

ANNEX A – DESCRIPTION OF QUALITY ASSURANCE/SUSTAINABILITY LABELS AND CERTIFICATION SCHEMES

QUALITY ASSURANCE SCHEMES

Common quality assurance schemes

UNI EN ISO 9001:2000 Quality management systems – Requirements

Country of origin: International

Diffusion of the scheme in the various countries: International

Name of the subject responsible for the drafting of the standard: ISO/TC 176 “Quality management and quality assurance”

Proposer typology: organisation for standardization

Certification / inspection body typology: scheme requiring the compliance with EN 45012, and the accreditation of the certification body by third-party subject

Target: consumer and food-chain operator

Relevant requirement typologies:

- | | |
|--|-----|
| - Plant-related requirements | NO |
| - HACCP plan | NO |
| - Quality management system | YES |
| - Environmental management system | NO |
| - Traceability system | YES |
| - Environmental impact control | NO |
| - Recommendations on good practices (GMP, GLP, GAP, BAT) | NO |
| - Occupational Health and Safety Management System | NO |
| - Product control | YES |
| - Process control | YES |
| - Personnel | YES |
| - Continual improvement | YES |
| - Management motivation | YES |

UNI EN ISO 14001:2004 Environmental management systems – Requirements with guidance for use

Country of origin: International

Diffusion of the scheme in the various countries: International

Name of the subject responsible for the drafting of the standard: ISO/TC 207 “Environmental management”

Proposer typology: organisation for standardization

Certification / inspection body typology: scheme requiring the compliance with EN 45012 and the accreditation of the certification body by third-party subject

Target: consumer and food-chain operator

Relevant requirement typologies:

- | | |
|------------------------------|----|
| - Plant-related requirements | NO |
| - HACCP plan | NO |
| - Quality management system | NO |

- Environmental management system	YES
- Traceability system	NO
- Environmental impact control	YES
- Recommendations on good practices (GMP, GLP, GAP, BAT)	YES
- Occupational Health and Safety Management System	NO
- Product control	NO
- Process control	YES
- Personnel	YES
- Continual improvement	YES
- Management motivation	YES

Environmental Product Declarations (EPD)

Country of origin: Sweden, 1997

Diffusion of the scheme in the various countries: Belgium, Finland, Italy, Norway, Poland, Sweden

Name of the subject responsible for the drafting of the standard: Swedish Environmental Management Council

Proposer typology: Swedish industry

Certification / inspection body typology: scheme requiring the accreditation of the certification body by third-party subject and the compliance with specific rule for the certification body

Target: consumer and food-chain operator

Relevant requirement typologies:

An environmental product declaration, EPD, is defined as "quantified environmental data for a product with pre-set categories of parameters based on the ISO 14040 series of standards, but not excluding additional environmental information".

The overall goals of an EPD is, "through communication of verifiable and accurate information, that is not misleading, on environmental aspects of products and services, to encourage the demand for and supply of those products and services that cause less stress on the environment, thereby stimulating the potential for market-driven continuous environmental improvement".

The intent of an EPD is to provide the basis of a fair comparison of products by the products' environmental performance. They can reflect the continuous environmental improvement of products over time and are able to communicate and add up relevant environmental information along a product's value chain.

UNI EN ISO 14040 – Environmental management - Life cycle assessment - Principles and framework

Country of origin: International

Diffusion of the scheme in the various countries: EU

Name of the subject responsible for the drafting of the standard: TC 207/SC 5/WG 6
Cycle assessment

Proposer typology: organisation for standardization

Certification / inspection body typology: scheme requiring the accreditation of the certification body by third-party subject and the compliance with specific rule for the certification body

Target: consumer and food-chain operator

Relevant requirement typologies:

ISO 14040 specifies the general framework, principles and requirements for conducting and reporting life cycle assessment studies. This international standard does not describe the life cycle assessment technique in detail.

OHSAS 18001 Occupational Health and Safety Zone

Country of origin: International

Diffusion of the scheme in the various countries: International

Name of the subject responsible for the drafting of the standard: OHSAS 18001 was created via a concerted effort from a number of the worlds leading national standards bodies, certification bodies, and specialist consultancies.

Proposer typology: various relevant international subjects

Certification / inspection body typology: scheme requiring the accreditation of the certification body by third-party subject and the compliance with specific rule for the certification body

Target: consumer and food-chain operator

Relevant requirement typologies:

The OHSAS specification is applicable to any organisation that wishes to:

- Establish an OH&S management system to eliminate or minimise risk to employees and other interested parties who may be exposed to OH&S risks associated with its activities
- Assure itself of its conformance with its stated OH&S policy
- Demonstrate such conformance to others
- Implement, maintain and continually improve an OH&S management system
- Make a self-determination and declaration of conformance with this OHSAS specification.
- Seek certification/registration of its OH&S management system by an external organisation

Social Accountability 8000

Country of origin: U.S.A.

Diffusion of the scheme in the various countries: International

Name of the subject responsible for the drafting of the standard: SAI – Social Accountability International

Proposer typology: Nonprofit organization dedicated to the development, implementation and oversight of voluntary verifiable social accountability standards

Certification / inspection body typology: scheme requiring the accreditation of the certification body by third-party subject and the compliance with specific rule for the certification body

Target: consumer and food-chain operator

Relevant requirement typologies:

Social Accountability 8000 (SA8000) is a voluntary standard for workplaces based on ILO (International Labour Organization) and other human rights conventions. Its independent verification method draws many key elements from the widely accepted quality management system certification in the ISO programs.

