



ISO Standards for traceability in the feed and food chain



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Overview

- ISO system, ISO standards
- ISO a bridge between public and private
- Work on food, food safety
- Work on traceability

Standards for a better world





ISO in figures (2014)

- 165 members,
- 100 000 experts
- 227 technical committees (500 SCs)
- 19 meetings everyday
- 4700 active projects (1852 new)
- 1468 publications in 2014
- 20 493 standards in catalogue



How to make *Standards* ...à la ISO !

ISO in figures 2013*

Do you find your standards flop when you take them out of the oven? Don't worry, at ISO we have the solution. Over the years, we have perfected the art of baking standards, and we keep working to make the formula simpler, faster and better. This is no family secret, so here we share our standards recipe for 2013.

Ingredients

100 000

experts neatly
divided into
3 483 technical
bodies

*selected from as many
countries and fields of
work as possible*

164

national standards bodies
to bring the experts together

138 full-time

staff from
19 countries,
headquartered in
a Central Secretariat in
Geneva, Switzerland

*to coordinate the whole
standards-making process*

Instructions



• First things first, start work on 1 829 new projects
*Begin early as standards, like all doughs, need time to "rise"
(from several months to a few years)*



• Organize 19 meetings a day (on average)
By the end of the year, you should have whipped up
1 982 meetings in 48 countries



• Make sure you involve 649 international organizations
for added spice and flavour

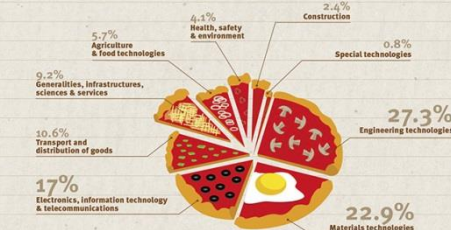
Serving suggestions

In 2013, our foolproof recipe made 1 103 standards
– that's a filling of 58 793 pages!
We suggest you serve them electronically
on www.iso.org/obp

