

# food & drink

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Best Practice Management Series



*shape the future*

# Investing in standards can mean success for your business



Standards are central to every aspect of your business. They are a recognized powerful business tool that can define crucial aspects of your company's safety, quality and reliability. Standards enable businesses to keep pace of technology and operate in a global market, where there is a continued drive to lower costs, streamline processes and innovate.

## Why your business needs standards

- Improve your products and services
- Attract new customers
- Increase your competitive edge
- Reduce your business costs
- Lessen the likelihood of mistakes
- Make your products compatible
- Improve your chances of success
- Comply with regulations

**"The strategic use of standards can really help to improve competitive advantage and deliver a real return on investment."** *Sir Digby Jones, Director-General, CBI*

## Standards serving the food and drink industry

BSI has published over 800 standards relevant to the Food and Drink Industry covering food safety, chemical, microbiological and sensory analysis, packaging and process issues as well as many general quality management areas, including environmental management, information security, occupational health and safety and IT service management.

Using these tools could cut your spending on research and development and reduce the need to develop methodology and specifications that are already available. The use of standards can also help any company improve the quality of a product – one of the best ways to retain existing customers.

Any business large or small associated with the Food and Drink Industry can benefit from the conformity and integrity that standards can bring.

## Current scope and coverage for the food and drink industry

Subject Area	No. of current & draft standards available*
General methods of tests and analysis for food products	56
Sensory analysis	25
Food products in general	2
Cereals, pulses and derived products	47
Fruit and vegetables	16
Milk and milk products	172
Meat, meat products and other animal products	26
Tea, coffee, cocoa	44
Beverages	35
Chocolate, sugar, sugar products and starch	29
Edible oils and fats and oilseeds	125
Spices, condiments and food additives	52

Subject Area	No. of current & draft standards available*
Food safety management	1
Processes in the food industry	7
Plant and equipment for the food industry	50
Materials and articles in contact with foodstuffs	104
Information security	2
Quality management	4
Environmental management	2
Occupational health and safety	3
IT Service Management	2
<b>TOTAL</b>	<b>804</b>

\*at Jan 2006

## Popular standards

### BS EN ISO 22000 Food safety management systems. Requirements for any organization in the food chain

Failures in the food supply chain can be dangerous as well as costly in terms of company reputation, financial penalties and shareholder value. BS EN ISO 22000, the new standard for food safety management systems, will help eliminate weak links in the food supply chain and benefit the consumer as well as the business.

BS EN ISO 22000 specifies the requirements for a food safety management system in the food chain where an organization needs to demonstrate its ability to control food safety hazards in order to provide consistently safe end-products that meet both the requirements agreed with the customer and those applicable to food safety regulations.

**Price £106\*, £53 BSI Subscribing Members**

### PAS 85:2000 A quality management system to ensure the integrity and traceability of primary products in the agri-food chain

This Publicly Available Specification (PAS) provides requirements for a unifying integrated system to assure primary product integrity in the agri-food chain. To be used in conjunction with specific performance criteria and/or product attributes over which the organization wishes to demonstrate effective control.

**Price £64\* £32 BSI Subscribing Members**

### BS 7667-2:1994 (ISO 8586-2:1994) Assessors for sensory analysis. Guide to the selection, training and monitoring of experts

This part of ISO 8586 describes criteria for choosing people with particular sensory skills from selected assessors or from product, process or marketing specialists who themselves satisfy the selection criteria specified in ISO 8586-1. It gives principles and procedures for expanding their knowledge and abilities to the levels required for expert assessors.

**Price £64\* £32 BSI Subscribing Members**

### BS EN ISO 14001:2004 Environmental management systems. Requirements with guidance for use

An Environmental Management System (EMS) provides a framework for managing environmental responsibilities so they become more efficient and more integrated into overall business operations. An EMS is based on standards, which specify a process of achieving continuously improved environmental performance and compliance with legislation. BS EN ISO 14001 is applicable to any organization that wishes to establish, implement, maintain and improve an environmental management system, assure itself of conformity with its stated environmental policy, and demonstrate conformity.

**Price £96\* £48 BSI Subscribing Members**

### For a full list of Food and Drink standards

If you want to review the list of current standards then email [membership@bsi-global.com](mailto:membership@bsi-global.com), go to [www.bsi-global.com/foodanddrink](http://www.bsi-global.com/foodanddrink) or complete the back page and fax to +44 (0)20 8996 7047.

