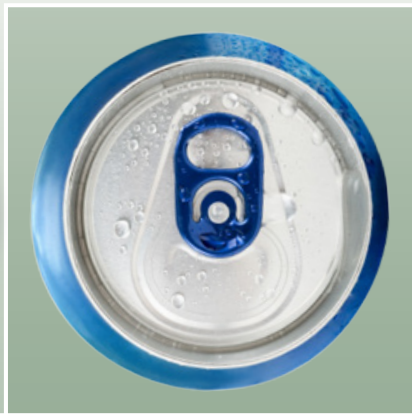


Tested in Hong Kong
Certified in Hong Kong

FOOD



Foreword

Perhaps few things are more common and essential than the food we eat in every meal. Human relies on food to survive. Early *homo sapiens* living as hunter-gatherers devoted almost their entire life in sourcing food. Nowadays, thanks to technological innovations in communications and transportation, and scientific advancement in food production, city dwellers can enjoy food delivered from the four corners of the earth easily throughout the year. Costs are now lower and food producers around the world can join the global supply chain. Fragmentation of food production is now a global phenomenon.^[1]

Food supply in the 21st century has become a complex and specialised industrial process stacking up to trillions of dollars in business per year. In 2018, food is an international trade with a value of US\$1,532 billion.^[2] Innovations and technologies also bring about new materials or new methods for producing food, such as feed with premixes, pesticides, fertilisers, food additives (e.g. preservatives, taste enhancers) and genetic modifications.

With the growing complexity in the production and supply of food, it is a challenge to ensure that the food available in the market is fit for consumption. Measures and standards, whether as regulatory controls or private sector initiatives, are enforced to ensure the quality and safety of food every step of the way. Food is one of the most heavily regulated products in many countries.^[3]

The testing and certification industry is a key component of quality and safety management that runs through the entire food supply chain.

Hong Kong Council for Testing and Certification

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December 2020



[1] World Trade Organization, World Trade Report 2014, Page 78

[2] World Trade Organization, International Trade Statistics, 2018. See its data portal: <https://timeseries.wto.org/>

[3] The U. S. Customs and Boarder Protection "strongly" advises importers to hire a customs broker to handle the customs clearance because "there are so many details to handle when importing food items" for commercial purposes. See its webpage: https://help.cbp.gov/s/article/Article-83?language=en_US. The World Trade Report 2012 says, "Food safety measures have proliferated as a tool to respond to the[se] challenges" of high consumer demand for food safety. (Page 7) WTO further points out in its World Trade Report 2014 that "the number and complexity of standards in international food trade have increased in recent years." (Page 10)



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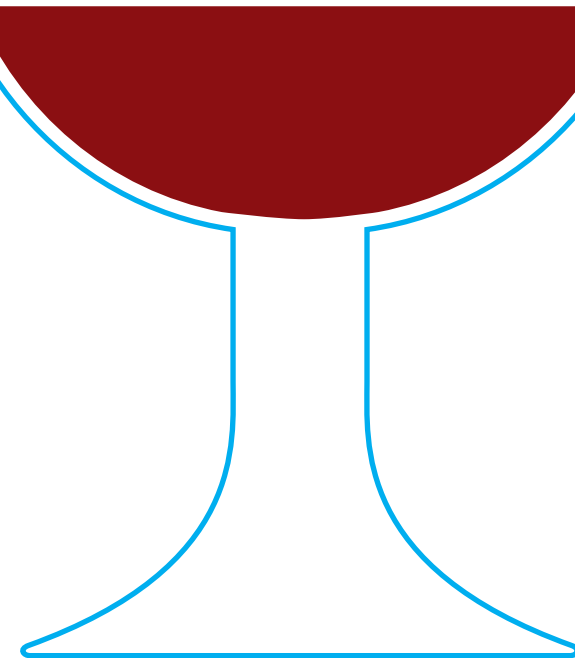
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- Castco Testing Centre Limited
- CMA Testing and Certification Laboratories
- Hong Kong Standards and Testing Centre Limited
- Intertek Testing Services Hong Kong Limited
- SGS Hong Kong Limited

Benefits of Testing & Certification Services on Food



Hong Kong's testing and certification industry offers a wide spectrum of services covering every stage of the food supply chain. From primary production in a farm to retail at a store or eating place, it brings to the table a powerful set of quality and safety management tools on food production and supply by helping to ensure that the food products comply with the regulatory requirements of importing countries as well as clients' particular business needs.

