

# ENHANCE YOUR FOOD SAFETY MANAGEMENT SYSTEM AND REDUCE RISKS

with LSQA Middle East food safety certifications  
and Audits.

**LSQA**  
Middle East



# ENSURING SAFETY & QUALITY

## OVERCOMING CHALLENGES THROUGH CERTIFICATION

Today's consumers are more vigilant than ever about where their food comes from, what it is made of, and how it is processed. Similarly, regulators are increasingly rigorous in applying stringent standards that carry severe penalties for infringement. At the same time, food companies have to deal with ever more globalized and complex supply chains and evolving industrial processes. These make the challenge of meeting customer demands and regulatory requirements more difficult than ever before.

For food players to stay competitive, it is crucial they demonstrate the safety and quality of products. Certification to food safety standards with trusted third-party to meet the highest safety and quality standards, gain the access to international markets, fulfil regulatory requirements, and meet customer expectations.

### KEY BENEFITS



**GAIN MARKET ACCESS**  
through the better credibility gained through LSQA certification



**SECURE OPERATIONAL CONTROL**  
by ensuring quality throughout your supply chain.



**BUILD TRUST**  
among consumers, investors, Staff, and all other stakeholders



**SAFEGUARD YOUR REPUTATION**  
by proving your safety and quality credentials with an impartial certification body

## CERTIFICATIONS TO MEET EVERY NEED

### HOLISTIC FOOD SAFETY MANAGEMENT

Proactive food safety management along the supply chain is key to effectively mitigating risk and optimizing efficiency. LSQA Middle East certification of an ISO 22000 compliant Food Safety Management System enables companies to demonstrate a commitment to food safety that exceeds regulatory requirements, and incorporates Good Manufacturing Practices and Hazard Analysis Critical Control Points.

### BOOSTING REPUTATION

What livestock eat has a significant impact on the quality and safety of meat, poultry, dairy, fish, eggs and other foods of animal origin. Certification to feed and feed component safety and quality standards such as FAMI-QS enables companies to secure and improve market access. By demonstrating their commitment to excellence, responsible companies build trust among stakeholders and enjoy a reputational advantage that can help them get ahead of the competition.

### A LICENSE TO TRADE

LSQA Middle East offers certification to a wide range of standards recognized by the Global Food Safety Initiative (GFSI), including all varieties of FSSC 22000, and GLOBALG.A.P. This range also includes BRCGS standards, addressing food safety at every stage of the value chain from production and packaging to storage and distribution.

Certification to GFSI benchmarked standards is crucial for companies throughout the food value chain, enabling them to secure access to international markets and offering a veritable license to operate in many parts of the world.

To enhance organizations readiness to exporting goods into the US, LSQA Middle East also offers FSMA Regulatory Gap assessments that ensure they are aligned with FDA regulations.



# ENHANCING SUSTAINABILITY

## A COMMITMENT TO RESPONSIBILITY


The global food industry has a significant environmental and social footprint, and today's consumers are acutely aware of the consequences of their food purchasing decisions. The production, processing and distribution of food has always been resource-intensive, but in recent years the globalization of food supply chains has dramatically increased both their complexity and the industry's carbon emissions.


Meanwhile, the widespread use of synthetic pesticides, herbicides, fertilizer and antibiotics in conventional agriculture is now known to have often negative consequences on biodiversity, local ecosystems, and the health of farmers and agricultural workers. LSQA Middle East supports food industry players throughout the value chain to optimize their sustainability performance.


Our food sustainability certification and auditing services and digital tools enable companies to reduce their environmental and social impact and achieve greater efficiency. Plus, by demonstrating a commitment to sustainability with certification from a trusted third-party, companies can boost their reputation and create trust among all stakeholders, from end consumers to staff and investors.

### KEY BENEFITS

 **REDUCE YOUR CARBON FOOTPRINT** and work towards net zero and carbon-neutral goals

 **CUT WASTE & WATER** use for greater sustainability and efficiency.

 **MONITOR SUPPLIERS CLOSELY** in order to make more responsible purchasing decisions

 **BOOST YOUR REPUTATION** to earn customer trust and loyalty



## RESPONSIBLE PRODUCTION AND SUPPLY

A range of certifications exist to help food industry players implement an ethical and sustainable supply chain. Certification to the SA8000 Social Accountability Management System standard and SEDEX Members Ethical Trade Audit assessments help companies ensure that their suppliers share their own high ethical standards.