The official standard is based on the following requirements:

1. Child Labor
2. Forced Labor
3. Health and Safety
4. Freedom of Association and Right to Collective Bargaining
5. Discrimination
6. Discipline
7. Working Hours
8. Compensation
9. Management Systems

EurepGAP General regulations – Fruit and vegetables

Country of origin: Europe

Diffusion of the scheme in the various countries: UE

Name of the subject responsible for the drafting of the standard: Euro Retailer Produce Working Group

Proposer typology: european retailer organisation

Certification / inspection body typology: scheme requiring the compliance with EN 45011) and accreditation of the certification body by third-party subject.

Target: food-chain operator

Relevant requirement typologies:

The scope of Eurep GAP Standard – *Fruit and vegetables* – covers all those fresh, unprocessed agricultural products of plant origin grown for human consumption.

The EurepGAP Standard has been developed to help farmers and growers to become more fully aware of the Maximum Residue Limits (MRLs) in operation in the countries where the product will be or is likely to be sold. Growers can demonstrate that their produce meets these Country of Destination MRL requirements particularly if the regimes are stricter than those in the country of production. EurepGAP stresses the importance of

residue screening and it provides further re-assurance where the exact destination of the product is not known.

International Food Standard – IFS version 4

Country of origin: Germany

Diffusion of the scheme in the various countries: International

Name of the subject responsible for the drafting of the standard: HDE (Hauptverband des Deutschen Einzelhandels). In 2003, French food retailers (and wholesalers) from the FCD (Fédération des entreprises du Commerce et de la Distribution) have joined the IFS Working Group and have contributed to development of IFS version 4.

Proposer typology: German (2003 French) food retailers group

Certification / inspection body typology: scheme requiring the compliance with EN 45011 and accreditation of the certification body by third-party subject.

Target: food-chain operator

Relevant requirement typologies:

IFS has been designed as an uniform tool to ensure food safety and to monitor the quality level of producers of retailer branded food products. The standard can apply for all steps of the processing of foods subsequent to their agricultural production.

The list of requirements of the International Food Standard (IFS) deals with five main subjects:

- Management of the Quality System
- Management Responsibility
- Resource Management
- Product Realisation
- Measurements, Analyses, Improvements

BRC Global standard

Country of origin: Great Britain

Diffusion of the scheme in the various countries: UE

Name of the subject responsible for the drafting of the standard: British Retail Consortium

Proposer typology: British retailer organisation

Certification / inspection body typology: scheme requiring the compliance with EN 45011 and accreditation of the certification body by third-party subject.

Target: food-chain operator

Relevant requirement typologies:

- | | | |
|--|-----|----|
| - Plant-related requirements | YES | |
| - HACCP plan | YES | |
| - Quality management system | YES | |
| - Environmental management system | | NO |
| - Traceability system | YES | |
| - Environmental impact control | YES | |
| - Recommendations on good practices (GMP, GLP, GAP, BAT) | YES | |
| - Occupational Health and Safety Management System | YES | NO |

- Product control YES
- Process control YES
- Personnel YES
- Continual improvement NO
- Management motivation NO

Belgium

EQWALIS Produits de Wallonie (Coop'pass - Pass'por, Porc Fleuri, Fruitnet, La Bleue des Prés, Le Poulet 'CoqArd', Le Poulet de chair, Le Porc Plein Air, Le Porc Fermier).

Country of origin: Belgium

Diffusion of the scheme in the various countries: Belgium

Name of the subject responsible for the drafting of the standard: Minister of Agriculture

Proposer typology: Statal administration

Certification / inspection body typology: scheme requiring with specific rule and the third party inspection by certification body

Target: consumer

Relevant requirement typologies:

Coop'pass - Pass'por

The pigs all are produced by stockbreeders gathered within a co-operative named COOP' PASS.

They follow a schedule of conditions which is the basic element of the safety and the traceability of the product.

Thanks to this schedule, it is possible to follow in an effective way all the history of the animals: birthplace, parents, place of breeding, but also with which food they were nourished, which possible treatments they received, etc

Porc Fleuri

The meat must come from an animal of the Piétrain type, characterized by spots on the dress made up of black hairs, with in periphery of the spot a mixture of black hair and white hairs, and small drawn up ears.

All the animals are resistant to the stress.

In addition to a control and a total traceability, the characters of the Piétrain race allow also the visual follow-up of the animals.

This pig is produced in natural conditions controlled, nonintensive, preserving its wellbeing and its comfort. The food is containing minimum 70% of local cereals, without additive, growth promoter, lubricates or animal flour.

Fruitnet

They are apples and pears resulting from the Walloon soil, obtained according to a way of production integrated privileging the respect of the environment.

The integrated fruit-bearing production implements specific farming techniques making it possible to obtain fruits of quality:

- Limited and regulated use insecticidal, acaricide, fungicidal products and weedkillers;
- Reintroduction of useful auxiliary fauna (birds, insects,...);
- Adjustment of the environment (late nesting boxes, hedges, mowings,...) to support the presence of auxiliary fauna in the orchard.

The fruits are cultivated according to the schedule of conditions relating to the integrated fruit-bearing production, approved by the Walloon Area (Decree of

the Walloon Government of the 29/04/2004). They also meet the Eurep-Gap standards defined by the sector of the great distribution at the European level. A specific system of traceability and labelling makes possible to find for each batch of fruit all information relating to the product, from the production to marketing.