Testing and certification can help with boosting consumer confidence and in brand building. It can also reduce the risk of rejects, recalls, complaints and even litigation due to food contamination or other incidents.



What are Testing & Certification Services

Broadly speaking, Hong Kong's testing and certification industry offers testing, inspection, certification and other related services. The following gives a brief explanation on the first three types of service with examples in food whereas a description of the related services are on Page 12.

Testing

Testing is the determination of one or more characteristics of an object of conformity assessment (e.g. materials, products or processes) according to a specified technical procedure.

Food products are commonly tested in accordance with standardised technical procedures to determine if the products conform to requirements set out by the importing and exporting economic entities, or buyer's specific requirements.

Some commonly used food testing services are tests for microbes, chemical residues (e.g. veterinary drugs, pesticides), additives, contaminants (e.g. heavy metals), allergens and nutritional labelling.



Certification

Certification is a third-party attestation related to products (including services), processes, systems or persons. There are two major categories of certification: product certification and system certification.

Product certification related to food verifies various aspects (e.g. quality and safety attributes) of a product and its origin. Some examples are certification of organic food products and an attestation whether a product is originated from a certain (sustainable) farm or wild-captured.

System certification covers an audit of different aspects of an organisation's management system and its compliance with relevant international standards. Some examples are as follows:

- quality management: ISO 9001
- environmental management: ISO 14001
- energy management: ISO 50001
- food safety management : ISO 22000



Inspection

Inspection is a procedure to examine a product (including service) in terms of design, process and installation, and to determine its conformity with specific requirements or, on the basis of professional judgement, with general requirements.

Examples of food inspection services include factory inspection of the food manufacturing processes to determine whether a particular batch of food products complies with the buyer's specifications; or inspection of animal welfare on a farm to determine whether the animals are being treated in a manner meeting regulatory requirements; or inspection of a food establishment on its hygiene status.



6

The Food Supply Chain

The food supply chain generally has five stages, each involving various parties with specific needs for testing and certification services. More details are on pages 8 to 11.



7

Stage 1 Primary Production

Relevant to

- Farmers (aquatic animals, livestock, etc)
- Fishermen (wild-capture)
- Suppliers of seeds, animal feed, insecticides, fertilisers, etc

(List of services is on P.8)



Stage 3 Import / Export, Brokerage & Wholesale

Relevant to

- Traders
- Import or export agents
- Brokers
- Wholesalers, etc

(List of services is on P.10)



Stage 2 Processing & Manufacturing

Relevant to

- Manufacturers
- Food processing factories
- Suppliers of food additives, supplements, etc

(List of services is on P.9)



Stage 4 Warehousing & Distribution

Relevant to

- Distributors
- Providers of storage and logistic services, etc

(List of services is on P.10)



Stage 5 Retail & Food Services

Relevant to

- Catering business
- Restaurants
- Central kitchens
- Supermarkets
- Retail sector
- Hotels
- Cruises, etc

(List of services is on P.11)

Consumer





Hong Kong's Testing & Certification Services in the Food Supply Chain

Hong Kong's testing and certification industry provides reliable support to the food supply chain from farm to plate. Some of the common services available are laid out below.

