

PAS 96:2017 / TACCP



Defending your food and agri-food products is essential to your business' reputation and survival. The PAS 96:2017 Guide to protecting and defending food and drink from deliberate attack is the first standard to holistically address potential threats and mitigation of deliberate attacks on a food system, process or product.

Food safety management systems are focused on the prevention of accidental contamination. However a deliberate attack on your organization, operation, process or product may bypass food safety protocols – getting past even the most rigorous systems. PAS 96 covers deliberate attacks and addresses specific threats including:

- Extortion
- Malicious contamination
- Cybercrime
- Espionage
- Economically motivated adulteration
- Counterfeiting

To address these types of attacks, PAS 96 introduces Threat Assessment Critical Control Points (TACCP); a risk management framework closely aligned with the methodology of HACCP. Application of the PAS 96:2017 standard will guide your organization through the Threat Assessment Critical Control Point (TACCP) methodology to:

- Identify potential types of threats and attackers
- Prioritise threats to be addressed
- Determine critical controls required to mitigate threats
- Add rigour to incident response strategies to strengthen food protection arrangements

TACCP should be used by food organizations 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

Benefits of adoption

The concept of food defence has become a key due diligence expectation for many organizations in the food supply chain. It's promoted by GFSI and retailers standards and is an essential customer requirement of several multinational food companies. PAS 96:2017 TACCP applies to any food business and at all points in the food supply chain, complementing existing business risk management and incident management processes.

Certification to PAS 96:2017 will demonstrate your commitment to a preventative, risk-based food defence plan with the added benefits of:

- Recognition to globally recognized TACCP principles for food defence
- Providing a systematic methodology to effectively identify and manage threats to food and drink from deliberate attack
- Showing your commitment to food defence, providing increased brand protection and confidence to your customers
- Promoting the review and continual improvement of incident response protocols and food defence strategies
- Consistent application across international sites, facilitating internal benchmarking and strategic risk management