La Bleue des Prés

They are animals of Belgian Blue Blanc race of sex female born in Belgium, old at least of 30 and to the 72 months the maximum at the time of demolition and having profited from at least 2 seasons from pasture.

These conditions of breeding lead to a meat more spotted (fattier) and more sunk with a very rich taste.

All the elements and events “are traced” in the optics of total quality.

Le Poulet 'CoqArd'

It is the fruit of the union of the expertise veterinary surgeon and the tradition of the Walloon soil.

Ardennes race chickens are bred in freedom during 84 days in a natural, comfortable environment and undergo permanent and rigorous control.

Le Poulet de chair

It is about a farm chicken resulting from a stock with slow growth, nourished naturally with cereals, without animal flours and fats, without antibiotic, nor another growth promoter.

The conditions of breeding have as a consequence a firm flesh and an incomparable savor.

Le Porc Plein Air

The “Porc Plein Air” of Ardenne results from the traditional races resistant to the stress and rigorously selected for the tasty meat.

Its diet is composed of a positive food list “GMO free” and is exclusively vegetable, with minimum 75% of cereals.

These conditions of breeding make the meat tasty and tender.

Le Porc Fermier

The breeding of the farm pig is characterized by a particular attention with the wellbeing of the animals, ensured by:

- a cattle shed quite ventilated and with natural light
- a minimal surface per pig
- a good bed surface (clean and dry)

A healthy and controlled food, composed mainly of cereals and GMO free food, ensures slow growth that guarantees a tasty meat.

Animal and fish flours, animal fats, hormones and antibiotics are forbidden.

VLAM

Country of origin: Belgium

Diffusion of the scheme in the various countries: Belgium

Name of the subject responsible for the drafting of the standard: VLAM

Proposer typology: Vlam is a non-profit organisation promoting the sale, the added value, the consumption and the image of products and services of the Flemish agriculture, horticulture, fishery and agro-alimentary sector in Belgium and abroad. It is commissioned by the business community and by the Flemish government and cooperates actively with as many links in the food chain as possible.

Certification / inspection body typology: NA

Target: consumer

Relevant requirement typologies:

Flandria: Quality Vegetables Approved by Nature

FLANDRIA vegetables are of impeccable quality and taste delicious. Furthermore they are grown with respect for the environment and are perfectly traceable from consumer to grower.

Certus – Meritus – BCV – Pastorale – Masterly

In Belgium, the monitoring to food safety is managed by an umbrella organisation, The Federal Agency for the Safety of the Food Chain (FAVV). This ensures integrated statutory checks from raw materials to consumers, and provides a general basic guarantee for all products.

The meat sector puts a great deal of effort into guaranteeing the quality of its products applying:

- Good Manufacturing Practices (GMP)
- Hazard Analysis and Critical Control Points (HACCP)
- Quality schemes

The Green Arch: Fruit and Vegetables in Harmony with Nature

The Green Arch is a leading brand for planet-friendly fruit and vegetables. All products with this label are grown by producers who comply with strict regulations about natural production methods.

Requirements:

- *Production specifications:* Each grower meticulously registers all conditions in which its fruit and vegetables are produced. If the specifications and the growing process are not consistent, the products are no longer eligible for the 'Green Arch' quality label.
- *External inspection* by independent approved laboratories
- *Full traceability.*

IQM – Integral Quality Management for Milk

IQM, Integral Quality Assurance Milk, is a guarantee system for quality and food safety in the dairy chains.

The IQM certificate guarantees good agricultural practice in dairy farming. The specifications describe more than 100 guarantee points in five essential components of the milk production method:

- animal health
- animal welfare
- milk extraction
- purification
- environment.

Milk extraction, milk transport, milk collection, purification, the procedure for drivers and identification of suppliers is guaranteed in the transport, traceability, safety and hygiene link in a good transport practice manual. Control is effected by an independent accredited organization.

IKB certified chicken

Requirements not available.

Potatoes

Requirements not available.

Germany

QS Qualität und Sicherheit GmbH

Country of origin: Germany

Diffusion of the scheme in the various countries: Germany, Italy, Luxemburg, Poland, Denmark

Name of the subject responsible for the drafting of the standard:

Deutscher Raiffeisenverband e. V. (Stufe Futtermittel)

Deutscher Bauernverband e. V. (Stufe Landwirtschaft)

Verband der Fleischwirtschaft e. V. (Stufe Schlachtung und Zerlegung)

Bundesverband der Deutschen Fleischwarenindustrie e. V. (Stufe Fleischwarenindustrie)

Handelsvereinigung für Marktwirtschaft (Stufe Lebensmitteleinzelhandel)

CMA Centrale Marketing-Gesellschaft der deutschen Agrarwirtschaft mbH (für die Kommunikation mit dem Verbraucher)

Proposer typology: Feed industry, Farms, Agricultural Coordinator, Meat industry, Retail Food Trade, Processing Companies, Wholesale Companies

Certification / inspection body typology: Scheme requiring the compliance of the certification body with EN 45011; certification and inspection can be done by third-party subjects and QS.

Target: consumer and food-chain operator

Relevant requirement typologies:

QS is a quality assurance system for food products which covers all stages of the product lifetime, starting with meat and meat products. Only joint implementation at all stages make it possible to create an effective system covering all areas which will secure quality and safety at all levels of the meat production and processing chain.