Certification to Rainforest Alliance standards, meanwhile, allows companies to demonstrate a commitment to environmentally and socially responsible agricultural production and sourcing. LSQA Middle East' management system-based food waste standard supports organizations to address the rising challenge of decreasing food loss and waste throughout the production and supply chain. Lastly, with a custom-designed LSQA Middle East Animal Welfare Audit Program companies can show they prioritize animal welfare during farming, transport and slaughter.

## PROVING ORGANIC CREDENTIALS

Organic farming is one of the most dynamic sectors in the food industry, but it comes under intense scrutiny. Organic certification enables companies to enter this thriving market and boost their brand image.

Reliable food testing for GMOs and pesticides is a critical part of the process. Thanks to a worldwide network of food testing laboratories, including residue testing and analysis services, LSQA Middle East is a one-stop solution for organic certification.

## CUTTING CARBON

Carbon foot-printing is a recognized best practice for companies seeking to track their carbon output and reduce it. LSQA Middle East offers carbon footprint verification to standards that help organizations measure and report rigorously and transparently. In addition, LSQA Middle East has extensive experience with greenhouse gas emissions verification and assurance, which enables companies to demonstrate reporting best practices and prove that information shared is accurate and bias-free.



## CERTIFICATION OF SUSTAINABLE PRACTICES

### ASSESSING SUSTAINABILITY

Through sustainability assessments, agricultural players can demonstrate the environmental and social responsibility of their existing practices and identify ways to move towards even more sustainable practices.

The Sustainable Agriculture Initiative Farm Sustainability Assessment is used to evaluate sustainability performance, facilitate continual sustainability improvement, and enable farmers to demonstrate compliance with customers' social and environmental criteria.

Certification to GLOBALG.A.P. shows that a company's business practices meet the highest standards for sustainability as well as worker and animal welfare.

Best Aquaculture Practices (BAP) certification demonstrates a commitment to responsibility throughout the aquaculture value chain.



# CUSTOMIZED AUDITS

## MEETING CONSUMER EXPECTATIONS

When it comes to the food industry, consumer and regulatory bodies are more demanding than ever. End-consumers want to be sure that food and food ingredients are safe, and that information on the quality and origin of the products they buy is comprehensive and accurate. Animal welfare is also increasingly a concern, as are the social and environmental impacts of farming practices. As a consequence, regulations are becoming stricter. Meanwhile, companies' supply chains are globalized and more complex than ever, making it harder to meet all of these expectations.

Customized audits for food brands support traceability and responsible sourcing practices while safeguarding quality and safety. They can be tailored to a company's specific needs to check that their quality, safety and compliance standards are applied business-wide and across all locations. Bespoke audits use a food safety checklist to evaluate compliance with safety and hygiene standards, for example, which reduces the risk of foodborne illnesses and helps in avoiding fines, legal actions and business shutdown. **LSQA Middle East** carries out food for all types of food businesses worldwide.

### KEY BENEFITS

**MAKE SIGNIFICANT AND LASTING EFFORTS**  
to improve performance continually

**OPTIMIZE RISK MANAGEMENT**  
to minimize the occurrence and mitigate the impact of incidents

**MANAGE OPERATIONS**  
more cost effectively to improve profitability

**SAFEGUARD BRAND IMAGE**  
and reputation, securing customer trust and loyalty



## CORPORATE AUDITS

The best way for businesses to demonstrate their commitment to responsible practices across the board and enjoy the resulting reputational boost is to adopt a holistic approach to the question.

Customized audits can be conducted for a wide variety of topics that affect the food industry, from health and safety, product and service quality, client experience and brand conformity, to data security, process performance and business continuity. By assessing their practices from top to bottom and across all locations, companies reap maximum benefits – boosting performance, optimizing costs, mitigating risk, and safeguarding brand image.

