

ENGLISH



Fact sheet IFS Logistics

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IFS Logistics



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.

› SCOPE

- Container or bulk materials storage and transport via truck, rail, air, ship, or silo/grain elevator
- Cold chain – frozen or refrigerated
- Freezing and thawing as a service (under specific conditions)
- Dry storage
- Warehousing
- 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

Benefits of the scheme

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

Purchasing Department Benefits:

- Improved confidence in suppliers and products
- Reduced time spent on supplier screening
- Less time spent reworking or returning products outside specification
- Due diligence defense
- Ability to reduce individual audit costs by combining a variety of different audits at the same time.

Quality Management Benefits:

- Improved understanding between management and staff related to standards and procedures
- Monitoring of compliance with food regulations
- More effective use of resources
- Reduction in the need for customer inspections
- Independent third party audits
- Ability to reduce total inspection time by combining a variety of different inspections at the same time.

Marketing Department Benefits:

- Improved business reputation as a supplier of high-quality and safe products
- Ability to trade with customers insisting on third party audits
- Use of the IFS logo and certificate to demonstrate compliance with the highest standards.