QS is a comprehensive system, not only in terms of the stages which it covers, but also with regard to the range of products examined. It is the quality assurance and control system for the total range of meat and meat products and applies for veal and beef products in exactly the same way as for pork and mutton and their derivatives. The QS standards apply for both domestic and imported products. QS specifies that there should be reliable documentation and self-assessment at all stages of the production and distribution process. The effectiveness of the self-testing is then checked by means of independent controls. QS includes all process levels in the monitoring and testing process and this results in a convincing system of controls which extend from the stable to the shop counter. The system is built on fixed and uniform standards.

CMA-Gütezeichen Bestes vom Bauern

Country of origin: Germany

Diffusion of the scheme in the various countries: Germany

Name of the subject responsible for the drafting of the standard: CMA

Proposer typology: Organization of German agricultural industries

Certification / inspection body typology: Scheme requiring the compliance of the certification body with specific rules; certification and inspection can be done by third-party subjects and CMA.

Target: food-chain operator

Relevant requirement typologies:

More than 40 umbrella organisations representing the German food and agricultural industry and the retail and processing sectors are shareholders in CMA. These cover the entire food chain from the farm to the plate. CMA is a private limited company. Its articles of association prohibit it from conducting transactions of its own involving commodities. CMA's official bodies are:

- the shareholder board
- the supervisory board
- the board of management

These are advised by the coordinating advisory council and 17 committees (14 products, 3 specialists), which ensure that in all its activities CMA benefits from the experience and expertise of the entire food and agricultural industry.

CMA is mainly financed by German agriculture through the Sales Promotion Fund.

DLG Deutsche Landwirtschafts Gesellschaft

Country of origin: Germany

Diffusion of the scheme in the various countries: Germany

Name of the subject responsible for the drafting of the standard: Deutsche Landwirtschafts Gesellschaft

Proposer typology: Accreditation/certification body

Certification / inspection body typology: self-referential scheme

Target: consumer and food-chain operator

Relevant requirement typologies:

The DLG promotes the product quality of foods on the basis of impartial and binding quality standards. Its quality understanding is based on current scientific findings and self-developed, recognised methods. With its international competitions the DLG is Europe's leader in quality assessment.

The DLG tests compound feed, ensiling agents, cleaning, disinfecting and udder hygiene agents, as well as disinfecting agents for animal housing and lime fertilisers. Following successful testing in accordance with the high DLG standards, a DLG quality label is awarded. The quality specifications are geared to requirements from practice and are in line with the latest scientific findings.

Sachsens Ährenwort

Country of origin: Germany

Diffusion of the scheme in the various countries: Germany –Sachsen Region

Name of the subject responsible for the drafting of the standard: NA

Proposer typology: Association of agricultural producers

Certification / inspection body typology: Scheme requiring the compliance with specific rules and inspection by third-party subjects

Target: consumer

Relevant requirement typologies:

The scheme requires.

- the implementation of a traceability system of the supply chain from field to table

- a quality system
- the control of the impact of products and activities on the environment.

Bergisch Pur

Country of origin: Germany

Diffusion of the scheme in the various countries: Germany

Name of the subject responsible for the drafting of the standard: Bergisch Pur

Proposer typology: Association of agricultural mountain producers

Certification / inspection body typology: Scheme requiring the compliance with specific rules and inspection by third-party subjects

Target: consumer

Relevant requirement typologies: Certification regarding agri-food products produced in the region of “Bergischen Landes”.

Requirements:

- All the steps of the production process take place in the region of Bergischen Landes;
- Extensive livestock farming;
- Minimum guaranteed room for livestock;
- Over 70% feedstuffs produced in the farm;
- Environmental impact control.

Freisinger Land

Country of origin: Germany

Diffusion of the scheme in the various countries: Germany

Name of the subject responsible for the drafting of the standard: NA

Proposer typology: Group of five different subjects:

Church

Consumers

Environmental association

Agricultural producers

Bakery and mill operators

Certification / inspection body typology: Scheme requiring the compliance with specific rules; certification and inspection can be done by Freisinger Land auditors and/or third-party subjects.

Target: consumer

Relevant requirement typologies: Certification regarding agri-food products produced in the region of Freisinger Land.

Requirements:

- All the steps of the production process take place in the region of Freisinger Land
- Extensive livestock farming;
- 100% of cattle feed produced in the region;
- Minimum guaranteed room for livestock;
- Limited number of hens per farm;
- Environmental impact control.

Neuland

Country of origin: Germany

Diffusion of the scheme in the various countries: Germany

Name of the subject responsible for the drafting of the standard: Arbeitsgemeinschaft Bäuerliche Landwirtschaft e.V. (ABL), Deutscher Tierschutzbund (DTschB), BUKO-Agrar Koordination Bundeskongreß Entwicklungspolitischer Aktionsgruppen, BUND Bund für Umwelt und Naturschutz Deutschland

Proposer typology: Association of different kinds of subjects

Certification / inspection body typology: Scheme requiring the compliance with specific rules; certification and inspection by Neuland e.V.

Target: consumer

Relevant requirement typologies:

The schemes includes a quality management system based on controls regarding animal welfare, feed, breeding system, transport and slaughter methods.

Other requirements:

- maximum number of animals for each farm and typology;
- environmental impact control.

