

Typical Qualifications / Accreditations used in the Tendering Process

Accreditation /Standard	Awarding Body	Details
BRC	British Retail Consortium (Tesco Standard)	The standard is recognised by the majority of UK supermarket retailers, and is being increasingly used by food service companies to approve suppliers. The BRC standard was originally designed for manufacturers supplying own label products. It has also been used as a basis of supplier approval even when a company is supplying branded products only and in many instances it can be a pre-condition to supply certain companies. Food manufacturers are also using this standard as a basis of supplier approval and there are BRC certificated companies in many countries around the world.
EFSIS	European Food Safety Inspection Service	EFSIS Gold is a detailed management challenge process providing customers with a focused and powerful management tool linked to continuous improvement. It has been developed to add value to the food industry by challenging management in a way that no standard audit can do. It is a management performance assessment rather than an audit, and probes in to the heart of a company's processes and systems. What the standard covers: <ul style="list-style-type: none"> • A management challenge process • Covering key food risk areas • Providing the client with a focused and powerful management tool • Linked to continuous improvement
HSCQI	Health Safety & Quality Control International	HSQC is a Management Consultancy dedicated to supporting Directors and key management personnel and decision makers in a wide range of business activities, to achieve excellence in health, safety and quality within their organisations.
ISO 22000	International Organisation for Standardisation	ISO 22000 takes a whole chain approach to food safety, providing a standard that isn't just for food processors, but goes all the way from the farm to the fork including packaging and ingredient suppliers, caterers, storage & distribution facilities, chemical and machinery manufacturers and can be applied to primary producers such as farms.
HACCP	Chartered Institute of Environmental Health (CIEH)	Hazard Analysis and Critical Control Point (HACCP), is used to describe an internationally recognised way of managing food safety and protecting consumers. It is a requirement of EU food hygiene legislation that applies to all food business operators except farmers and growers. EU Regulation 852/2004 (Article 5) requires food business operators, including meat plant operators to implement and maintain hygiene procedures based on HACCP principles.
SALSA	Safe & Local Supplier Approval	The approval scheme that helps local and regional food and drink producers supply their products to national and regional buyers. SALSA is a non-profit making joint venture between the four main trade associations representing the UK Food Chain - from farm to fork. <ul style="list-style-type: none"> • The National Farmers Union (NFU) • The Food and Drink Federation (FDF) • The British Hospitality Association (BHA) • The British Retail Consortium (BRC)



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SEDEX	Supplier Ethical Data Exchange	Sedex, the Supplier Ethical Data Exchange, is a membership organisation for businesses committed to continuous improvement of the ethical performance of their supply chains. Sedex is a not-for-profit organisation based in London, UK, open for membership to any company anywhere in the world.
STS	STS Solutions	Food manufacturers, distributors and wholesalers gain from achieving STS certification, which is an established and widely recognised food safety certification system throughout the UK and Europe. Many suppliers have utilised the STS assessment as a first step towards achieving assessment to the Public Sector Code of practice or BRC.
Quality Assurance Scheme	Bord Bia	Bord Bia provides quality assurance schemes for the following product sectors: beef, lamb, pigmeat, poultry, eggs and horticulture. Bord Bia aims to have all schemes accredited to international norms, specifically EN45011. Quality assurance plays a fundamental role in promoting food and horticulture and provides the platform for consumer promotion of product quality.
Soil Association Certification	The Soil Association	The Soil Association organic standards cover both the EC regulations and the Compendium of UK Organic Standards.