Stage 1 Primary Production



Relevant to

- Farmers (aquatic animals, livestock, etc)
- Fishermen (wild-capture)
- Suppliers of seeds, animal feed, biocides, fertilisers, etc

Testing services

- Additives
- Chemical residues (veterinary drugs, pesticides, etc)
- Contaminants (heavy metals, organic pollutants, etc)
- Genetically modified organisms (GMOs)
- Microbes
- Radioactive substances
- Toxins

Inspection and audit services

- Animal welfare
- Claims survey
- Harvesting management
- Identity preserved (IP) checking
- Loading and discharge supervision
- Pre-shipment inspection
- Traceability of feed, fertiliser, drugs checking

Certification services

- Aquaculture Stewardship Council (ASC) Certification: Chain of Custody
- ASEAN Good Aquaculture Practice
- China Good Agricultural Practices
- Environmental Management Systems (ISO 14001)
- Food Safety Management Systems (ISO 22000 / FSSC 22000)
- Global Aquaculture Alliance's Best Aquaculture Practices (BAP)
- Global Good Agricultural Practices (GLOBALG.A.P.)
- Halal certification
- Hazard Analysis and Critical Control Points (HACCP)

- Kosher certification
- Marine Stewardship Council (MSC) Certification: Chain of Custody
- Naturland — Association for Organic Agriculture
- Occupational Health and Safety Management Systems (ISO 45001)
- Organic farm certification
- Organic food certification
- Quality Management Systems (ISO 9001)
- Safe Quality Food (SQF) 1000 Code
- UTZ Coffee, Cocoa and Tea Sustainability



Stage 2 Processing & Manufacturing



Relevant to

- Manufacturers
- Food processing factories
- Suppliers of food additives, supplements, etc

Testing services

- Additives
- Allergens
- Chemical residues (veterinary drugs, pesticides, etc)
- Contaminants (heavy metals, organic pollutants, etc)
- Environmental hygiene (microbes, virus, etc)
- Food label review
- Genetically modified organisms (GMOs)
- Ingredient evaluation (colorants and other additives, etc)
- Microbes
- Nutrients
- Radioactive substances
- Sensory evaluation or taint test
- Stability or shelf-life
- Toxins

Inspection and audit services

- Animal welfare
- Buyer requested audit
- Cargo inspection and/or loading supervision
- Claims survey
- Customs-Trade Partnership Against Terrorism (C-TPAT)
- Factory audit
- Final random inspection
- Hygiene audit and/or inspection
- Initial and during production inspections
- Loading & discharge supervision
- Pre-shipment inspection
- Quality & food safety management
- Supplier or second party audit

Certification services

- Aquaculture Stewardship Council (ASC) Certification: Chain of Custody
- British Retail Consortium (BRC) Global Standards: Food, Storage & Distribution, Agents & Brokers, Consumer Products, & Packaging and Packaging Materials
- Environmental Management Systems (ISO 14001)
- Food Safety Management Systems (ISO 22000 / FSSC 22000)
- Global Aquaculture Alliance's Best Aquaculture Practices (BAP)
- Good manufacturing practice (GMP)
- Halal certification
- Hazard Analysis and Critical Control Points (HACCP)

- International Featured Standard (IFS) Certification
- Kosher certification
- Marine Stewardship Council (MSC) Certification: Chain of Custody
- Occupational Health and Safety Management Systems (ISO 45001)
- Organic food certification
- Packaging Consortium's PACsecure Standards
- Quality Management Systems (ISO 9001)
- Safe Quality Food (SQF) 2000 Code
- UTZ Coffee, Cocoa and Tea Sustainability

Stage 3 Import / Export, Brokerage & Wholesale



Relevant to

- Traders
- Import or export agents
- Brokers
- Wholesalers, etc

Testing services

- Additives
- Allergens
- Chemical residues (veterinary drugs, pesticides, etc)
- Contaminants (heavy metals, organic pollutants, etc)
- Food label review
- Genetically modified organisms (GMOs)
- Microbes
- Nutrients
- Radioactive substances
- Sensory evaluation or taint test
- Stability or shelf-life
- Toxins