Italy

UNI 10939 – Sistema di rintracciabilità nelle filiere agroalimentari – Principi generali per la progettazione e l’attuazione

Country of origin: Italy

Diffusion of the scheme in the various countries: Italy

Name of the subject responsible for the drafting of the standard: UNI – Commissione “Alimenti e bevande”

Proposer typology: organisation for standardization

Certification / inspection body typology: scheme requiring the compliance with EN 45011, and the accreditation of the certification body by third-party subject

Target: consumer and food-chain operator

Relevant requirement typologies:

- Plant-related requirements	NO
- HACCP plan	NO
- Quality management system	NO
- Environmental management system	NO
- Traceability system	YES
- Environmental impact control	NO
- Recommendations on good practices (GMP, GLP, GAP, BAT)	NO
- Occupational Health and Safety Management System	NO
- Product control	NO
- Process control	YES
- Personnel	NO
- Continual improvement	NO
- Management motivation	NO

UNI 11020:2002 Sistema di rintracciabilità nelle aziende agroalimentari - Principi e requisiti per l’attuazione

Country of origin: Italy

Diffusion of the scheme in the various countries: Italy

Name of the subject responsible for the drafting of the standard: UNI – Ente Nazionale Italiano di Unificazione

Proposer typology: organisation for standardization

Certification / inspection body typology: scheme requiring the compliance with EN 45011, and the accreditation of the certification body by third-party subject

Target: food-chain operator

Relevant requirement typologies:

The scheme is applicable to all the agro-food chain levels. It regulates requirements for an internal traceability system for farms and agro-food industries.

The most important elements of the scheme can be summed up as follows:

- The identification of the products for which the traceability is guaranteed.
- The way of identification and registration of raw materials and suppliers.
- The registration of the physical flow of products and materials.

- The registration of the materials used for each product batch and of the destination of each product batch.

DTP 035 – Filera controllata

Country of origin: Italy

Diffusion of the scheme in the various countries: Italy

Name of the subject responsible for the drafting of the standard: CSQA

Proposer typology: organisation for standardization

Certification / inspection body typology: sheme requiring the accreditation of the certification body by third-party subject.

Target: consumer and food-chain operator

Relevant requirement typologies:

The Italian certification institute specialised in the food and agriculture sector, originated in 2000 the voluntary standard (DTP 035) for companies that want to offer their customers safety guarantees going beyond the limits enforced by the law. Products bearing this certification respect two fundamental requirements:

- product traceability, guaranteed and documented throughout the production chain, “from the farm to the table”, in a stricter fashion compared to the standards established in EC regulation 178/02;
- hygienic-sanitary requirements, managed and controlled according to HACCP criteria, in all stages of production chain.

L.R. 28 ottobre 1999, n.28 Valorizzazione dei prodotti agricoli ed alimentari ottenuti con tecniche rispettose dell’ambiente e della salute dei consumatori. Abrogazione delle leggi regionali N. 29/92 e N.51/95 (QC – Qualità Controllata)

Country of origin: Italy

Diffusion of the scheme in the various countries : Italy

Name of the subject responsible for the drafting of the standard: Giunta regionale Emilia Romagna

Proposer typology: Regional government

Certification / inspection body typology: scheme requiring the compliance with EN 45011

Target: consumer

Relevant requirement typologies:

- Integrated pest management (IPM), based on environmental respect, low residues, limited use of pesticides, fertilizers and water.
- The label can be used by farms, agro-food industries and retailers complying with the IPM rules provided by Emilia Romagna Region.

L.R. 15 aprile 1999, n.25 Norme per la valorizzazione dei prodotti agricoli ed alimentari ottenuti con tecniche di produzione integrata e tutela contro la pubblicità ingannevole.

Country of origin: Italy

Diffusion of the scheme in the various countries: Italy

Name of the subject responsible for the drafting of the standard: Regione Toscana

Proposer typology: Regional government

Certification / inspection body typology: scheme requiring the compliance with 45011

Target: consumer

Relevant requirement typologies:

Il marchio Agriqualità identifica, certifica e promuove i prodotti agroalimentari realizzati con le tecniche dell'agricoltura integrata e le più sicure pratiche di conservazione e confezionamento.

È un marchio di filiera che segue, dalla terra alla tavola, l'intero processo produttivo; i controlli previsti dal marchio Agriqualità garantiscono la tracciabilità del prodotto, l'assenza totale di Organismi Geneticamente Modificati, il rispetto dell'ambiente e la sicurezza dei prodotti.

Il marchio Agriqualità difende la biodiversità e la fertilità del territorio, toscano, valorizza e promuove un sistema di produzione di qualità ad alta sostenibilità, crea nuove opportunità per prodotti di largo consumo da commercializzare a prezzi non proibitivi ma remunerativi per chi li produce.

Latvia

SafetyCert®: 1998 (UK based schemes developed by BVQI itself for certification of Occupational Health & Safety Systems against the requirements of BS 8800 & OHSAS 18001).