## AUDITS FOCUSING ON ESG OBJECTIVES

### ENVIRONMENTAL AUDITS

The food industry has a significant impact on our planet. Farming and food processing practices affect the balance of biodiversity, and the sector's carbon footprint is a major contributor to climate change. By auditing the environmental impact of their business – including their suppliers throughout the international value chain – companies can assess the responsibility of existing practices and identify ways to move towards more sustainable practices. As a result, they mitigate the risk of incidents along the supply chain and safeguard the reputation of their brand through a demonstrable commitment to environmental responsibility.

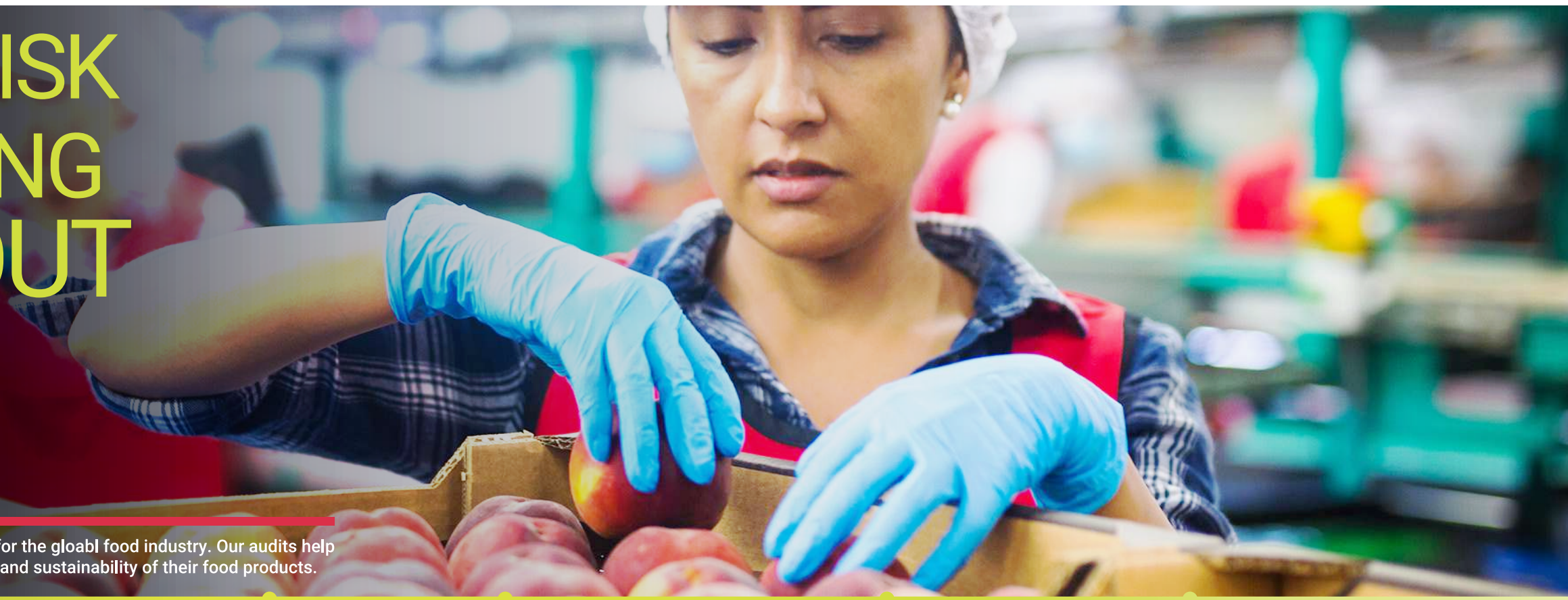
### SOCIAL AUDITS

Consumers and regulatory bodies are also increasingly aware of the impact of the food industry on the societies in which they operate and the people they employ. The welfare of animals bred is also of growing concern. Social audits with an independent third party enable businesses to offer customers and regulators social accountability proving they implement responsible sourcing practices and uphold the highest standards of business ethics. By showing that they take care of the people and animals involved in their value chain, businesses gain a significant reputational advantage.





# MITIGATING RISK AND IMPROVING THROUGHOUT THE VALUE CHAIN



LSQA Middle East certification is leader in audits and certification for the global food industry. Our audits help food actors through the value chain demonstrate the safety, quality and sustainability of their food products.

