

GFSI-recognised Certification Programme Owners

Version 2020

The Global Food Safety Initiative (GFSI) recognition offers a passport to the global market, both for the recognised CPOs (certification programme owners) and the companies that they certify. In order to be recognised by GFSI, CPOs must verify that they meet the Benchmarking Requirements, one of the world's most widely-accepted benchmark documents for food safety programmes.

These Certification Programme Owners currently have standards benchmarked and recognised against Version 2020 of the GFSI Benchmarking Requirements.

This document is designed to help you connect your scope with the GFSI-recognised CPOs. You can also use the interactive module on myGFSI.com at recognition.mygfsi.com > CPOs. Both are updated on a routine basis so be sure to check back regularly.



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AI	AII	BI	BII	BIII	BIII (cont)	C0	CI	CII	CIII
FARMING OF ANIMALS FOR MEAT / MILK / EGGS / HONEY	FARMING OF FISH AND SEAFOOD	FARMING OF PLANTS (OTHER THAN GRAINS AND PULSES)	FARMING OF GRAINS AND PULSES	PRE-PROCESS HANDLING OF PLANT PRODUCTS	PRE-PROCESS HANDLING OF PLANT PRODUCTS	ANIMAL PRIMARY CONVERSION	PROCESSING OF PERISHABLE ANIMAL PRODUCTS	PROCESSING OF PERISHABLE PLANT PRODUCTS	PROCESSING OF PERISHABLE ANIMAL AND PLANT PRODUCTS (MIXED)
<p>SQF Food Safety Code edition 9</p>	<p>GLOBALG.A.P.</p> <ul style="list-style-type: none"> Integrated Farm Assurance SMART/GFS – Principles and Criteria for Aquaculture – Finfish, Crustaceans, Molluscs, Seaweed – version 6.0 	<p>CanadaGAP Version 9.1 Option B, C, D</p> <p>Freshcare Food Safety & Quality Standard - Edition 4.2</p> <p>GLOBALG.A.P.</p> <ul style="list-style-type: none"> Harmonised Produce Safety Standard version 1.2 Integrated Farm Assurance GFS Plants – Principles and Criteria for Fruit and Vegetables – version 6.0 <p>ASIAGAP Control Points and Compliance Criteria for Fruits and Vegetables V 2.3, Grains V 2.3, Tea V 2.3</p> <p>PrimusGFS Version 3.2</p> <p>SQF Food Safety Code edition 9</p>	<p>ASIAGAP Control Points and Compliance Criteria for Grains Version 2.3</p> <p>GLOBALG.A.P.</p> <ul style="list-style-type: none"> Integrated Farm Assurance GFS Plants – Principles and Criteria for Fruit and Vegetables – version 6.0 <p>PrimusGFS Version 3.2</p> <ul style="list-style-type: none"> Integrated Farm 	<p>BRCGS Global Standard for Food Safety issue 9</p> <p>CanadaGAP Version 9.1 Option B, C, D</p> <p>Freshcare Food Safety & Quality Standard - Edition 4.2 and Supply Chain Edition 2</p> <p>FSSC 22000 version 6</p> <p>GlobalG.A.P.</p> <ul style="list-style-type: none"> Produce Handling Assurance (PHA) V1.2 Integrated Farm Assurance Fruit and Vegetables Standard version 5.4.1-GFS <p>ASIAGAP Control Points and Compliance Criteria for Fruits & Vegetables V2.3, Grains V 2.3, Tea V2.3</p>	<p>PrimusGFS Version 3.2</p> <p>SQF Food Safety Code edition 9</p> <p>IFS Food version 8</p>	<p>BRCGS Global Standard for Food Safety issue 9</p> <p>FSSC 22000 version 6</p> <p>Global Red Meat Standard version 6.1</p> <p>SQF Food Safety Code edition 9</p> <p>IFS Food version 8</p>	<p>BRCGS Global Standard for Food Safety issue 9</p> <p>FSSC 22000 version 6</p> <p>Global Red Meat Standard version 6.1</p> <p>Global Seafood Alliance Processing Standard 5.1</p> <p>JFSM JFS-C Standard Version 3.0</p> <p>SQF Food Safety Code edition 9</p> <p>IFS Food version 8</p>	<p>BRCGS Global Standard for Food Safety issue 9</p> <p>FSSC 22000 version 6</p> <p>PrimusGFS Version 3.2</p> <p>SQF Food Safety Code edition 9</p> <p>IFS Food version 8</p> <p>JFSM JFS-C Standard Version 3.0</p>	<p>BRCGS Global Standard for Food Safety issue 9</p> <p>FSSC 22000 version 6</p> <p>JFSM JFS-C Standard Version 3.0</p> <p>SQF Food Safety Code edition 9</p> <p>PrimusGFS Version 3.2</p> <p>IFS Food version 8</p>



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CIV	D	E	FI	FII	G	H	I	J1	JII	K
PROCESSING OF AMBIENT STABLE PRODUCTS	PRODUCTION OF FEED	CATERING	RETAIL / WHOLESALE	FOOD BROKER / AGENT	PROVISION OF STORAGE AND DISTRIBUTION SERVICES	PROVISION OF FOOD SAFETY SERVICES	PRODUCTION OF FOOD PACKAGING	HYGIENIC DESIGN OF FOOD BUILDINGS AND PROCESSING EQUIPMENT (CONSTRUCTORS OR MANUFACTURERS)	HYGIENIC DESIGN OF FOOD BUILDINGS AND PROCESSING EQUIPMENT (USERS)	PRODUCTION OF (BIO) CHEMICALS AND BIO-CULTURES USED AS FOOD INGREDIENTS OR PROCESSING AIDS IN FOOD PRODUCTION
<p>BRCGS Global Standard for Food Safety issue 9</p> <p>FSSC 22000 version 6</p> <p>JFSM JFS-C Standard Version 3.0</p> <p>PrimusGFS Version 3.2</p> <p>SQF Food Safety Code edition 9</p> <p>IFS Food version 8</p>	<p>BRCGS Global Standard for Food Safety issue 9</p> <p>FSSC 22000 version 6</p> <p>SQF Food Safety Code edition 9</p>		<p>Freshcare Supply Chain Edition 2</p>	<p>BRCGS Global Standard for Agents & Brokers issue 3</p> <p>Freshcare Supply Chain Edition 2</p> <p>IFS Broker version 3.1</p>	<p>BRCGS Global Standard for Storage and Distribution issue 4</p> <p>Freshcare Supply Chain Edition 2</p> <p>FSSC 22000 version 6</p> <p>PrimusGFS Version 3.2</p> <p>SQF Food Safety Code edition 9</p> <p>IFS Logistics version 2.3</p>		<p>BRCGS Global Standard for Packaging Materials issue 6</p> <p>FSSC 22000 version 6</p> <p>SQF Food Safety Code edition 9</p> <p>IFS IFS PACsecure v2</p>		<p>BRCGS Global Standard for Food Safety issue 9</p> <p>FSSC 22000 version 6</p> <p>SQF Food Safety Code edition 9</p> <p>IFS Food version 8</p> <p>GRMA Certification Program v1.2, NSF/ANSI 455-2 Dietary Supplements</p>	