- b) Country of origin: International
- c) Diffusion of the scheme in the various countries: International
- d) Name of the subject responsible for the drafting of the standard: Certification bodies also published their own standards: BVQI published SafetyCert in 1998.
- e) Proposer typology: various relevant international subjects
- f) Certification / inspection body typology: scheme requiring the accreditation of the certification body by third-party subject
- g) Target: consumer and food-chain operator
- h) Relevant requirement typologies:
 - risk management planning and control planning
 - management of regulatory aspects
 - training, competency and awareness activities - probably the most important element in the long term
 - operational control measures;
 - subcontractors management
 - emergency and contingency management
 - OH&S management performance monitoring and evaluations
 - management of change

British Standard BS 8555:2003 Environmental management systems. Guide to the phased implementation of an environmental management system including the use of environmental performance evaluation

- a) Country of origin: Great Britain
- b) Diffusion of the scheme in the various countries: International
- c) Name of the subject responsible for the drafting of the standard: BSI British Standard
- d) Proposer typology: organisation for standardisation
- e) Certification / inspection body typology: scheme requiring the certification body by third-party subject.
- f) Target: consumer and food-chain operator
- g) Relevant requirement typologies:
 - Environmental management system
 - Environmental impact control
 - Recommendations on good practices (GMP, GLP, GAP, BAT)
 - Process control
 - Personnel
 - Continual improvement
 - Management motivation
 -

In Latvia most of the companies which have already implemented EMS (environmental management system), are large. The majority of Latvian industries are represented by small and medium size enterprises that generate a lot of pollution. Many small and medium size enterprises want to improve their environmental performance, but don't know where to start or where to obtain reliable and good quality advice. Small and medium size enterprises also face certain difficulties while implementing a formal management system, such as limited human and financial resources, difficulty and effectively implementing the requirements of ISO 14001. The British standard BS 8555 makes particular reference to small and medium sized enterprises. It helps in reducing of bureaucracy and excessive documentation.

BS 8555 breaks ISO 14001 implementation down into five individual phases (planning, legal compliance, development, implementation, auditing), each of which can be separately achieved and externally recognised as such. A sixth phase (certification) allows companies to seek certification to the ISO 14001 standard.

Latvian Federation of Food Enterprises (LPUF)

Country of origin: Latvia

Diffusion of the scheme in the various countries: Latvia

Name of the subject responsible for the drafting of the standard: The Latvian Federation of Food Enterprises is a union of multi-branched professional associations and enterprises.

Propose typology: professional associations and enterprises

Certification / inspection body typology: Scheme requiring the compliance with specific rules for the certification

Target: food-chain operator

Relevant requirement typologies:

- The Latvian Federation of Food Enterprises is the place where producers of food and beverages can obtain useful information for further development of the sphere of activities they are engaged into, as well as make themselves familiar with the state of affairs regarding the current situation in the food and beverage industry in Latvia and other European countries.
- In order to represent and protect the interests of separate industries more properly, LPUF is organizing work groups, which discuss and take decisions on topical issues concerning food industry as well as tries to reach the best solutions for problematic situations. The decisions taken by the work groups are further on delivered to the decision-making institutions.

The general functions of Latvian Federation of Food Enterprises are

- To represent Latvian food producers in the European Confederation of the Food and Drink Industries;
- To provide cooperation among Latvian food producers and governmental and nongovernmental organizations of the Republic of Latvia;
- To ensure coordination of the collaboration activities among Food Industries and the Council of the Ministry of Agriculture, the Council of Experts of Food Industries and the Council of National economics of the Ministry of Economy

of the Republic of Latvia as well as performs the function of the secretariat to ensure proper cooperation of the mentioned councils.

- To manage implementation of all strategic and functional aims of the Latvian Federation of Food Enterprises.

Latvian Traders Association

Country of origin: Latvia

Diffusion of the scheme in the various countries: Latvia

Name of the subject responsible for the drafting of the standard: the members of Latvian Traders Association

Proposer typology: producers, wholesalers and retail sellers, social catering establishments

Certification/inspection body typology: Scheme requiring the compliance with specific rules for the certification

Target: food-chain operator

Relevant requirement typologies:

- to have professional explanation and advice from specialists about laws' implementation in practice and any other essential and actual issue connected with trade;
- to be represented if unreasonable trade barriers are implemented and pressure was made and have assistance in resolving conflicts;
- to discuss and propose changes in laws;
- to gain support in provision of fair competition;
- to use the representation of LTA in the consultative Councils and non-governmental professional unions for the promotion of entrepreneurship;
- to develop professional skills in seminars and courses organized by LTA;
- to receive regular reports about the activities of LTA and other information useful for work purposes;
- to take part in contests, sport festivities, and other extracurricular activities organized by LTA.

Sea buckthorn growing

Sea buckthorn (sbt) has been introduced in Baltics as a cultivated plant in 1984. Observations of trial plantations in Latvia, Estonia and Lithuania allowed determining sbt climatotypes suitable for growing in moderate maritime climatic conditions. There are 550 ha of sbt commercial plantations in Estonia, Latvia and Lithuania. Five new baltic sbt cultivars have been bred. Sea buckthorn varieties are developed in Dobele Horticultural Plant Breeding Experimental Station (www.ddsis.lv). Some of sea buckthorn growers are offered to different kind of sea buckthorn products, example, oil, etc. Dobele Horticultural Plant Breeding Experimental Station has experimental processing plant which specialists try to prepare different kind of new sea buckthorn products: juices, jams and jellies. Some of buckthorn growers sell sea buckthorn to pharmacy enterprises. Generally pharmacies prepared special medicine.