The favours of the earth will thank you for it

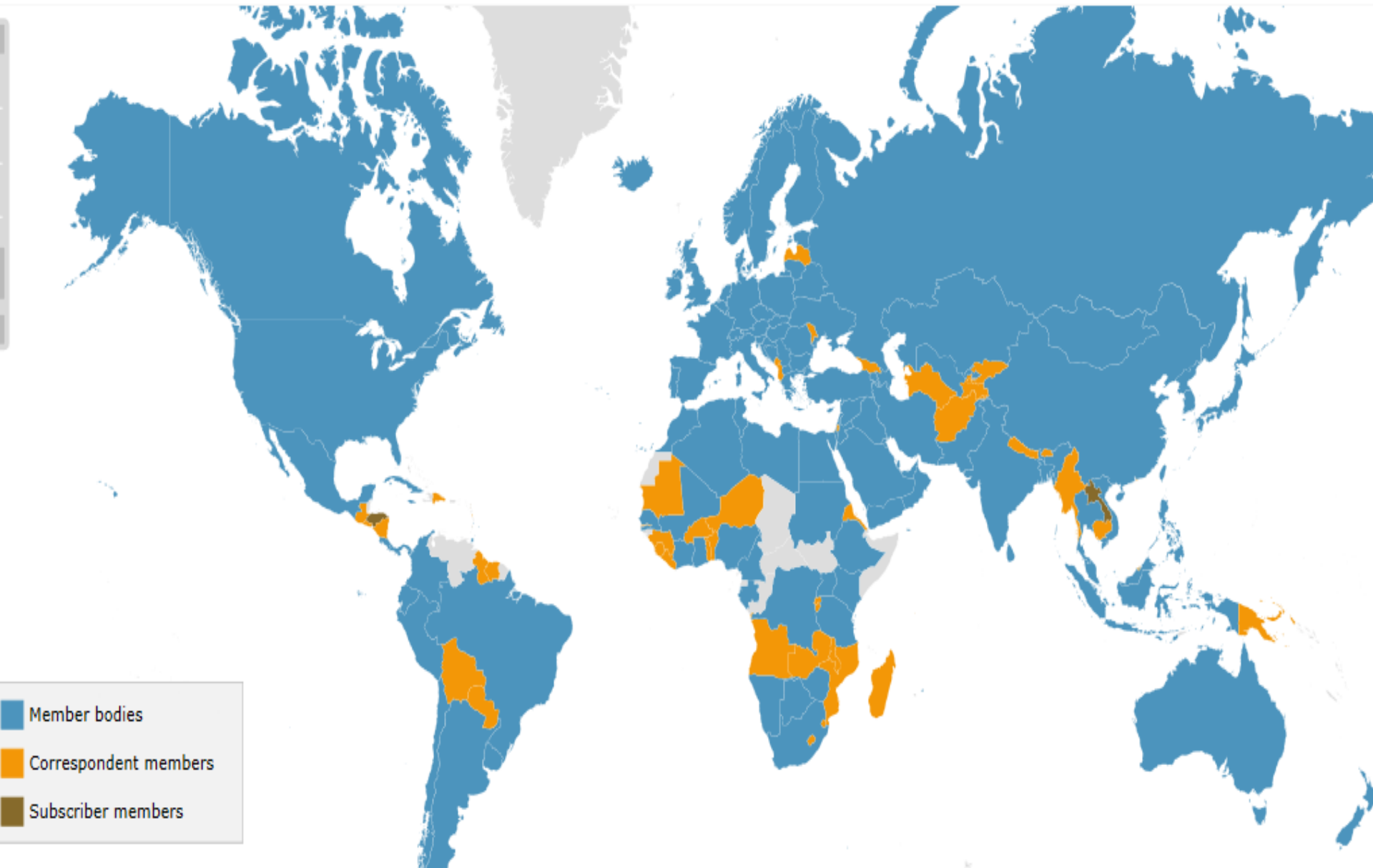


This tested formula can be applied to all areas of work. Check out our portfolio.
At the end of December 2013, we had 19 977 International Standards and
standards-type documents.



* At 31 December 2013.

Bon appétit!



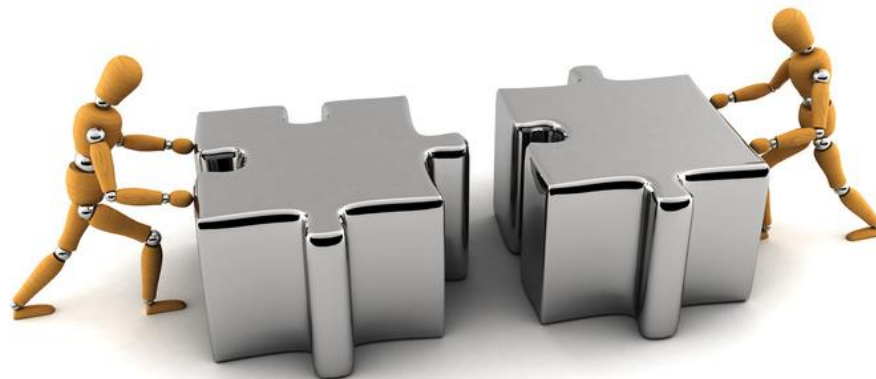


ISO's Global networking

- World Standards Cooperation (WSC), with IEC and ITU
- WTO: observer status and collaboration
- UN and UN agencies: CODEX, ILO, IMO, ITC, UPU, UN/ECE, UNIDO, WHO, WMO, WTO-Tourism, ...
- Over 700 liaisons and partnerships with international and regional organizations in technical work
- Links with seven regional bodies
- Key agencies: Consumer, Industry, Government

Mission

ISO develops **high quality voluntary** International Standards which **facilitate** international exchange of goods and services, **support** sustainable and equitable economic growth, **promote** innovation and **protect** health, safety and the environment



ISO standardization practices

Some key principles

- Transparency *
- Openness *
- Consensus & impartiality *
- Market relevance & effectiveness *
- Coherence *
- Development dimension *
- Stakeholder engagement
- Due process
- National implementation/adoption



** explicit principles for the “development of international standards, guides and recommendations with relation to articles 2, 5 and Annex 3 of the WTO/TBT agreement”*

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International Standards help all economies thrive!