Inspection and audit services

- Cargo inspection and/or loading supervision
- Claims survey
- Customs-Trade Partnership Against Terrorism (C-TPAT)
- Final random inspection
- Good distribution practice (GDP)
- Loading and discharge supervision
- Pre-shipment inspection
- Supplier or second party audit

Certification services

- Aquaculture Stewardship Council (ASC) Certification: Chain of Custody
- British Retail Consortium (BRC) Global Standards: Food, Storage & Distribution, Agents & Brokers, Consumer Products, & Packaging and Packaging Materials
- Environmental Management Systems (ISO 14001)
- Food Safety Management Systems (ISO 22000)
- Hazard Analysis and Critical Control Points (HACCP)
- International Featured Standard (IFS): Broker standard
- Marine Stewardship Council (MSC) Certification: Chain of Custody
- Occupational Health and Safety Management Systems (ISO 45001)
- Quality Management Systems (ISO 9001)
- Safe Quality Food (SQF) 2000 Code
- Transported Asset Protection Association (TAPA) standards
- UTZ Coffee, Cocoa and Tea Sustainability

Stage 4 Warehousing & Distribution



Relevant to

- Distributors
- Providers of storage and logistic services, etc

Testing services

- Additives
- Allergens
- Chemical residues (veterinary drugs, pesticides, etc)
- Contaminants (heavy metals, organic pollutants, etc)
- Environmental hygiene (microbes, virus, etc)
- Food label review
- Genetically modified organisms (GMOs)
- Microbes
- Nutrients
- Sensory evaluation or taint test
- Stability or shelf-life
- Toxins

Certification services

- Aquaculture Stewardship Council (ASC) Certification: Chain of Custody
- British Retail Consortium (BRC) Global Standards: Food, Storage & Distribution, Agents & Brokers, Consumer Products, & Packaging and Packaging Materials
- Environmental Management Systems (ISO 14001)
- Food Safety Management Systems (ISO 22000)
- Good manufacturing practice (GMP)
- Hazard Analysis and Critical Control Points (HACCP)
- International Featured Standard (IFS): Logistic standard
- Marine Stewardship Council (MSC) Certification: Chain of Custody
- Occupational Health and Safety Management Systems (ISO 45001)
- Quality Management Systems (ISO 9001)
- Transported Asset Protection Association (TAPA) standards
- UTZ Coffee, Cocoa and Tea Sustainability
- Wine Storage Management Systems

Stage 5 Retail & Food Services



Relevant to

- Catering business
- Restaurants
- Central kitchens
- Supermarkets
- Retail sector
- Hotels
- Cruises, etc

Testing services

- Additives
- Allergens
- Chemical residues (veterinary drugs, pesticides, etc)
- Contaminants (heavy metals, organic pollutants, etc)
- Environmental hygiene (microbes, virus, etc)
- Food label review
- Microbes
- Nutrients
- Radioactive substances
- Sensory evaluation or taint test
- Stability or shelf-life
- Toxins

Certification services

- Aquaculture Stewardship Council (ASC) Certification: Chain of Custody
- Environmental Management Systems (ISO 14001)
- Food Hygiene Standard Certification System (FHSCS)
- Food Safety Management Systems (ISO 22000)
- Hazard Analysis and Critical Control Points (HACCP)
- Hospitality Excellence Program
- Hygiene Control System
- Hygiene Monitoring Program
- International Featured Standard (IFS): Food Store; Cash & Carry Wholesale standard
- Marine Stewardship Council (MSC) Certification: Chain of Custody
- Monitored Catering Service
- Occupational Health and Safety Management Systems (ISO 45001)
- Quality Management Systems (ISO 9001)
- Quality Organic Retailer
- Service Quality Certification
- UTZ Coffee, Cocoa and Tea Sustainability



Related Services

Hong Kong's testing and certification organisations also provide an array of reliable and professional services to further support the food industry in meeting food safety regulations and improving the food quality as well as the hygiene of food related establishments.