Target: consumer

Crayfish baby breeding

One of non-traditional agricultural sector is crayfish breeding. From 1998 in Latvia was started to crayfish baby breeding. The breeding of crayfish is concentrated in three centres. One of biggest of them is situated near Liepāja (West part of Latvia). Every year totally are rearing more than 2-3 tons of crayfish. The crayfish baby breeding centres cooperate with private crayfish baby breeders. After crayfish breeder's data, they will plan to start to export the crayfish to Finland in next year. Financing from the EU structural funds the aquaculture enterprises will attract financial means for modernisation of fish and crayfish breeding equipment and technologies. After date of Latvian Fishery Association, the crayfish breeding in Latvia has an initial stage. Target: consumer

Groats production Annele

Bread product production unit Annele is located in Aizkraukle (Aizkraukles district) and specialized in production of rye and wheat bread and confectionary. Annele was founded in 1988. The total number of employees in "Annele" is 40. Food and Veterinary Service recognize the bread production "Annele", and the hygiene requirements in Annele correspond to Latvian legislation regarding to production of food.

Target: consumer

Regional dairy a/s Lazdonas piensaimnieks

Joint-Stock company "Lazdonas piensaimnieks" is located near Madona (Madonas district), and specialize to production more than 30 milk products: whole milk products, cottage cheese, butter, sour and sweet cream, soft cheeses, and milk desserts. Lazdonas piensaimnieks was founded in 1993 as independent dairy factory in Latvia. According to Latvian legislation, HACCP system is implemented and certificate in JSC Lazdonas piensaimnieks.

Target: consumer

Mushroom production at individual enterprise Pārsla

The enterprise Pārsla is located in district Preiļi (Eastern part of Latvia). The enterprise specialized in production of products of organic agriculture. The specialisation of enterprise is freeze berries, mushrooms and snails (screws). The production of previous mentioned products based on the requirements of EU legislation 2092/91/EEC. The products produce in Pārsla is label "Latvian Ecoproduct". The label "Latvian Ecoproduct" is competent to be used only by the producers certified according to organic agriculture demands. Production, processing, packaging, transporting and marketing of the "Latvian Ecoproduct" is under strict control.

Target: consumer

Medium size meat processing enterprise Ruks

Joint-Stock Company “RUKS – Cēsu Gaļas Kombināts” was founded in 1927 and has still remained its location and some external walls. In 2003, with the help of SAPARD Programme, Company launched new slaughterhouse and cutting department, which is built in correspondence with all European Union regulations and requirements. Slaughterhouse has gained EU certification, which allows exporting to the other EU member countries.

Quality verification is done electronically; therefore it eliminates the possibility of human error, when setting the category of carcasses and later on making the payment for the corresponding meat.

Thanks to the professional personnel, amount of meat sales are increasing monthly. This is due to the fact that the company, can offer for every client individually cut and pre-packed meat products.

In order to successfully operate in the market and keep up with the newest trends, RUKS – Cēsu Gaļas Kombināts is continuously working on developing new product segments. One of the latest innovations was ostrich meat, which is obtained from the slaughtering in Latvia grown ostriches. For this purpose, it was necessary to achieve specific licence, which was successfully settled in June 2004.

Ruks specialize in production of different kind of meat products from beef and pork, example, fillet, collar, ham, brisket without ribs, and also specialize in production of different kind of sausages, example, emulsion type, smoked sausages, salami, etc.

According to Latvian legislation, HACCP system is implemented in JSC RUKS and third part authority realized certification process.

Target: consumer

Specialised cheese production by SIA “Franču gaume”

Cheese production unit is located in Eleja (Bauskas district), which specialized in production of soft cheeses “Saint Marcellin”. The owner of SIA “Franču gaumē” is French (Lusjen Eriber). Owner sells the cheese to small retail shops (in Eleja, Bauskas district) and in different restaurants located in Riga. The amount of cheese production is still small and do not exceed more than 50 kg per day. Food and Veterinary Service recognize the cheese production SI “Franču gaumē”, and the hygiene requirements in production correspond to Latvian legislation regarding to production of food.

Target: consumer

The Netherlands

Peter's farm

Country of origin: The Netherlands

Diffusion of the scheme in the various countries: The Netherlands

Name of the subject responsible for the drafting of the standard: NA

Proposer typology: Consortium of agricultural producers

Certification / inspection body typology: Scheme requiring the compliance with specific rules and the third-party inspection by certification body

Target: consumer

Relevant requirement typologies:

High animal welfare, rest and the freedom for the calves result in the high quality and delicious taste of the Peter's Farm[®] veal. Maximum Food Safety is guaranteed and the openness of Peter's Farm offers you traceability of the products back to the farm.

The scheme is based on five requirements:

- Quality
- Animal welfare
- Traceability
- Security
- Open Information.

Rainbow growers

Country of origin: The Netherlands

Diffusion of the scheme in the various countries: The Netherlands

Name of the subject responsible for the drafting of the standard: Rainbow Growers Group

Proposer typology: Group of agricultural producers

Certification / inspection body typology: NA

Target: consumer

Relevant requirement typologies:

The Rainbow Growers Group is an ambitious growers' association with 24 members who grow bell peppers, aubergines, tomatoes, sweet pointed peppers, chilli peppers and radishes. The aim of the Rainbow Growers Group is to strive for the shortest line between grower and consumer. Quickly taking account of the wishes of the client ensures that costs are kept as low as possible and that the quality is high.

The growers grow their crops on a growing media (substrate) that was specially selected by the Rainbow Growers Group. In addition, they register all data about fertiliser usage, biological crop protection and energy use on the internal Rainbow system. This information is very detailed: in fact, every path in every greenhouse can be tracked with this system.

