



FACT SHEET

IFS LOGISTICS

**Standard for auditing logistical activities
in relation to product quality and safety**

IFS Logistics marks the joint objective of trade and industry to create transparency and trust across the entire supply chain. This IFS standard, specifically developed for storage, distribution, and transportation, as well as loading and unloading activities, is able to be implemented in environments managing both food and non-food products.

IFS Logistics is applicable for packed and specific loose food products and products with temperature regulation (e. g. meat, fish, bread, milk, oil, etc.). Where loose food products are concerned, there is no processing or primary packaging activity.

IFS Logistics



Scope

- Storage of foods (package, container, bulk materials or silo / grain elevator) and transport via truck, rail, air or sea cargo
- Ambient or temperature controlled storage or transport
- Freezing and thawing as a service (under specific conditions)
- Ripening of fruits
- Dry storage
- Retail distribution centers
- Foodservice distribution to restaurants or at airports
- Non-food warehousing and distribution.



Coverage

IFS Logistics audits are carried out by qualified auditors of independent accredited and approved certification bodies. The requirements of the IFS Logistics are divided into six chapters:

- Senior management responsibility
- Quality and product safety management system
- Resource management
- Realization of the service
- Measurements, analysis, improvements
- Product defense and external inspections.



Objectives

- Ensure comparability and transparency throughout the entire supply chain
- Establish a common standard with a uniform evaluation system
- Reduce costs and time for both suppliers and retailers
- Work with accredited certification bodies.



Benefits

IFS certification can offer a number of key benefits to companies striving for excellence in quality, product safety and customer satisfaction, and seeking a competitive advantage in their market place:

- Improved understanding between management and staff relating to good practices, standards and procedures
- Monitoring of compliance with food and non-food regulations
- More effective use of resources
- Reduction in the need for customer audits
- Independent third party audits
- Ability to reduce total audit time by combining multiple audits
- Higher flexibility through individual implementation due to a risk based approach
- Improved business reputation as a service provider maintaining the high-quality and safety of the products
- Ability to work with customers requiring third party audits
- Use of the IFS logo and certificate to demonstrate compliance with the highest standards.



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