SAFEGUARDING CERTIFICATION STATUS THROUGHOUT THE SUPPLY CHAIN

Certification according to the GLOBALG.A.P. Chain of Custody (CoC) standard ensures the segregation and traceability, and thus integrity, of your product’s GLOBALG.A.P. certification status throughout its entire life cycle, from the farm to the restaurant or market shelf.

Transparency throughout the supply chain guarantees the integrity of your product and reassures your customers.

The GLOBALG.A.P. CoC standard is an essential tool for all producers, retailers, retail stores, and restaurant chains handling GLOBALG.A.P. certified products*. The standard ensures that any product bearing a GGN label logo or sold as a GLOBALG.A.P. certified product is sourced from GLOBALG.A.P. certified farms.

The GLOBALG.A.P. CoC standard identifies the certification status of your product throughout the entire process, from farm to retailer, retail store, or restaurant. It lays out strict requirements for handling certified products and for the proper segregation of certified and non-certified products in the processing operation units.

The GLOBALG.A.P. CoC standard gives you the level of transparency and integrity that provides added value to your product and brand in the market and added reassurance to your customers.
HOW CHAIN OF CUSTODY CERTIFICATION ENSURES TRACEABILITY & SEGREGATION

1 **Identification**
Each company is identified via a unique GLOBALG.A.P. Number (GGN) and/or CoC Number in the GLOBALG.A.P. database.

2 **Input Check**
Every buyer can verify the certification status of the purchased product and/or the validity of the supplier’s CoC certificate.

3 **Labeling**
Every time a product changes hands and/or is repackaged, the new label must include the current owner’s CoC Number. The transaction (sales) document must specify the buyer’s CoC Number and the amount of GLOBALG.A.P. certified products sold.

4 **Traceability System**
The CoC certified company must have a system in place to ensure that certified products are clearly segregated from non-certified products.

5 **Mass Balance**
By accounting for products entering and leaving its warehouse, the CoC certified company validates its system and maintains traceability.
The CoC standard version 6 makes it possible to identify GLOBALG.A.P. certified products in multi-ingredient products.
GLOBALG.A.P. CHAIN OF CUSTODY FOR RETAIL STORES AND RESTAURANT CHAINS

The CoC standard version 6 also allows retail stores and restaurant chains selling products from GLOBALG.A.P. certified production processes to identify GLOBALG.A.P. certified products with the GGN label logo.
SAFEGUARDING CERTIFICATION STATUS THROUGHOUT THE SUPPLY CHAIN

Scope
The CoC standard can apply to any company handling and/or trading in GLOBALG.A.P. certified products, e.g., packers, traders, processors, brokers, wholesalers, slaughterhouses, logistics, subcontractors, retail centers, restaurants, etc. CoC certification allows each of these businesses to use the GLOBALG.A.P. claim.

CoC certification covers the whole supply chain and is applicable for crops, livestock, aquaculture, and animal feed products.

- **For Fruit and Vegetables:** The CoC certification scope covers non-processed products such as packed and whole fruits or vegetables.

- **For Aquaculture:** Animal welfare related control points apply for live fish handling like fish slaughter.

- **For Livestock:** Beyond the slaughtering stage, CoC inspection and certification must occur in combination with a GFSI post farm gate standard.

Subcontractors (service providers) may be:
- Included in the scope of the certification of the product owner, or
- Certified individually and receive their own CoC certification independently of the legal ownership of the certified product.
1. THROUGH A GLOBALG.A.P. APPROVED AND ACCREDITED CERTIFICATION BODY

**STEP 1**
Download the relevant GLOBALG.A.P. standard documents and checklists from our website.

**STEP 2**
Carry out a self-assessment using the checklist and correct all the points you don’t comply with. A GLOBALG.A.P. licensed Farm Assurer can provide you with valuable assistance during your inspection preparations.

**STEP 3**
Find a full list of GLOBALG.A.P. approved certification bodies on our website.

**STEP 4**
Arrange an appointment with a GLOBALG.A.P. approved certification body. An inspector will then conduct the first on-site inspection.

**STEP 5**
Once you successfully comply with the standard’s requirements, you’ll receive a GLOBALG.A.P. CoC v6 certificate for the relevant scope.

Access the GLOBALG.A.P. documents at www.globalgap.org/coc
2. THROUGH A BRC/IFS COMBINED AUDIT

**BRC GLOBAL STANDARDS**

BRC Global Standards is a leading food safety and quality certification program used by over 26,000 certified food suppliers in over 130 countries. BRC and GLOBALG.A.P. have developed an add-on for joint BRC and GLOBALG.A.P. Chain of Custody (CoC) audits for the fruit and vegetables sector. Module 10 – GLOBALG.A.P. Chain of Custody was developed in order to enable food producers and manufacturers packing fresh products to identify their products as originating from a GLOBALG.A.P. certified producer or producer group. The certification ensures that products are traceable and segregated throughout the supply chain.

The BRC auditor can audit the GLOBALG.A.P. CoC standard version 6 as an add-on to the BRC Food audit of the product packaging company. The audit will result in two separate certificates. The aim of this partnership is to reduce multiple audits by covering additional requirements and auditing them at the same time as the BRC audit. Please contact your BRC auditor to combine both audits during the next visit.

Find approved certification bodies offering the BRC Module 10 – GLOBALG.A.P. CoC here.

**IFS INTERNATIONAL FEATURED STANDARD**

IFS has developed eight food, product, and service standards and issues more than 16,500 certificates to companies in over 90 countries a year.

