



● GLOBALG.A.P. (Good Agricultural Practices)



Through the harmonization of global agricultural standards GLOBALG.A.P. encourages sustainable agriculture and the minimization of the use of agro-chemicals to benefit farmers, retailers and consumers. It's recognized as a leading farm assurance program, translating consumer requirements into Good Agricultural Practice in over 120 countries and includes the requirements for the safe production of food.

GLOBALG.A.P. is the internationally recognized standard for farm production. The goal of GLOBALG.A.P. is assuring safe and sustainable agricultural production to benefit farmers, retailers and consumers throughout the world. Intended to meet compliance requirements and drive greater efficiency in production, improve business performance and reduce waste of vital resources, GLOBALG.A.P. certification can cover:

- Food safety and traceability
- Environment (including biodiversity)
- Workers' health, safety and welfare
- Animal welfare
- Includes Integrated Crop Management (ICM), Integrated Pest Control (IPC),
- Quality Management System (QMS), and Hazard Analysis and Critical Control Points (HACCP)

BSI is accredited to audit the GLOBALG.A.P. Fruit and Vegetable Protocol. Typically, GLOBALG.A.P. audits require two days to complete and we have GLOBALG.A.P. approved auditors available to conduct these assessments.

Benefits of GLOBALG.A.P.

Certification to GLOBALG.A.P. will demonstrate your commitment to Good Agricultural Practices with the added benefits of:

- Adding value to your products by complying with a globally recognized standard
- Facilitating access to new local and global customers, markets, suppliers and retailers
- Reducing your exposure to food safety and product safety reputational risks
- Improving the efficiency of farm processes and management
- Encouraging environmentally sustainable farming practices
- Providing access to a secure online certification database that can be used to check producers and validate certificates

The journey to certification

Step 1: Understanding

- Download the free GLOBALG.A.P. standard documents from GLOBALG.A.P. Document Centre website
- Understand the General Rules, applicable Options and Control Points and Compliance Criteria (CPCC) in the context of your business requirement
- Select a certification body and register the GLOBALG.A.P. Number (GGN)

Step 2: Implementation

- Build a team.
- Set your objective
- Develop and implement the CPCC
- Carry out a self-assessment using the CPCC checklist and correct all points which are not comply
- Conduct Gap analysis

Step 3: Getting Certified

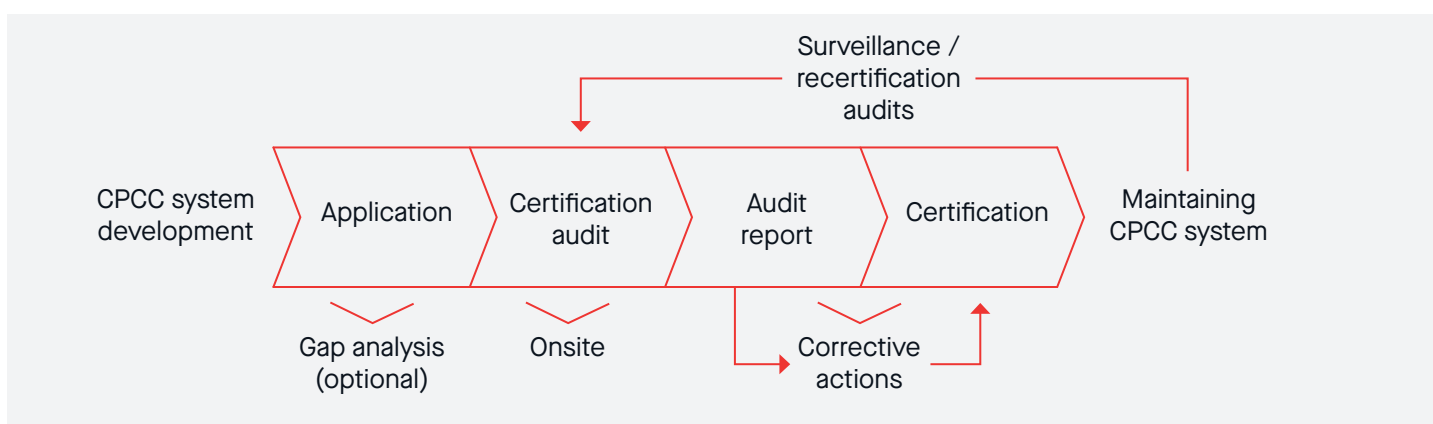
- BSI conducts your GLOBALG.A.P. inspection/audit
- Yours GLOBALG.A.P. Inspection/

Audit can be combined with your other food safety audits

- Registration of certified produce is GLOBALG.A.P. Database

Step 4: Making Excellence a habit

- Market your certification
- Use GLOBALG.A.P. Labels on your products
- Maintain the system
- Prepare for your next inspection/audit.



Training

Advance your food safety skills

Our training courses will help you meet customer requirements and ensure your food products are in line with global food safety best practice. Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality. From understanding the principles and application of HACCP or ISO 22000 Food Safety to implementing effective internal audit processes and managing food safety challenges like labelling and recalls, our expert trainers help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industries issues like food labelling and recalls.

Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.


Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

- Food quality and safety
- Environmental sustainability
- Occupational health, safety and wellbeing
- Information security

Learn more at

 bsigroup.com/en-au

Or talk to us about food safety management:

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