\*P&P – one-off charge added to subtotal £4.25 UK (inclusive of VAT), £6.10 Overseas (+VAT if applicable). FREE P&P and credit facilities for BSI Subscribing Members. BSI Member discounts apply to hardcopy standards only. VAT is applicable to all eShop downloads. Pre-payment is required by non-Members. All prices, content and publishing dates may be subject to change.

## Join BSI Membership

As a BSI Member any food-related organization will have access to an exclusive range of services aimed at helping a business to prosper in the increasingly competitive marketplace.

For the majority of companies, Membership pays for itself within the first few months.

### A wealth of BSI Member Services

#### Standards

- Access to a global range of standards
- 50% discount off hard copy British Standards
- 50% discount off British Standards Online (separate product subscription)
- Discounts off foreign standards (40% ISO, 10% DIN & ASTM)
- Free postage & packing and credit facilities

#### Helpline

- Talk to our experts on a variety of subject areas including:-
  - Ability to talk to the standard formers through our Committee structure
  - Standard status
  - Cost
  - Locate international food and drink standards

#### Current Awareness

- Private List Updating Service
- Free searchable electronic catalogue of all BS standards
- Free monthly Update Standards Magazine
- Free quarterly Business Standards Magazine

#### Resource Centre

- Access to 500,000 international, foreign and industry standards
- Free access to the BSI Library
- International loan service
- Withdrawn British Standards

#### Training and Education

- 20% discounts on Business Information seminars
- 15% discounts on all learndirect courses

### Annual subscription rates for:

#### Food and Drink Manufacturers and Ingredient Companies

Turnover / £M	<10	11-35	36-70	71-100	101-500	501-1000	1001+
Band	2	4	6	8	10	12	14
Fee / £	190	343	569	974	1579	2650	4474

#### Retailers and Food Service Companies

Turnover / £M	<10	11-100	101-500	501-1000	1001 - 3000	3001-5000	5001+
Band	2	4	6	8	10	12	14
Fee / £	190	343	569	974	1579	2650	4474

### How to become a BSI Member

If you are interested in becoming a Member and start enjoying the benefits, then please complete the Application Form overleaf or call +44 (0)20 8996 7002 quoting ref BR-FDM.



# BSI Group

Founded in 1901, BSI Group is a leading business services provider to organizations worldwide. It provides independent certification of management systems and products; product testing services; the development of private, national and international standards; management systems training and information on standards and international trade.

BSI Group has a range of divisions that offer market-leading products and services across a number of requirements:

- **BSI British Standards** is the National Standards Body of the UK and develops standards and standardization solutions to meet the needs of business and society. They work with government, businesses and consumers to represent UK interests and facilitate the production of British, European and international Standards. BSI Business Information, the trading arm of BSI British Standards, focuses on providing information and dynamic services that add value to business standards, best practice and management systems.

- **BSI Management Systems** operates worldwide to provide organizations with independent third-party certification of their management systems, including ISO 9001 (Quality), ISO 14001 (Environmental), OHSAS 18001 (Occupational Health and Safety), ISO/IEC 27001 (Information Security), ISO/IEC 20000, (IT Service) and ISO 22000 (Food Safety) management systems.

- **BSI Product Services** is best known for the Kitemark, the UK's first product quality mark. BSI Product Services exists to help industry develop new and better products and to make sure they meet current and future laws and regulations, from commercial construction to motorcycle helmets, from mobile phones to fire extinguishers, from car headlights to medical devices. It also provides third-party certification, specifically for CE marking – a legal requirement for certain categories of products to be sold within the EU.



## Request for Information

FAX BACK +44 (0)20 8996 7047

- Call me I'm interested in being a BSI Member
- Send me the full list of Food & Drink standards
- Send me further information on BSI Membership
- Send me information on British Standards Online

Title:	First Name:	Surname:
Job Title:	Department:	
Organization:		
Address:		
Postcode:	Country:	
Tel:	Fax:	
Email:		

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### Personal information

Your contact details will be used to complete your request. We will send you relevant information about our products and services that may be of interest to you by post or via email. If you do not wish to be kept up-to-date please tick this box.

We will never supply your information to third parties for marketing purposes.

BSI handles all personal information in compliance with the Data Protection Act 1998 and the EU Communications Directive 2002.

The British Standards Institution is incorporated by Royal Charter.

**BSI**  
Business  
Information

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