

SUPPLIERS' GUIDE TO SQF CERTIFICATION



This document serves as a tool to guide companies on how to become GFSI Certified under the SQF scheme.

What is GFSI?

The Global Food Safety Initiative (GFSI) was created to establish benchmark standards for retailers worldwide to encourage food safety and consistency along all steps of the supply chain. These standards were developed for primary producers, manufacturers and distributors and address the areas of food, storage and distribution, packaging and packaging materials.

GFSI encompasses several different standards, serving different needs of the specific entities seeking certification. SQF is one of these standards.

What is SQF?

Safe Quality Food (SQF) is the HACCP based food safety and quality management standard. It was created for all sectors of the food industry, from primary production to transport and distribution.

High Certification Demand

The demand for SQF certification has increased exponentially as retailers, processors, distributors and producers have seen how certification can significantly improve their food safety system. As a well-known Certification Body for SQF, ASI Food Safety performs audits all over the United States, Canada and Mexico.

Certification Benefits

Let ASI Food Safety's experienced and trained professionals help your company reach the GFSI and SQF standards.

Among the many benefits, being SQF certified offers:

- ✓ Minimize food safety risks
- ✓ Global consistency
- ✓ Positive brand perception
- ✓ Recognition for meeting robust certification requirements
- ✓ Outstanding reputation

Contact information

For more information, visit www.asifood.com

Or call 1-800-477-0778

SQF Certification Process