- **Link to global supply chains**
- **Underpin international trade -
access to markets**
- **Reduce technical barriers -
support multilateral trade**
- **Assure consistent health, safety
and performance**
- **Help renew confidence and
promote economic recovery**



Important principles in ISO standards development

- ISO standards respond to a need in the market
- ISO standards are based on global expert opinion
- ISO standards are developed through a multi-stakeholder process
- ISO standards are based on a consensus



Public

Private

ISO

Public policy

Framework
regulations

Public
standards

CODEX

OECD

FAO

IPPC

WTO
SPS

OIE

Industry
schemes

Private
standards

Best
practices

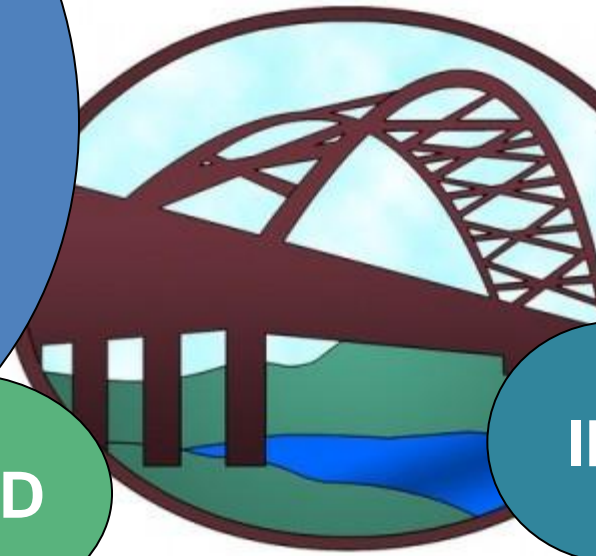
IFS

GFSI

FSSC

SQF

BRC



Importance of food safety

- More than 200 diseases spread through food
- Foodborne diseases increasing worldwide
- Food safety - global concern
- Emerging diseases tied to food production
- Preventing disease starts at farm
- Chemical hazards can contaminate food
- Everyone plays a role in food safety



What were food businesses looking for ?

- Better planning, less post-process verification
- More efficient & dynamic hazard control
- Systematic management of prerequisite programs
- Better documentation
- Communication among trade partners
- Resource optimization (internally & along food chains)

