

PAS 96 - Food and Drink Defence

Protect your food and beverage products from deliberate attack



...making excellence a habit."

Protect your food and beverage products from deliberate attack

Defending food and agri-food products is essential to any food business's reputation and survival. While various Food Safety Management Systems are in place to prevent accidental contamination, a deliberate attack can often bypass food safety protocols even among the most rigorous safety and quality 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 British Department for Environment, Food & Rural Affairs (DEFRA) and the British Food Standards Agency (FSA). Its development was facilitated by BSI Standards Limited and it was published under license from The British Standards Institution.

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.



Agri-food

Agri-food providers must ensure that their produce is not sabotaged as their goods are of critical importance to society

Food Service

Food Service businesses must take due care with sourced ingredients, as contamination cases hurt their reputation



Agents and Brokers

Importers and Exporters need caution when dealing with suppliers, so they don't risk sourcing counterfeit or adulterated goods

Food Manufacturing

Counterfeiting and malicious contamination of high volume processed foods has a major impact on businesses and consumers

Logistics and Storage

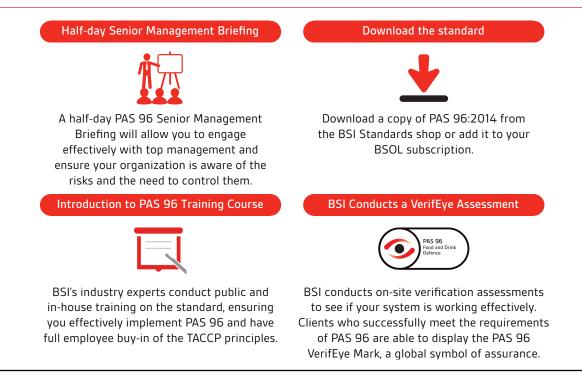
Food storage and distribution organizations need to ensure safe passage of their products as logistics provide an opportunity for foul play

Food Retail

Retailers are at a high risk of competitor interference, and must have fail-safes in place to prevent corporate espionage



Demonstrate your commitment to food defence



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

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



Product Certification

92% of the world's top 25 global medical device manufactures 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.

Contact Us

BSI Group ANZ Pty Ltd Suite 2, Level 7, 15 Talavera Road, Macquarie Park NSW 2113 Phone: 1300 730 134 Email: info.aus@bsigroup.com Web: bsigroup.com/en-au



Industry experts dedicated to your success

10.000



Customers worldwide



Training In 2014, we provided training to 105,000 people