Green Nature

Country of origin: The Netherlands

Diffusion of the scheme in the various countries: The Netherlands

Name of the subject responsible for the drafting of the standard: Green Nature Group

Proposer typology: Dutch association of cultivators

Certification / inspection body typology: Scheme requiring the compliance with specific rules the supervision of an external control organisation which audits the members of the Green Nature group annually on the EUREP-GAP guideline.

Target: food-chain operator

Relevant requirement typologies:

The Green Nature Group improves the production quality of Dutch beef tomatoes by working in a chain-like market concept. The product cultivated by the association is put on the market under the brand name of Skyline and Sky Classic.

The Green Nature Group objective is to use natural agents in keeping the crop free from pests and diseases instead of using pesticides.

The production of the fruit-vegetables at the greenhouses of the Green Nature Group is conducted in a very clean and environmentally friendly way. Hygiene and food safety are the core issues in the operations of the several companies of the Green Nature Group.

The Green Nature Group stands for 100% traceability and identification of the product from the customer back to the nursery. When requested the Green Nature Group is able to show the customer detailed information about nursery origin, harvest and packing time and proof of the food safety of the product.

The Green Nature Group's efforts in the areas of food-safety, hygiene and environmentally and energy efficient production processes are rewarded with Nature's Choice certificates by Tesco and with EUREP-GAP certificates by C.M.I..

United Kingdom

The Red Tractor

Country of origin: U.K.

Diffusion of the scheme in the various countries: U.K.

Name of the subject responsible for the drafting of the standard: The Red Tractor was launched by the Prime Minister on 13 June 2000 and developed by Assured Food Standards (AFS)

Proposer typology: Independent organisation

Certification / inspection body typology: Schemes requiring the compliance with EN 45011 for the certification and the accreditation of the inspection bodies by third-party subjects.

Target: consumer

Relevant requirement typologies:

The Red Tractor declares that food is produced to independently inspected standards right across the food chain, from the farm on which it is produced until it goes into the pack. It provides shoppers with cast-iron assurance that those standards have been upheld every step of the way.

The Red Tractor can only be used on food that has been produced, packed, stored and transported to Red Tractor standards. The standards in all farming sectors (such as chicken, dairy or vegetables) have been agreed by a panel of experts to ensure that food is safe and that animals are well treated.

The Assured Produce Scheme (APS)

Country of origin: U.K.

Diffusion of the scheme in the various countries: U.K.

Name of the subject responsible for the drafting of the standard: Independently chaired management board that includes producers, processors and supermarket representatives.

Proposer typology: Producers, processors and supermarket representatives.

Certification / inspection body typology: Scheme requiring the compliance with specific rules for the certification and accreditation of the certification body by third-party subject.

Target: food-chain operator

Relevant requirement typologies:

This assurance scheme promotes the progressive and sustainable development of integrated crop management (ICM) techniques in the fresh produce sector. These techniques represent good horticultural practices with emphasis on reducing whenever possible the use of pesticides, optimum use of fertilisers and improved protection of the environment.

Assured British Meat

Country of origin: UK

Diffusion of the scheme in the various countries: UK

Name of the subject responsible for the drafting of the standard: ABM Company
Proposer typology: Representative members of beef and lamb Industry
Certification / inspection body typology: scheme requiring the compliance with EN 45011.

Target: consumer

Relevant requirement typologies:

ABM standard is based on the following principles:

- Setting beef and lamb assurance standards throughout the whole chain (farm, transport, markets and abattoirs)
- Licencing standards to various Certification Bodies (who will inspect and certify against them) and ensuring consistent delivery of assurance across all providers
- Maintaining a central database of all procedures and businesses certified against the ABM standards
- Promoting the benefits of assurance to both producers and businesses within the beef and lamb supply chain (including speaking engagements) to external bodies such as Government, NGO's, Consumer organisations, etc
- Encouraging producers and businesses to participate in assurance by applying to a Certification Body
- Working with Assured Food Standards (AFS) and the devolved beef and lamb bodies to develop a commonly accepted set of standards
- Dealing with general enquiries relating to beef and lamb assurance

National Dairy Farm Assured Scheme (NDFAS)

Country of origin: U.K.

Diffusion of the scheme in the various countries: U.K.

Names of the subjects responsible for the drafting of the standard:

- The National Farmers Union
- The Federation of Milk Groups
- The Dairy Industry Association Ltd
- The British Cattle Veterinary Association

Proposer typology: Board of different interested parties in the milk supply chain

Certification / inspection body typology: Scheme requiring the accreditation of the certification body by third-party subject and the compliance with specific rule for the certification body

Target: consumer

Relevant requirement typologies: The "Standards" cover:

- Hygiene and Food Safety
 - To provide reassurance for customers in terms of the safety and high quality of the milk processed.
- Housing and Facilities
 - To ensure there is a comfortable environment and sufficient space for free movement without undue risk of injury.
- Plant and Equipment
 - To ensure all mechanical and electrical installations are adequately serviced so that milk quality and herd health and welfare problems do not arise.

- Feedingstuffs and Water
 - To ensure all stock receive water of an appropriate quality and a balanced diet.
- Herd Health
 - To provide assurance about the level of health and welfare of the dairy herd with farmers demonstrating that they have the knowledge and practical skills to care for animals in an environment that minimises stress or injury.
- Stockmanship and Training
 - To ensure that the person in overall charge of the dairy herd can demonstrate that they have the knowledge and practical skills to care for animals in an environment that minimises stress or injury.
- Contingency Procedures
 - To be proactive in an effort to prevent potential hazards to humans, dairy cattle and milk quality.
- Environmental Standards