



Food Services




The Challenge




From the farm to the fork, the entire food industry itself has evolved into a diverse network of multiple channels. More often we find the core operational structure, as well as various business processes involved in food production and distribution, fail to communicate and align with one another. For example, a farmer's methodology for determining the particular soil needed is entirely different from the approach and reasoning behind a local supermarket's choice on how to display and store a finished product. This evident diversity of various standards for an even larger number of scopes involved poses huge challenges within the marketplace.

If procedures, policies, best practices, and standards are not understood, implemented, and embraced by all parties involved, not only is the quality of the food produced at risk, but also the reputation and brand value of the company behind it.



The scope of food services encompasses concern and attention to the following:

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- Soil
 - Feed
 - Pesticides
 - Air
 - Formulation
 - Equipment
 - Distribution
 - Packaging
 - Seed
 - DNA structure
 - Additional nutrients
 - Water
 - Harvesting
 - Transportation
 - Storage and Display
 - Traceability

This plethora of stages for consideration, review, and focus in the food industry can be summarized into 3 broad categories. They are:

- **Systems** – The local management of business ventures including everything from the forecasted demand for product to the equipment used on the production line.
- **Processes** – The globally structured management of day to day operations from the training of assembly lines to compliance certification.
- **Products** – The globally managed control, traceability and consideration of raw materials, finished products, and packaging.



Our Solution

Quality & Safety Assessments of your systems, processes, and products to determine compliance with your requirements and / or your clients' requirements.

- **Quality assurance (QA) and control (QC)** programs internally integrated into every facet of the business process and with suppliers in order to meet with government, customer, and company requirements.
- **Inspection** over the entire production chain for farms, seed, feed & food manufacturers, hotel and catering services. We can help to ensure product quality, safety, and legality as well as evaluate appropriate environments.
- **Testing** in a worldwide network of laboratories analyzing food and agricultural products for trace contamination, determination of toxic substances, pathogens and identity preservation.



Certification of systems, processes, and products to relevant international standards by a highly skilled and practical team of global auditors. Intertek is an internationally recognized certification body for food safety programs – examples include the British Retail Consortium Food Standard (BRC), the International Food Standard (IFS), Safe Quality Food (SQF), EurepGap, and various ISO Standards. These quality systems provide independent validation that food suppliers are diligent to both their manufacturers as well as to the end consumer - ensuring the food has been produced, prepared, handled, packaged, distributed and transported to the highest possible standards and recognized good practices.

- **Auditing and Review** (including Pre-Assessment) at all levels - conducting comprehensive evaluations of food production, quality management systems, HACCP, food protection programs, factory environment, product & process controls, personnel and hygiene.



Advisory solutions of your systems. Utilizing our impressive collection of leading industry experts, intelligence, research, and technology, we provide global solutions such as:

- **Research**, data resources, and expertise in food, packaging, and consumer behavior.
- **Traceability Implementation** of food content, structure, formulation and additive compound including vitamins, minerals, botanicals, nutraceuticals, antioxidants, polyphenolics, and batch integrity.
- **Training** personnel in Good Manufacturing Practices (GMP), Auditing techniques, implementation of standards, development of safety policies, procedures, and identifying potential risks from both food and its packaging.
- **Standards Development** of both HACCP and GMP plan for compliant implementation according to universally accepted CODEX Alimentarius guidelines.
- **Risk Assessment & Management** of potential hazards including any foreseeable / alternative uses of product to minimize risk during production, support brand protection and save both time and money invested.
- **Quality & Safety Systems Mgmt** of comprehensive food safety policies / procedures.
- **Proactive Product Development** for safety, legality, quality, nutritional and environmental value.
- **Food Packaging & Utensils** analysis of materials, package stability, trace chemical migration, package leaching, food contamination issues, flavor degradation issues and more.





Why Intertek?

At Intertek, it is our sole mission to provide not only the one-stop-shop you seek for all food services, but also establish a trusted partnership with your business - consistently adding value and increasing your competitive advantage in the industry with every step we take together. We follow a product from concept to final distribution, working with clients to ensure all areas of the business process are accounted for, addressed and successfully monitored.

Drawing upon our expert knowledge of the market and manufacturing trends with the most skilled staff of auditors in the world, Intertek offers clients complete solutions to the most complex of systems. Our innovative research in standards development paired with our global reach gives us the unique ability to offer you local management of operations anywhere in the world. Intertek is not only a leading international provider of quality and safety services to a wide range of global and local industries, but more importantly, the trusted partner you can depend on.

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