ISO and FOOD SAFETY

BUILDING LINKAGES BETWEEN KEY INTERNATIONAL ORGANIZATIONS



Public

ISO brings
to life
international,
Intergovern-
mental
standards

ISO
22000

+ other
ISO/TC34
Standards

ISO



ISO/TS
22003

ISO/TS 22002
Parts 1 to 5

ISO CASCO

Private

ISO brings
coherence &
efficiency
through
single global
approach

ISO
22005



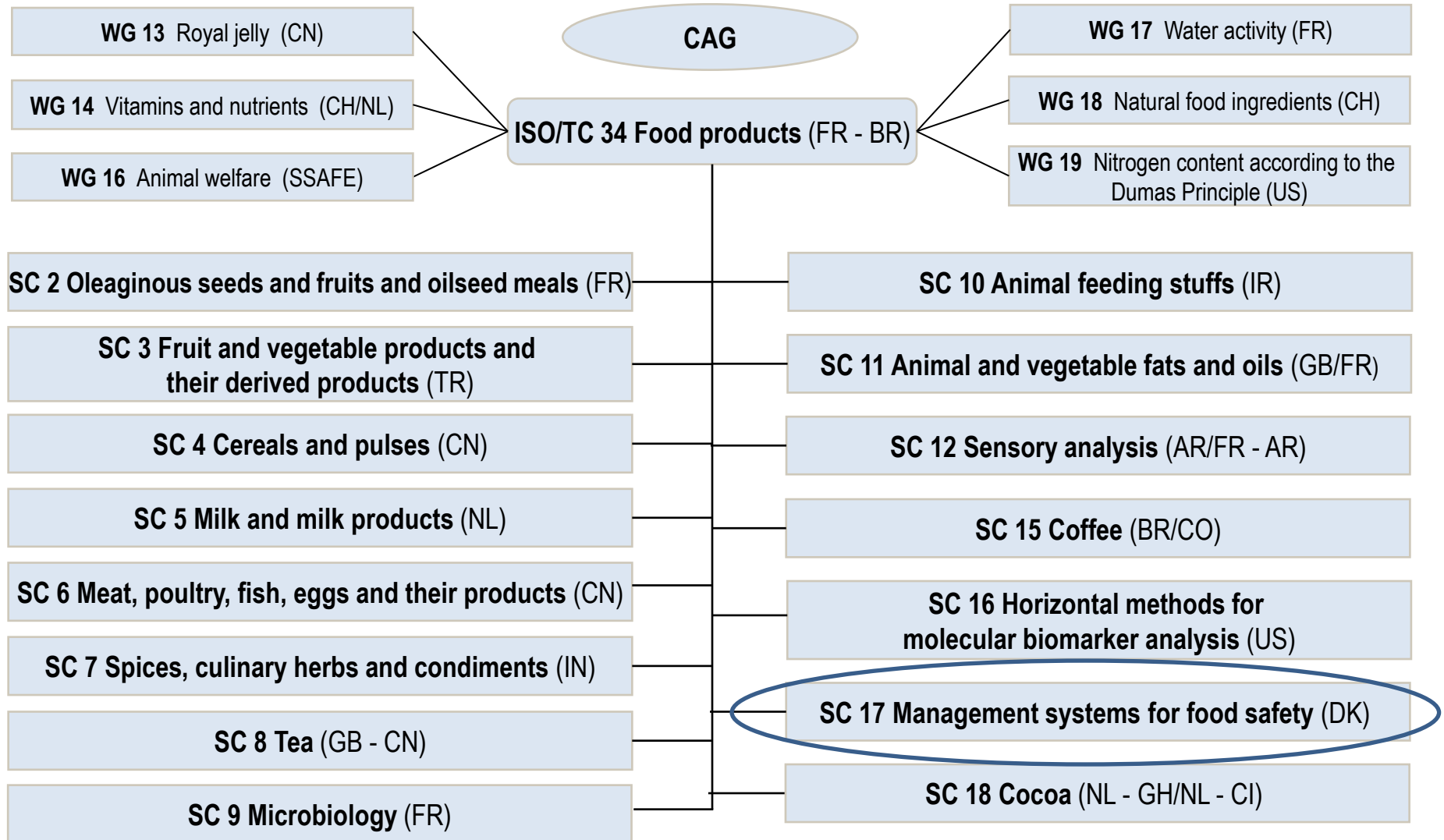
International consistency for assessments and confidence

The **CASCO toolbox** consists of 26 documents covering:

- Vocabulary, principles and common elements of conformity assessment
- Codes of good practice
- Product, system, and person certification
- Testing, calibration, inspection, marks of conformity
- Supplier's declaration of conformity, accreditation, peer assessment, and mutual recognition arrangements

Overview of ISO/TC 34

800 published ISO standards



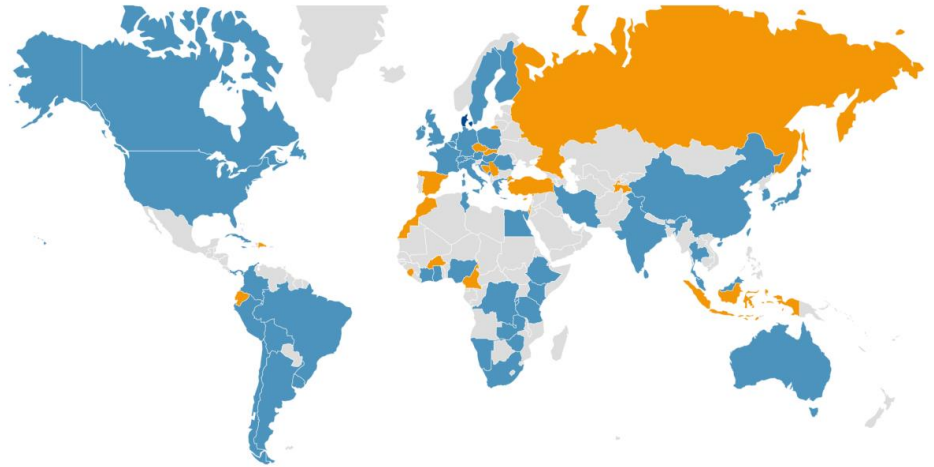


ISO/TC 34/SC 17, *Management systems for food safety*

Standardization in the field of food safety management systems, covering the food supply chain from primary production to consumption, human and animal foodstuffs as well as animal and vegetable propagation materials

ISO/TC 34/SC 17

57 P-members
20 O-members



- SC 17 closely cooperates with ISO/DEVCO to ensure the participation of developing countries
- Participation is important and relevant for all those interested in management of food safety using ISO 22000
- Liaison with: AOCS, CAC, CGF, EMRA, FoodDrinkEurope, GS1, IAF, IDF, IFPS, OIE, SSAFE, ISO/TC 234 *Fisheries and Aquaculture* and ISO/CASCO on conformity assessment



Work programme of ISO/TC 34/SC17

The Base

ISO 22000

To be revised !!!