Examples of related professional services include:

- Advisory services in relation to international / national regulatory requirements, private sector standards, as well as standards on raw materials and finished products
- Management of waste cooking oil such as in the Hong Kong Cooking Oil Registration Scheme
- Training on food hygiene and different ISO management systems

Note: Accredited testing and certification organisations shall comply with the impartiality requirements of the accreditation standards applicable when providing professional services. For example, management system certification bodies shall not offer or provide management system consultancy.



Hong Kong — Trusted Place for Testing & Certification Services

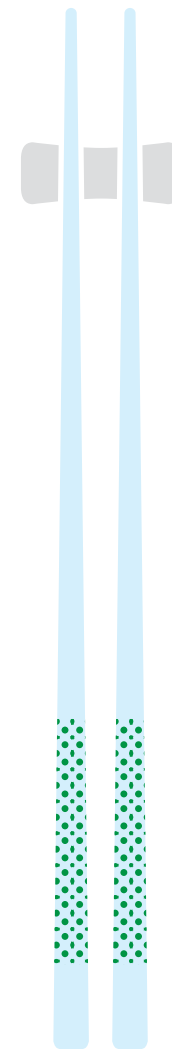
Hong Kong with its many advantages is a trusted place for using testing and certification services.

Professionalism, competence and integrity

Hong Kong's food testing and certification organisations, in particular those accredited by Hong Kong Accreditation Service, are widely recognised for their good corporate governance and professionalism in operation.

With high technical competence and in-depth knowledge of international and national regulatory requirement or standards as well as trade practices, the testing and certification industry can set up and provide new services quickly in response to market needs.

The industry is also proud of its strict adherence to stringent working protocols, and champions credibility, integrity and reliability as its core values. Reports and certificates issued by the industry are held in high regard and trusted by buyers all over the world.



Strategic location

Strategically located in Southern China, Hong Kong's testing and certification industry enjoys good advantage in providing services to support the international trading of food products across Asia and beyond.

Efficient infrastructure

Hong Kong provides excellent logistics support, efficient port facilities and transportation. Supplemented with the fact that it is a free port, samples can be easily and efficiently transported to Hong Kong for testing.



Some Regulations & Guidelines on Food Safety & Labelling Around the World



International Arena

- International Food Standards adopted by Codex Alimentarius Commission
www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/en/
- Combined Compendium of Food Additive Specifications adopted by JECFA
www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/
- Sanitary and Phytosanitary Measures Agreement of the World Trade Organization (WTO)
www.wto.org/english/tratop_elsps_elspsagr_e.htm

Australia, New Zealand

- Australia New Zealand Food Standards Code
www.foodstandards.gov.au/code/Pages/default.aspx
- Getting Your Claims Right — A guide to complying with the Nutrition, Health and Related Claims Standard of the Australia New Zealand Food Standards Code
www.foodstandards.gov.au/publications/Pages/gettingyourclaimsrigh.aspx

Canada

- Food Safety for Industry
www.inspection.gc.ca/food-safety-for-industry/eng/1299092387033/1299093490225
- Food Label Requirements
www.inspection.gc.ca/food-label-requirements/eng/1574436698583/1574436791492

China (Mainland)

