection**" and "**Certification**"
- To improve the Hellenic companies' competitiveness by providing Certificates of International recognition and added value.



## Few Words about HellasCert

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- To assure transparency with respect to the actions and operations of the Certification Bodies
- To provide a forum in which consensus among regional bodies may be reached on important matters related to conformity assessment issues
- To facilitate cooperation among members bodies.



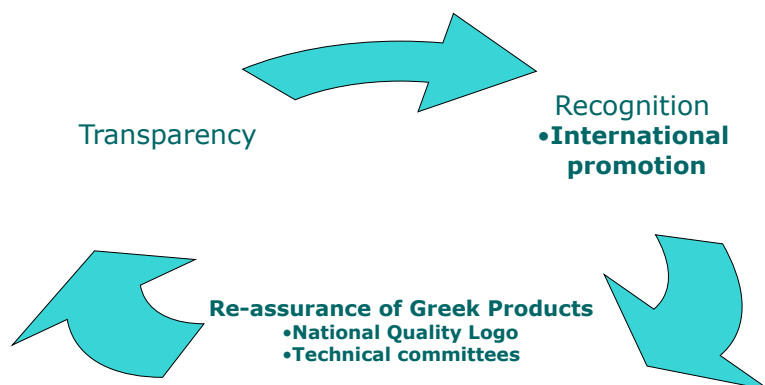
## Activities in the Agricultural Sector

- Contribution in the benchmarking of the Greek national standard AGRO 2.1 & 2.2 with the protocol **GLOBALG.A.P.**

Members involved in this project :  
AgroCert, **HellasCert.**



## Why HellasCert?



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## **One Stop Audits- Combination of Various Schemes in Fruit Traceability**

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## **Food Safety Standards**

- There is a wide range of different standards and regulations in the food sector like
  - hygienic standards,
  - sanitary and
  - phytosanitary standards,
  - or maximum levels related to the content of aflatoxin or pesticides.

## Food Safety Standards

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Possible criteria for classifying standards are whether they are:

- a) private or public,
- b) voluntary or mandatory,
- c) product standards or standards related to production and processing methods

## Standards and Certification

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A more comprehensive approach to standards is **certification** consisting of a different standards and regulations relating to food quality, environmental or social issues.

**Certification** generally aims at providing consumers with better information about the characteristics, quality and safety of food products, thus enhancing market transparency.

## Certification and Traceability

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Traceability has been added as an important component to certification

## Traceability

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Under EU law (Reg. No.178/2002), "traceability" means the ability to track any food, feed, food-producing animal or substance that will be used for consumption, through all stages of production, processing and distribution

Traceability is a risk-management tool which allows food business operators or authorities to **withdraw** or **recall** products which have been identified as unsafe.

## GLOBALG.A.P. and Traceability

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- To obtain GlobalGAP certification, the producer, or group of producers, needs a complete administrative system to keep track of all farm activities and the products they produce (**TRACEABILITY**). The GlobalGAP-certified producer then has an advantage when selling products to retailers that require the certification.

## GLOBALG.A.P. Requirements for Traceability

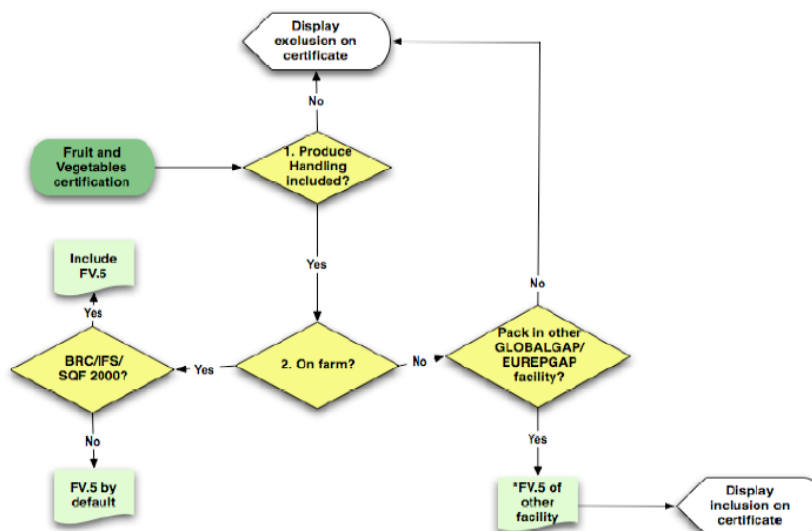
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- **AF. 7.1** All producers must have a documented recall procedure to manage the withdrawal of registered products from the market.
- **CB. 1.1** Is GLOBALGAP registered product traceable back to and trackable from the registered farm (and other relevant registered areas) where it has been grown?