Specific guidelines

*To be used together with
ISO 22000*

ISO/TS 22002

- 1 Food manufacturing
- 2 Catering
- 3 Farming
- 4 Food packaging manufacturing
- 5 Transport and storage
- 6 Feed production
- X ...

Guidance on how to use ISO 22000

ISO 22005

Traceability

ISO/TS 22004

Guidance on application

Fitness checker: "Are you ready?"

ISO handbook: "How to use ISO 22000"

How to do accredited certification

*Link to CASCO (ISO 19011,
ISO/IEC 17021, ISO/IEC 17065)*

ISO/TS 22003

for bodies providing audit and
certification



What is ISO 22000:2005 ?

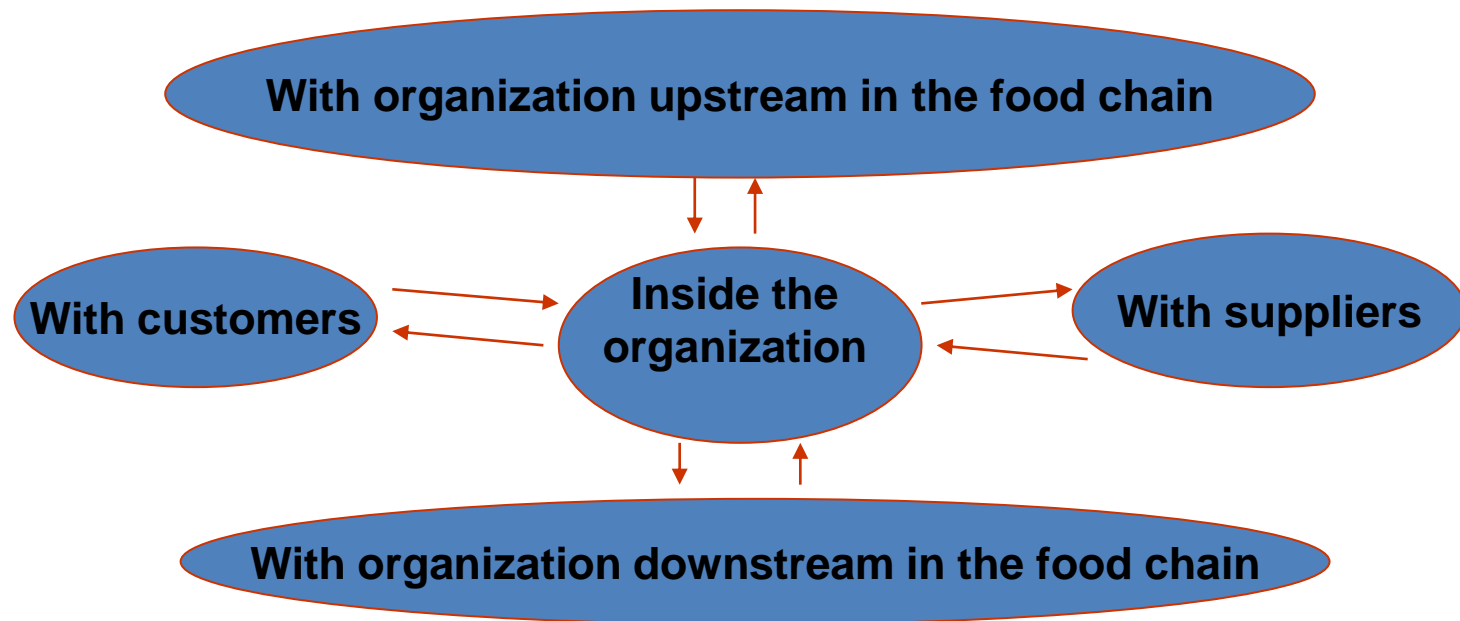
(Food safety management system)

- A management system standard (based on ISO 9001:2000)
- Specific to food safety management (not quality, etc)
- Based on Codex HACCP approach with some innovations
- Designed for **all** segments of food chain & **all** types of food business (micro to global)
- Enables a food business to plan, implement, operate, maintain and **update** a system to provide safe end products and demonstrate conformity with applicable regulatory requirements

ISO 22000 – Food chain interactions

Essential: Ensure that the Relevant Food Safety Hazards

- are identified and adequately controlled
- at each step within the food chain.