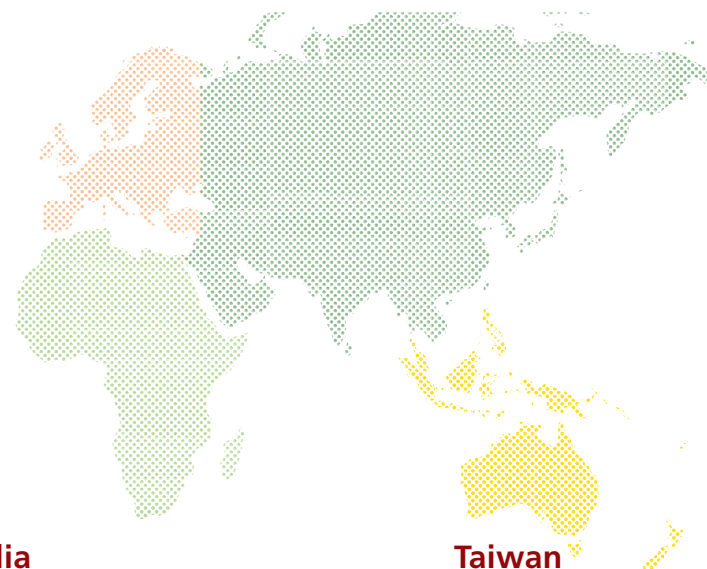
- Food Safety Law of the People's Republic of China (2018 Amendment) (Chinese Version only)
www.customs.gov.cn/customs/302249/302266/302267/2369620/index.html
- National Food Safety Standard (Chinese Version only)
www.nhc.gov.cn/sps/spaqqjzbz/spaq.shtml
- General Standard for the Labelling of Prepackaged Foods — Questions & Answers (Chinese Version only)
www.nhc.gov.cn/sps/s3594/201402/6f68ec6692594cf28d190cb47b770c11.shtml

Europe

- Summaries of EU Legislation on Food Safety — Food
eur-lex.europa.eu/summary/chapter/3010.html
- Guidance on Nutrition Labelling
ec.europa.eu/food/safety/labelling_nutrition/labelling_legislation/guidance-documents_en

Hong Kong

- Food Laws in Hong Kong and Guidelines for Trade
www.cfs.gov.hk/english/food_leg/food_leg.html
- Nutrition Labelling Information for Trade
www.cfs.gov.hk/english/programme/programme_nifl/programme_nifl.html



India

- Food Safety and Standard Regulations
www.fssai.gov.in/cms/food-safety-and-standards-regulations.php
- Food Safety and Standard Guidance Notes
www.fssai.gov.in/cms/guidance-notes.php

Japan

- Specifications and Standards for Food, Food Additives, etc. Under The Food Sanitation Act
www.jetro.go.jp/lex_images/en/reports/regulations/pdf/foodext2010e.pdf
- Handbook for Agricultural and Fishery Products Import Regulations 2009
www.jetro.go.jp/lex_images/en/reports/regulations/pdf/agri2009e.pdf
- Food with Health Claims, Food for Special Dietary Uses, and Nutrition Labeling
www.mhlw.go.jp/english/topics/foodsafety/fhclindex.html

Taiwan

- Guidance, Law & Regulations — Food
www.fda.gov.tw/ENG/law.aspx?cid=16
- Regulations on Nutrition Labeling for Prepackaged Food Products
www.fda.gov.tw/ENG/lawContent.aspx?cid=16&id=1633

United States of America

- Guidance Documents & Regulatory Information by Topic (Food and Dietary Supplements)
www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/guidance-documents-regulatory-information-topic-food-and-dietary-supplements
- Labeling & Nutrition Guidance Documents & Regulatory Information
www.fda.gov/food/guidance-documents-regulatory-information-topic-food-and-dietary-supplements/labeling-nutrition-guidance-documents-regulatory-information

Where there is no specific regulatory requirement for import to or export from an economy, international food practices and standards are usually adopted.

Other than regulations and guidelines, trade standards or practices promoted by trade associations / platforms are also common in the food trade. Some of the major trade associations / platforms can be found in the Glossary.



Need More Information About International Standards?

The Product Standards Information Bureau (PSIB) of the Innovation and Technology Commission (ITC), Hong Kong, provides the latest information about local and overseas standards and technical regulations. Its services include:

- Product standards library
- Technical enquiry / advisory service
- Standards sales service

Find PSIB at:

Address : 36/F, Immigration Tower, 7 Gloucester Road,
Wan Chai, Hong Kong

Tel : (852) 2829 4820

Fax : (852) 2824 1302

E-mail : psib@itc.gov.hk

Website : www.psib.gov.hk

Hong Kong Accreditation Service

Hong Kong possesses a robust accreditation system and enjoys an excellent reputation for its high professional standards, placing it in an advantageous position to further develop its testing and certification industry, and reinforce its international standing.