In 2015, IFS and GLOBALG.A.P. agreed to a framework for combined IFS and GLOBALG.A.P. Chain of Custody (CoC) audits. In this cooperative framework, the IFS auditor, with additional CoC training, will audit the GLOBALG.A.P. CoC standard version 6 in a combined audit with the IFS audit. The IFS - GLOBALG.A.P. CoC combined audit is applicable to any companies certified by IFS (IFS Food, IFS Food with United Fresh, IFS Broker, IFS Cash&Carry/Wholesale, IFS Logistics standards) that handle and/or trade in GLOBALG.A.P. certified products (e.g., fruits, vegetables, crops, fish, seafood, meat, or milk).

The audit will result in two separate certificates. This cooperation will ensure a cost-effective combination of the two certificates as required by members of both organizations. Please contact your IFS auditor to combine both audits during the next visit.

www ifs-certification com
THE TRACEABILITY SYSTEM

The term ‘traceability system’ refers to the complete system of data and operations capable of maintaining desired information about a product and its components through all or part of its production and utilization chain. Traceability systems contribute to the ability to withdraw and/or recall products if necessary. The objective of these requirements is to ensure that any product sold as GLOBALG.A.P. certified is produced from material that originates from certified GLOBALG.A.P. farms. Unless otherwise stated, chain of custody controls always consist of an appropriate combination of segregation and identification to ensure that certified and non-certified products are not mixed. The implemented traceability system is influenced by regulations, product characteristics, and customer specifications.

The company applying for CoC certification receives a CoC Number from the certification body. The CoC Number is used and implemented according to this CoC standard in combination with the company’s existing traceability system.

The prefixes ‘CoC’ and ‘GGN’ followed by the 13-digit number can be used on the product and/or final packaging at the point of sale. The legal entity that labels the product with a GGN must have a valid GLOBALG.A.P. Integrated Farm Assurance (IFA), Compound Feed Manufacturing (CFM), Plant Propagation Material (PPM), or Chain of Custody (CoC) certificate, or be certified according to a CoC equivalent standard.

Every CoC certified company shall validate each supplier’s GLOBALG.A.P. certificate through the GLOBALG.A.P. database, using the supplier’s GGN or CoC Number and checking their current certification status (www.globalgap.org/search).
GLOBALG.A.P. PRODUCTS - BUILT ON A SOLID FOUNDATION

GLOBALG.A.P. certification is the product of a transparent and independent standard development system that relies on intensive consultation, contribution, and collaboration by our technical committees, focus groups, members, national technical working groups, certification bodies, and the industry.

localg.a.p. PFA – THE FIRST STEP TOWARD SAFE AND SUSTAINABLE AGRICULTURE

localg.a.p. is a verified capacity-building tool and a cost-effective solution for emerging markets. It was developed not only for local implementation, but also to prepare producers – especially those who cannot be immediately certified – for certification. The localg.a.p. brand offers the PFA standard, a subset of the GLOBALG.A.P. IFA standard requirements. It is the lowest/entry level of the GLOBALG.A.P. family of products and not covered under certification.

GLOBALG.A.P. IFA – THE INTERNATIONAL STANDARD FOR SAFE AND SUSTAINABLE AGRICULTURE

GLOBALG.A.P. IFA is the internationally recognized standard for farm production. By complying with a single harmonized global standard for safe and sustainable food production, producers can show their commitment to good agricultural practices.

GLOBALG.A.P. PRODUCE SAFETY ASSURANCE STANDARD

Designed for specific regions where producers and their customers require only a food safety solution, the new Produce Safety Assurance standard based on the GLOBALG.A.P. IFA standard and consists of only the food safety elements. The GLOBALG.A.P. Produce Safety Assurance standard covers the certification of food safety elements over a product’s entire agricultural production process, from before the plant is in the ground (origin and propagation material control points) to the packaging.

GLOBALG.A.P.+ Add-on – CUSTOMIZED SOLUTIONS FOR SAFE AND SUSTAINABLE AGRICULTURE

GLOBALG.A.P.+ Add-on is the innovative solution for all your specific certification needs. Enhance your GLOBALG.A.P. standard with customized add-ons that raise your status as a producer and offer buyers specific assurances tailored to their interests and preferences.
GLOBALG.A.P. AT A GLANCE
THE MOST WIDELY ACCEPTED GOOD AGRICULTURAL PRACTICES CERTIFICATION WORLDWIDE

430+ voluntary members form the GLOBALG.A.P. Community

207,000+ certified producers in 130+ countries

Capacity building for thousands of people on 5 continents and in 10 languages

A pioneering integrity system with independent assessments to monitor the performance of our certification bodies

A consumer label for seafood based on the GLOBALG.A.P. Aquaculture Standard

3 main products with 40+ standards and programs

An extensive worldwide network of consultants to help producers with their certification process

2,000+ inspectors and auditors working for 160 approved certification bodies

An online consumer portal for transparent farm verification and information

GLOBALG.A.P. governed by an elected Board

A harmonization program to benchmark schemes and checklists around the world

1,000+ international experts active in Technical Committees, National Technical Working Groups and Focus Groups

600+ products available for certification

A secure online certification database to check producers and validate certificates

A consumer label for plants based on the GLOBALG.A.P. Flowers & Ornamentals Standard

FIND OUT HOW GLOBALG.A.P. CAN ADD VALUE TO YOUR BUSINESS AT www.globalgap.org
Since 2015 GLOBALG.A.P. has been committed to the UN Global Compact corporate responsibility initiative and its principles in the areas of human rights, labour, the environment and anti-corruption.