ISO 22000 family

Farming

Manufacturing

Food Service /
Retail

ISO 22000:2005

ISO/TS 22002-3

ISO/TS 22002-1

ISO/TS 22002-2, (Retail)

(Packaging)

(Supply chain)

ISO 22005:2007 — Traceability ⁽¹⁾

- Complement ISO 22000
- *Traceability in the feed and food chain — General principles and basic requirements for system design and implementation*
- Sets out the “general principles and basic requirements for the design and implementation” of a feed and food traceability system
- Uses Codex definition of traceability



ISO 22005:2007 — Traceability ⁽²⁾

- Requires food/feed business to:
 - Set food safety, quality & other objectives
 - Design a system that meets regulatory & customer requirements
 - Specify the information to be obtained from its suppliers, collected within itself & provided to its customers/suppliers

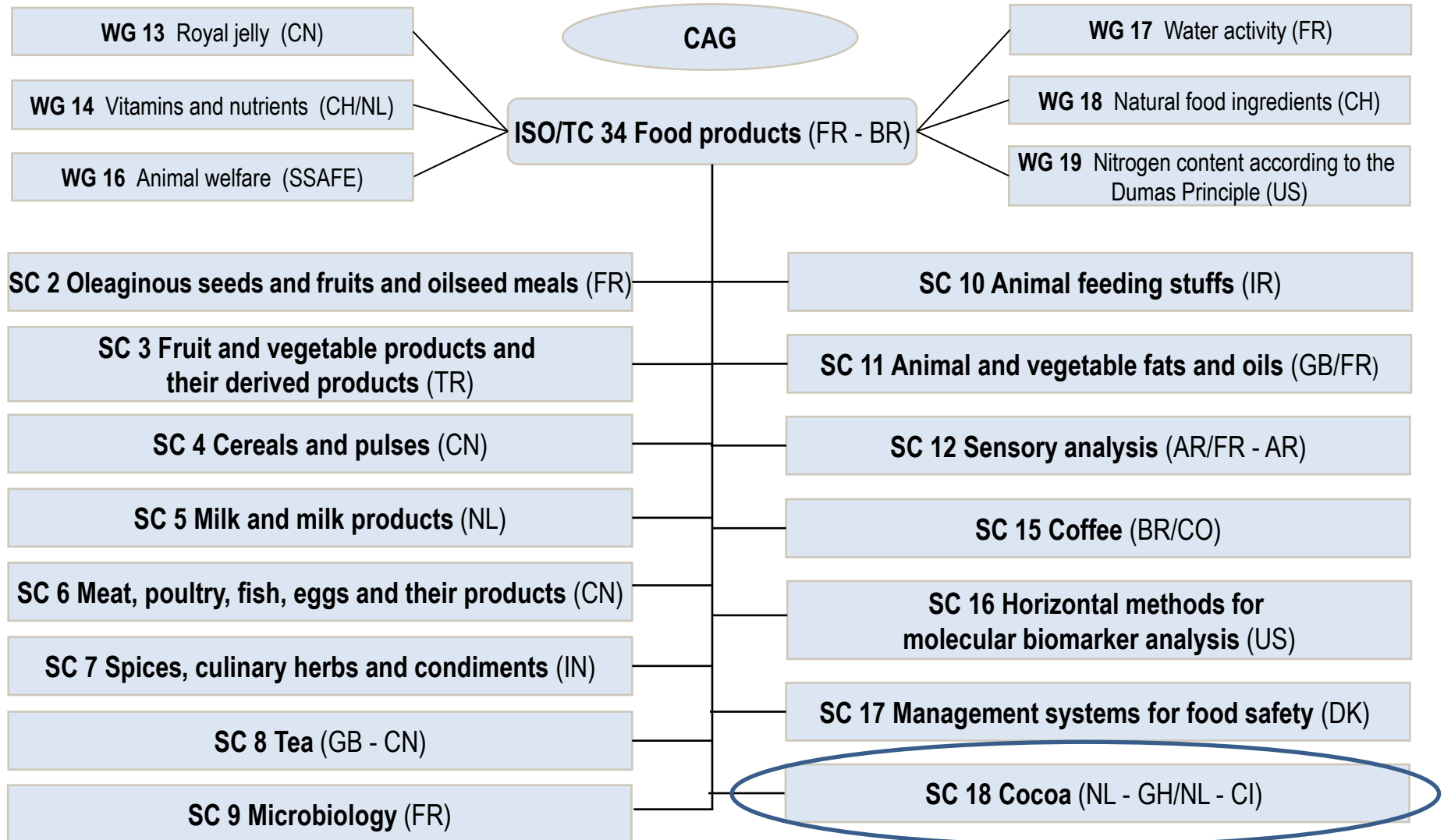


ISO 22005:2007 — Traceability ⁽³⁾

- Requires food/feed business to:
 - Establish procedures, documentation, etc.