## GLOBALG.A.P. Produce Handling

When a producer does produce handling, control points **FV.5 Produce Handling** are obligatory for the respective product. If the produce handling facility already has IFS/BRC/SQF 2000 certification, the GLOBALGAP inspector needs not to inspect the whole section except of **FV.5.8 Post-harvest Treatments** (GLOBALGAP General Regulations).

## GLOBALG.A.P. and Schemes



## IFS- BRC-ISO 22000 Requirements of Traceability

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### Law Harmonization

- Regulation (EC) No 178/2002 (General Food Law)
- Regulation (EC) No 1935/2004 (Packaging)
- Regulation (EC) No 1829/2003 & 1830/2003 (GMO)
- Directives (EC) No 89/2003, No 26/2005 & No 142/2006 (EU allergen directives)

## IFS- BRC-ISO 22000 Requirements of Traceability

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Traceability shall be ensured at all stages in order to facilitate:

- Control
- The recall of defective products
- Consumer information and attribution of responsibilities

## IFS- BRC-ISO 22000- QS Requirements of Traceability

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The materials and articles which are placed on the market shall be identifiable by an appropriate system:

- Means of labeling
- Relevant documentation or
- Information

The traceability system shall incorporate all relevant processing and distribution records

## Traceability through the schemes

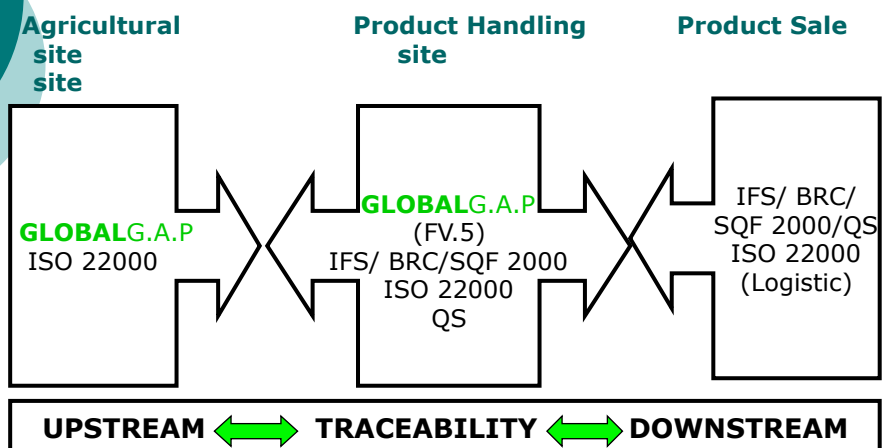
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- The system traces the food product right back to the producer to verify:
  - inputs used,
  - laboratory tests performed,
  - phyto-sanitary certificate,
  - grading/packing details etc.
- This makes damage control quicker and limits legal and financial liabilities
- Also, permits the importing countries to track the food chain to assess Food Safety and Quality and thereby improve their confidence in agri exports

## Traceability through the schemes

- Certain hazardous substances, when they enter the food chain, are very difficult to reduce to acceptable level or eliminate and the only option is to control such hazard at the entry point in food chain.

## Traceability Integration



## Traceability Integration

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- The integration of GLOBALG.A.P with IFS/BRC/ISO 22000 provides a comprehensive Food Safety and Quality management system with a farm-to-fork approach.
- It demonstrates the ability to control food safety hazards and communicates food safety information throughout the food chain (**traceability**) by emphasising on programmes such as GAP, manufacturing practices, good hygienic practices etc.
- It ensures compliances to statutory requirements, assesses and meets consumer requirements, evaluates and updates the system including outsourced processes and thus certifies that food is safe at the time of consumption

## Conclusions

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- Tracing agricultural commodities through international trade
- Testing and Identification
- Food chain Integrity
- Law Harmonization
- Rapid Alert
- Consumer Confidence
- Attribution of responsibilities

## Conclusions

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### Combination of Schemes

- Exchange information
- Greater transparency in food industry
- Continuous improvement
- Reduce number/time of audits
- Exchange of best practices & knowledge
- Time & resources to invest in food quality and safety levels