Accreditation in Hong Kong is open and voluntary, and managed by the Government of Hong Kong Special Administrative Region's Hong Kong Accreditation Service (HKAS). Through participation in Multilateral Mutual Recognition Arrangements (MRAs) administered by international cooperations of accreditation bodies, endorsed conformity assessment results issued by HKAS-accredited organisations are widely recognised in over 100 economies. These economies cover all major trading partners of Hong Kong.

How Do You Choose Your Service Providers?

Accredited organisations are assessed and affirmed that they are competent to perform specific activities, and have implemented a quality management system which complies with the relevant international standards (such as ISO/IEC 17025 for testing and calibration laboratories, ISO/IEC 17020 for inspection bodies and ISO/IEC 17021 and/or ISO/IEC 17065 for certification bodies).

Looking for Accredited Testing & Certification Organisations?

Check out the directory of Hong Kong's accredited testing and certification organisations and their scope of accreditation on the HKAS website: www.hkas.gov.hk



HKAS Accreditation Symbol

Endorsed test / inspection reports and certificates issued by accredited organisations bear the HKAS accreditation symbol with the registration number of the issuing accredited organisations.

The accreditation symbol can be considered as a 'reliability indicator' of the results of the conformity assessment conducted on the products concerned.



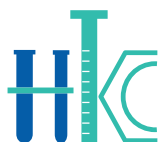


Acknowledgement

Tested in Hong Kong Certified in Hong Kong Respected Globally

This booklet has been written as a collaborative effort by the Hong Kong Council for Testing and Certification and the Hong Kong Association for Testing, Inspection and Certification. It also contains contributions from relevant experts.

Hong Kong Council for Testing and Certification



Testing and certification is one of the economic sectors where Hong Kong enjoys clear advantages and has good potential for further development.

The Government of the Hong Kong Special Administrative Region established the Hong Kong Council for Testing and Certification (HKCTC) in September 2009 to advise on the overall development strategy of the industry. HKCTC's vision is for Hong Kong to develop into a regional testing and certification hub by promoting the 'Tested in Hong Kong, Certified in Hong Kong' branding.

Hong Kong Association for Testing, Inspection and Certification



The Hong Kong Association for Testing, Inspection and Certification (HKTIC) was established in 1981 as a non-profit organisation. It promotes and contributes

to the development of the testing and certification industry in Hong Kong and provides a platform for dialogue with the Government and other organisations. With close to 60 members, including all the major players, HKTIC represents around 70% of the private-sector employment in Hong Kong's testing and certification industry.



Glossary

Accreditation

is the third-party attestation related to a conformity assessment body conveying formal demonstration of its competence to carry out specific conformity assessment tasks. Laboratories, inspection bodies and certification bodies are common types of conformity assessment bodies.

ASC

or Aquaculture Stewardship Council, founded in 2010 by the World Wide Fund and the Dutch Sustainable Trade Initiative, is an independent not-for-profit organisation. It develops and manages international standards for responsible aquaculture that minimises adverse impact to the environment and community. Certification to ASC standard is provided to fish farms by accredited third-party certification bodies.

BRC

or British Retail Consortium, is a not-for-profit trade association established in 1992 in London, Great Britain. One of its work is to develop standards, called the BRC Global Standards, in a number of areas including food and consumer products. Stakeholders of the food supply chain may be certified according to these standards by accredited certification bodies.

Certification

is third-party attestation related to products (including services), processes, systems or persons.

Codex Alimentarius

is a collection of international food standards, guidelines and codes of practice that contribute to the safety, quality and fairness of the international food trade. It is overseen by the Codex Alimentarius Committee set up by the United Nations' Food and Agriculture Organization and its World Health Organization in 1961.



GFSI

or Global Food Safety Initiative, is a non-profit making foundation launched by the worldwide food industry in May 2000 in response to multiple international food crises in the 1990s. It is a global collaborative platform to advance food safety by using a benchmarking model to determine whether a food safety scheme / standard is on par with its benchmark.