 - Implement the system (tools to trace, record and communicate, responsibilities, training, etc.)
 - Monitor the system
 - Review it regularly & Update (key performance indicators to measure and assess the effectiveness)

Overview of ISO/TC 34

800 published ISO standards



Project ISO 19381 — Sustainable and traceable cocoa beans

Part 1: Requirements for sustainability management systems

Part 2: Requirements for performance (profit, people and planet related)

Part 3: Requirements for traceability



ISO 19381-3: Requirements for traceability ⁽¹⁾

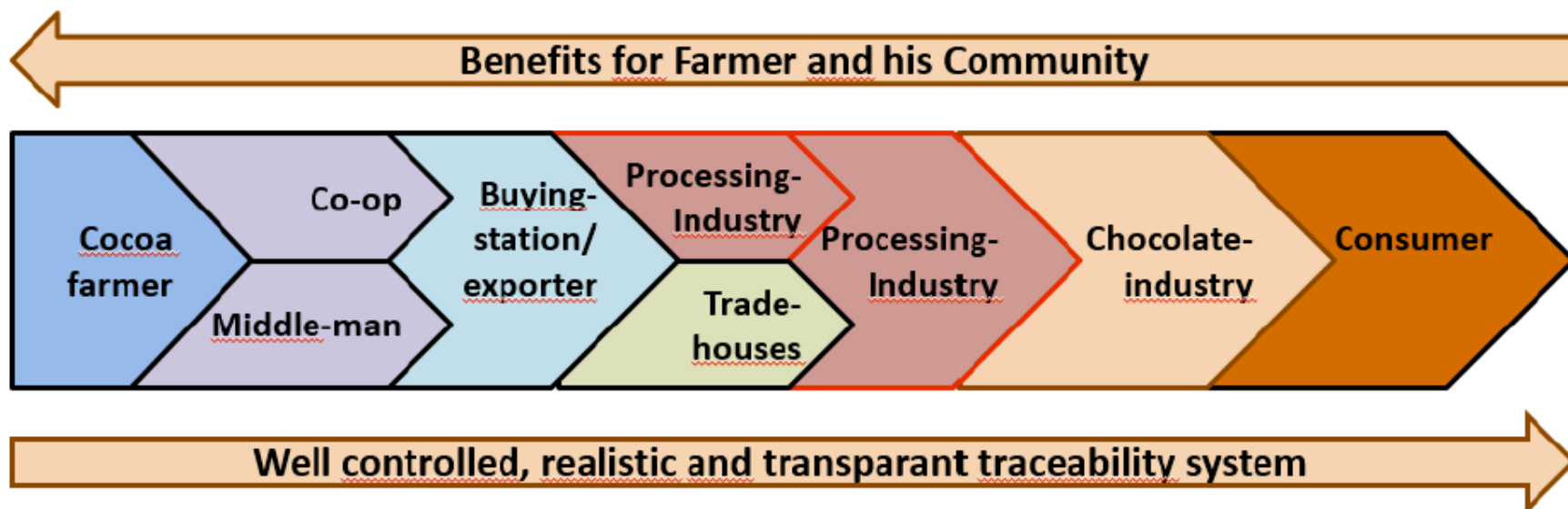
- Traceability of sustainably produced cocoa beans and derived products
- intended to be applied by the **cocoa supply chain actors**
- tool to assist an organization operating within a cocoa supply chain to **achieve defined objectives**.
- choice of a traceability system influenced by **regulations**, product characteristics and **customer expectations**.

