



# IFS Wholesale Cash & Carry

## FACT SHEET

Standard for auditing wholesalers, Cash & Carry markets and packing companies in relation to product safety and quality

IFS Wholesale/Cash & Carry Standard was developed to optimize the audit procedures of wholesalers and cash & carry markets. These two distinct types of businesses are seen as important connectors between producers and converters as well as commercial clients. Besides a wide range of traded products, they can also carry out certain treatment and/or processing activities and develop own brands. Depending on the core business of the company, a tailor made checklist applies, either for Wholesale or Cash & Carry.

IFS Wholesale/Cash & Carry provides the ability to attain multi-site certification, for sites and markets with similar activities, under specific conditions.

## IFS Wholesale/Cash & Carry



### Scope

- Wholesalers (also with certain treatment activities)
- Cash & Carry markets
- Packing stations for fruit, vegetables or eggs

IFS Wholesale/Cash & Carry audits are carried out by qualified auditors of independent, accredited and approved certification bodies. The requirements of the IFS Wholesale and Cash & Carry check lists are both divided into six chapters:

- Senior management responsibility
- Quality and product safety management system
- Resource management
- Core processes
- Measurements, analysis and improvements
- Product defense and food fraud



### Objectives

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



### Benefits

Benefits of the scheme IFS certification can offer a number of key benefits to companies striving for excellence in quality, food 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 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 manufacturer of higher-quality and safe products
- Ability to trade with customers requiring third party audits
- Use of the IFS logo and certificate to demonstrate compliance with the highest standards



## CONTACT

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