GLOBALG.A.P.

is an initiative started by a group of European retailers in 1997. It develops and harmonises standards widely accepted in Europe based on Good Agricultural Practices aiming for safe and sustainable agriculture / aquaculture production. Its standards span over crops, livestock and aquaculture. Certification to these standards is provided by certification bodies approved by GLOBALG.A.P.

Good practices

is a collective and generic term referring to a set of considerations, guidelines and procedures that aim to ensure the quality, safety and sometimes environmental sustainability of a specific final product or service. For the food trade, some good practices are Good Agricultural Practices (GAP), Good Aquaculture Practices (GAqP), Good Catering Practice (GCP), Good Distribution Practice (GDP), Good Hygiene Practices (GHP) and Good Manufacturing Practice (GMP).

HACCP

or Hazard Analysis and Critical Control Point, is a systematic approach to food safety that aims to identify specific hazards and to devise measures to control the hazards. It focuses on prevention rather than relying mainly on final product testing.

IFS

or International Featured Standards, is a non-profit international organisation that develops audit standards for the supply chain starting with the processing stage. Certification according to these standards is provided by accredited certification bodies approved by IFS.

Inspection

is a procedure to examine a product (including service) in terms of design, process and installation, and to determine its conformity with specific or general requirements on the basis of professional judgement.

ISO

or the International Organization for Standardization, is a large worldwide developer and publisher of international standards. It is a non-governmental organisation that bridges between the public and private sectors. Its Central Secretariat is based in Geneva, Switzerland, and coordinates a network of the national standards institutes of more than 160 countries – with one member per country.

MSC

or Marine Stewardship Council, an international non-profit organisation, is the issuer of the Fisheries Standard and the Chain of Custody Standard in relation to wild capture freshwater and marine species. Certification according to these standards is provided by third-parties endorsed by MSC. The MSC ecolabel is recognised in USA, Canada, UK, Germany, France and Japan etc.

SQFI

or Safe Quality Food Institute, is a division of the Food Marketing Institute, which is a trade association mainly of retailers in the USA. SQFI sets standards and administers a corresponding certification system using HACCP for control of food quality and safety. Certification is provided through certification bodies licensed by SQFI.

Standard

is an agreed benchmark related to the quality, compatibility and safety of products, services, processes, production methods or management systems. The need for standards is usually expressed by an industry sector and then passed to national and/or government-level bodies for recognition and formal definition in terms of its technical scope. When formulating new standards, it is important to ensure that balanced input is gauged from industry representatives, public health and regulatory officials, as well as end users. Standards are also constantly reviewed and revised to ensure that they are up-to-date and technically sound.

Testing

is the determination of one or more characteristics of an object of conformity assessment (e.g. materials, products or processes) according to a specified technical procedure.



Useful Websites

Hong Kong Council for Testing and Certification (HKCTC)

www.hkctc.gov.hk

Hong Kong Association for Testing, Inspection and Certification (HKTIC)

www.hktic.org

Hong Kong Accreditation Service (HKAS)

www.hkas.gov.hk

Aquaculture Stewardship Council (ASC)

www.asc-aqua.org

British Retail Consortium (BRC) Global Standards

www.brcglobalstandards.com

Centre for Food Safety, Food and Environmental Hygiene Department, Hong Kong

www.cfs.gov.hk

Food and Environmental Hygiene Department, Hong Kong

www.fehd.gov.hk

Food Safety System Certification 22000

www.fssc22000.com

GlobalG.A.P.

www.globalgap.org

Global Food Safety Initiative (GFSI)

www.mygfsi.com

International Featured Standards (IFS)

www.ifs-certification.com

International Organization for Standardization (ISO)

www.iso.org

Marine Stewardship Council (MSC)

www.msc.org

Safe Quality Food Institute (SQF Institute)

www.sqfi.com