ISO 19381-3: Requirements for traceability ⁽²⁾

- **complexity vary** depending on the features of the product and the objectives to be achieved.
- **flexible enough** to allow organizations to achieve identified objectives **but rigid enough** to ensure credible implementation.
- implementation depends on **technical limits** inherent to the organization and products (i.e. nature of the raw cocoa beans and cocoa products, size of the parcels, collection, handling, transport, production and processing procedures), and the cost benefits of applying such a system.

ISO 19381-3: Requirements for traceability

The Cocoa Supply Chain

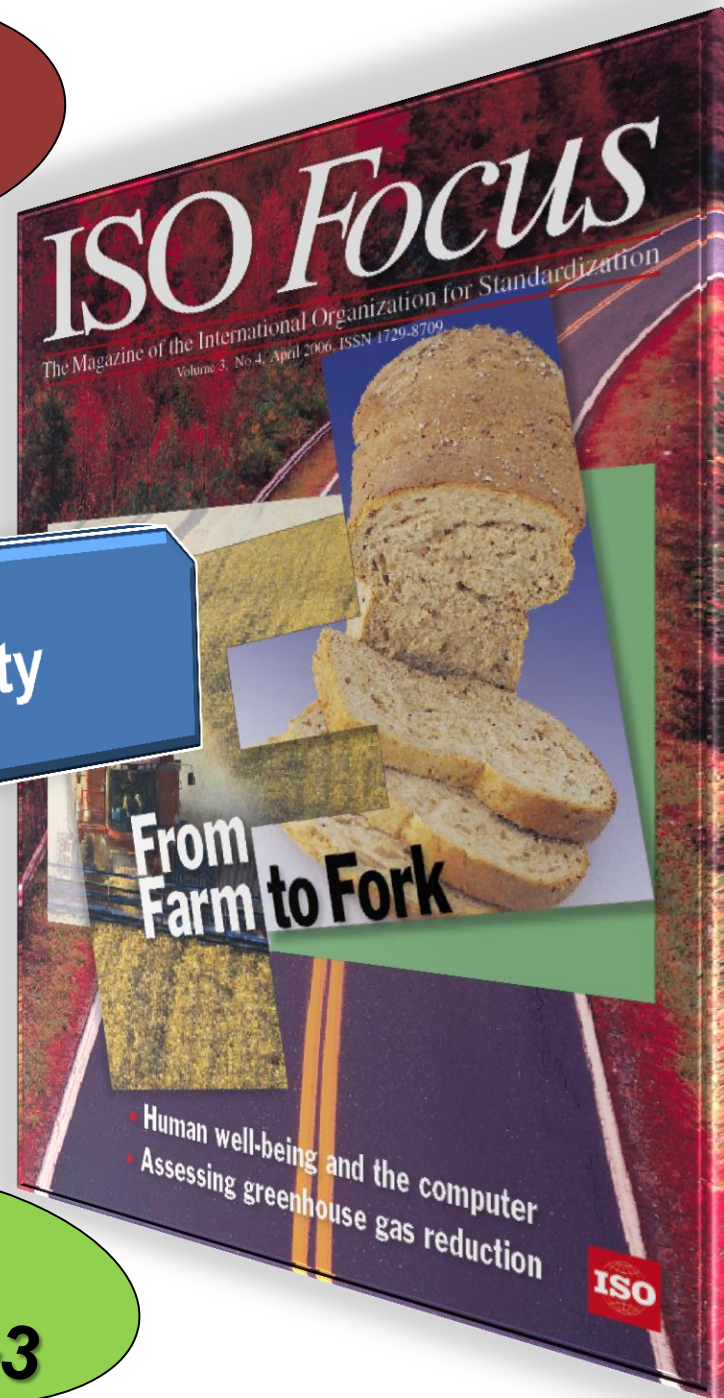




ISO
22005

Traceability

ISO
19381-3



Participate !



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