



BSI PAS 96 - Food and Drink Defence

Protect your food and beverage products
from deliberate attack

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Defending your food and beverage products from adulteration is essential to the reputation and ultimate survival of your business. Although you have an effective Food Safety Management System in place to prevent accidental contamination, a deliberate attack may bypass food safety protocols - even among the most rigorous systems.

With the growth of the global food supply chain and the highly competitive food industry, deliberate attacks have become more prevalent, and when they occur, it gathers significant media and public interest. This is why BSI has developed PAS 96, the Publicly Available Specification (PAS) for preventing deliberate attack on food and drink. The TACCP (Threat Assessment Critical Control Points) process assumes and builds on a business' existing effective operation of HACCP (Hazard Analysis Critical Control Points), as many precautions taken to assure the safety of food, are likely to also deter or detect deliberate acts. It also complements existing business risk management and incident management processes.

Current and future impact of threats to the global food supply chain are significant. They can include direct losses when responding to the act of sabotage and paying compensation to affected suppliers, distributors and customers. Far reaching effects may also extend to trade embargoes can be imposed by trading partners and long term reputational damage can occur as a result of an attack.

The revision of PAS 96 was jointly sponsored by the Department for Environment, Food & Rural Affairs (DEFRA) and the UK Food Standards Agency (FSA). Its development was facilitated by BSI Standards Limited and it was published under license from The British Standards Institution. The revision came into effect on 31 October 2014.

What type of threats can PAS 96 protect you from?

PAS 96:2014 Guideline is the first standard to holistically address the detection and mitigation of deliberate attacks on a product, process or food system. The purpose of PAS 96 is to improve the resilience of all parts of the food production and supply chain against attack. PAS 96 provides guidance covering the types of attackers and addressing a number of specific threats including:



Counterfeiting

Organized criminals may try to mimic the food contents closely or delay detection and investigation.



Cybercrime

Cyber fraudsters aim to defraud both the business and the consumer. This can include stealing an organization's identity to enable procurement fraud.



Economically motivated adulteration

This type of deliberate attack is financially motivated such as passing off a cheaper material as a more expensive one.



Espionage

Espionage is usually committed by a competitor seeking commercial advantage to access intellectual property.



Extortion

The motivation for extortion by an individual or group is financial, to obtain money from the victim organization.



Malicious contamination

The motivation for malicious contamination may be to cause localized or widespread illness or death.

Introducing Threat Assessment Critical Control Points (TACCP)

To address these types of attacks, PAS 96 introduces TACCP, a risk management framework closely aligned with HACCP. TACCP should be used by food businesses as a part of a broad risk management strategy to:

- Reduce the likelihood of a deliberate attack
- Reduce the impact of an attack on your food business
- Reassure stakeholders about the safety of your production and supply chain

The TACCP process provides a framework for organisations to systematically identify and assess the risk of a deliberate attack. As each food business is unique, this process provides customised information to allow effective control measures to be identified and implemented to protect the business.

Who should use PAS 96?

PAS 96 is applicable to all sectors within the food and beverage industry.

 <p>Agri-food Agri-food providers must ensure that their produce is not sabotaged as their goods are of critical importance to society</p>	 <p>Food Manufacturing Counterfeiting and malicious contamination of high volume processed foods has a major impact on businesses and consumers</p>
 <p>Food Service Food Service businesses must take due care with sourced ingredients, as contamination cases hurt their reputation</p>	 <p>Logistics and Storage Food storage and distribution organizations need to ensure safe passage of their products as logistics provide an opportunity for foul play</p>
 <p>Agents and Brokers Importers and Exporters need caution when dealing with suppliers, so they don't risk sourcing counterfeit or adulterated goods</p>	 <p>Food Retail Retailers are at a high risk of competitor interference, and must have fail-safes in place to prevent corporate espionage</p>

Demonstrate your commitment to food defence

Half-day Senior Management Briefing



A half-day PAS 96 Senior Management Briefing will allow you to engage effectively with top management and ensure your organization is aware of the risks and the need to control them.

Introduction to PAS 96 Training Course



BSI's industry experts conduct public and in-house training on the standard, ensuring you effectively implement PAS 96 and have full employee buy-in of the TACCP principles.

Download the standard



Download a copy of PAS 96:2014 from the BSI Standards shop or add it to your BSOL subscription.

BSI Conducts a VerifEye Assessment



BSI conducts on-site verification assessments to see if your system is working effectively. Clients who successfully meet the requirements of PAS 96 are able to display the PAS 96 VerifEye Mark, a global symbol of assurance.

About BSI Group



By Royal Charter

BSI, a Royal Charter founded in 1901, focuses on standards creation, certification, supplier verification and training activities to help manage risk, reduce cost and ensure sustainability.

As the world's most experienced Standards Body and founding member of ISO, BSI leads the way in originating the majority of the world's most recognized standards including ISO 9001, ISO 14001, OHSAS 18001, Business Continuity Management, Information Security, Cloud Computing, Energy Water Management, Anti-Bribery as well as the originator of other supplier qualification standards covering Security, Supplier Pre-Qualification, CSR, GMP, Chain of Custody and other topics.

Standards



ISO 9001 Quality Management Systems - which started life at BSI in 1979 as BS 5750 - is the world's most successful standard, having been adopted by more than one million organizations in 179 countries



10,000

Industry experts dedicated to your success

Certification



- 100,000 business locations certified by BSI
- 25,038 business locations certified by BSI in Asia
- Ranked 1st in North America and UK
- 7,424 CE marking certificates
- Our assessors score on average 9.25/10 in our Global Client Satisfaction Survey



72,000

Customers worldwide

Product Certification



92% of the world's top 25 global medical device manufacturers trust BSI as their notified body for CE marking certification to access to global market.

BSI Training Academy



Your organization is unique, so we offer a range of training options to suit you. Run by our industry experts, from public to in-company and distance learning courses, there's a training solution to suit you.



Training

Last year we provided training to 88,000 people

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