## PRIMARY PRODUCTION

## MANUFACTURING & PROCESSING

## DISTRIBUTION

### FOOD SAFETY

< • Global GAP • Fertilizers >

• Good Manufacturing practices (GMP) – HACCP • FSMA gap assessment • Vegan & Vegetarian • GMP+ • Safe Feed Safe Food

< < < • Food Safety standards • ISO22000 • BRCGS • IFS • FSSC22000 • Halal • Non GMO > > >

### SUSTAINABILITY

< • Good Agriculture Practices (GAP) • Integrated Farming • GRASP • Farm Sustainable Assessment (FSA) • Tesco >

< < • SMETA • Sustainable Dairy Partnership SDP • Organic Food certification EU 848/2018 >

### CUSTOMIZED

< < < • Animal welfare > > > • Shops/ restaurants audits >

< < < • Supplier Audits • Customers supply chain standards > > >

### CROSS VALUE CHAIN

< < < • ISO 50001 • ISO 27001 • ISO 45001 • ISO 14001 • ISO 9001 • ISO 22301 • ISO 13485 > > >



# A specialized center offering unique food safety trainings & solutions to enhance your FSMS effectivity.

Companies of all sizes have to deal with increasing public scrutiny regarding their sustainability policies and are judged more than ever on their impact on people and our planet.

The food industry today is faced with its own specific challenges from upholding the highest hygiene and product quality standards across a complex globalized supply chain to minimizing environmental impact and ensuring the welfare of its employees.

**LSQA Middle East - Food Safety Center** is the best choice provider of Complete food safety in food manufacturing, catering and hospitality in Middle East and North Africa.

Food manufacturers and foodservice establishments such as hotels, restaurants, school cafeteri-as, clubs, hospitals, catering companies, gas companies, etc., who are looking into complying with the rising local and international Food Safety rules and regulations can benefit from our long expertise in the field of Food Safety training as well as our wide range of Food and Personal safety solutions.

## KEY PROGRAMMES

- ◆ Food Safety Training Level 1, 2, 3 & 4
- ◆ Person In Charge (PIC) Level 1, 2 & 3
- ◆ HACCP, ISO/FSSC 22000 Training
- ◆ Inspection and Auditing skills
- ◆ Training HABC awards in Food Safety
- ◆ Food Safety Professionals
- ◆ BRCGS
- ◆ SQF/ IFS / McDonalds Scheme
- ◆ GlobalG.A.P.
- ◆ Halal Food/ Halal Slaughtering

# LSQA Middle East Certification

LSQA Middle East is a global trusted partner in audits, certification and training for the food industry. We provide a wide range of services and digital solutions that enable companies of all sizes to achieve compliance, mitigate risk, improve sustainability performance, and optimize effecincy along with the entire supply chain.



## SERVICE THE WORLD OVER

A global network of more than 200+ specialized food auditors present across the middle east and North Africa clients both international reach and local knowledge in terms of regulations, customs and markets.

With accreditations from national and international bodies, our dedicated and experienced teams provide clients with assessments for a wide range of food-specific certification schemes and audit programs.



## INSPIRING TRUST

Companies of all sizes and types the world over benefits from partnering with an internationally recognized and respected partner for food auditing and certification. a lot of the fortune 500 companies already choose to work with LSQA Middle East. When developing our customized audits, we leverage all the know-how and experience garnered from working with over 2,000 companies certified in the MENA region.



## ACHIEVING TRAINING EXCELLENCE

LSQA Middle East Academy & CFS offers comprehensive training courses and services that contribute to our clients' aims of maintaining compliance, increasing stakeholder confidence, and acheiving continuous improvement. Our expertise and training services equip employees with the full spectrum knowledge and resources they need to work with standards, management systems and more.





**LSQA Middle East** is a Business to Business to Society company, contributing to transforming the world we live in. A Regional and global leader in inspection and certification we help clients across all industries address challenges in quality, health & safety, environmental protection and social responsibility.

**LSQA Middle East** certification aims to create value for our clients by providing services that enable them to continually improve their business performance and mitigate risk in a fast changing world.

Our services contribute to our clients' aims to achieve compliance, increase stakeholders confidence and achieve excellence to support your future.

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