

## IFS Food Version 8

### Context

The members of the German and French retail federation Handelsverband - Deutschland (HDE) / Fédération des Entreprises du Commerce et de la Distribution (FCD) drew up a quality and food safety standard for retailer branded food products: The IFS (International Food Standard) is developed to allow an assessment of quality and security of food suppliers based on one uniform base.

It applies to all the post-farm gate stages of food processing and is recognised by GFSI.

The new adjustments to the IFS (IFS version 8) were published in April 2023: The background is the adaptation to the new Codex Alimentarius and the future ISO 22003-2 for product and process standards.

### Standard

The requirements are divided into 5 chapters:

- Governance and commitment
- Food safety and quality management system
- Resource management
- Operational processes
- Measurements, analysis, improvements

The standard is available on the [IFS-Website](#).

### Targets

The IFS Food Standard reviews the products and production processes to evaluate a food producer's ability to produce safe, authentic, and quality products according to legal requirements and customer specifications. It supports businesses in meeting the growing transparency and traceability demands in the market and contributes to improving product integrity and increasing efficiency.

### Target group

Manufacturer of ingredients, food and feed who like to have a certification recognised by the big retailers.

### Recognition

The IFS Food-certificate which is issued by ProCert is recognised by national and international suppliers.

### Profit for certified customers

- Sales growth: Retaining existing and attracting new customers through IFS certification, indicating trustworthiness as a business partner.
- Cost reduction and increased efficiency: Process improvement, decreased costs related to waste, recalls, complaints, or rejected products for certified companies.
- Promotion of continuous improvement: Scoring and audit report guide progress toward higher standards in food safety and quality assurance.
- IFS risk-based approach: Tailored risk assessments, focus on areas crucial to each company's unique processes.
- Non-prescriptive approach: Customized solutions, allowing companies to choose hazard control methods best suited to their specific conditions.

### Validity of certificate

1 year

### Audit

Yearly audit by ProCert. The duration depends on the maximum number of employees, the product and process scopes which will be converted. The calculation is done by the [IFS-tool](#).

### Owner

IFS is property of the IFS Management GmbH. With the professional expertise of retailers, manufacturers, certification bodies and other experts worldwide, IFS develops globally recognised product quality and safety standards and development programs. To complement this, IFS offers supportive tools and guidance documents to help quality managers work more efficiently. The common goal of IFS is to strive for the best product safety and quality management system so that consumers can trust the products they buy.

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