



# Feed your way to food safety

## Animal feed & Ingredients - GMP+/PDV and FAMI-QS

Animal feed and feed ingredients impact the safety of the end product. GMP+/PDV, applicable to feed production, transportation and trade, and FAMI-QS, applicable to feed premixtures and the production of additives, were developed to guarantee the safe impact of feed on the end products.

Animal feed has a direct influence on the quality and safety of food of animal origin. Consumers of meat, milk, fish, and eggs expect the industry and retailers to supply safe, high quality products. The GMP (Good Manufacturing Practice) regulation applies to producers and traders of compound feeds, animal feeds, premixtures, and additives, as well as transportation, transshipment, cultivation and feeding at the livestock farm. In addition, laboratories which carry out analyses may be certified.

### What are the standards?

The European Regulation on Feed Hygiene (EU Reg. 183/2005) sets up hygiene and safety requirements for the whole feed chain, including feed additives and premixtures.

This regulation:

- Integrates the manufacturing and distribution of feed additives, premixtures, and complete feeds in a global food chain.
- Integrates HACCP (Hazard Analysis & Critical Control Points) principles.
- Promotes the establishment of codes of practice in the feed chain.

The Dutch Animal Feed Board (PDV) and the Feed Additive and Premixture European Association (FEFANA) developed these codes of practice to respond to the expectations of consumers, food producers, and retailers.

Primarily, the GMP regulation requires correct use of additives and veterinary medical products. In addition, the regulation provides for control of the levels of undesirable substances and products such as heavy metals, pesticides, and aflatoxin. Finally, measures to prevent salmonella contamination of animals via the animal feed are required.

The main features of the GMP regulations are:

- Requirements to the company's internal quality system (on the basis of ISO 9001).
- Application of the HACCP principles in order to guarantee safety.
- Generic control requirements and measures in the production process, including traceability and recall.
- Assurance of statutory and regulatory product norms.

### Why is certification good for my business?

Demonstrable and transparent quality assurance constitutes a “licence to produce”. Your commitment to the following globally recognised principles opens up your company to the global market:

- Food safety has a high priority worldwide.
- The animal feed industry, including ingredient suppliers, is part of the food chain and is responsible for the safety of its products.
- HACCP is a proactive approach which links the feed chain to the food chain.
- Quality control of raw materials is a mutual concern for suppliers and the animal feed industry.
- The trade and industry are assuming their responsibility for product safety.

By achieving the GMP certification, your company can demonstrably guarantee that animal feeds and animal feed ingredients meet the legal rules and the requirements which have been agreed with the parties in the chain.

The GMP certification enables your organisation to:

- Communicate confidence to the customers, demonstrating that the feed/feed ingredients are produced by means of safe processes.
- Prove that all reasonable precautions have been taken.
- Allow the customers to demand certification and assessment of suppliers, if they operate in a country with a strong feed safety legislative framework.
- Reduce the number of audits carried out by the customers and, consequently, save costs and management time.
- Reduce product waste and product recall.
- Improve relations with the food safety authorities.
- Improve efficiency.

Certification to the GMP standards provide an effective means for communicating with stakeholders and other interested parties. It is an important element in demonstrating feed safety commitment under Corporate Governance, Corporate Responsibility, and financial reporting requirements.

### How can I prepare for certification?

Companies that plan well will often have an advantage and be prepared for certification. It is important that you and your company are positive, committed, and set clear target dates for implementation and assessment.

This includes:

- Establishing a quality management system.
- Identifying legal requirements.
- Identifying and documenting the specific feed safety hazards – related to the final food product – and the relevant control measures (HACCP system).
- Identifying the applicable Good Manufacturing Practice/ Good Hygiene Practice, including a pest control programme, equipment and building maintenance programme, housekeeping and cleaning programme, and all the specific standard requirements.
- Implement any needed structural improvements.

### Why partner with DNV?

DNV is a leading provider of services for managing risk, combining in-depth technical expertise and industry knowledge to help organisations along the food supply chain enhance their performance responsibly. As an independent foundation with the objective of safeguarding life, property and the environment, we believe in a partnership approach toward sustainable business.

Offering a comprehensive range of advisory, certification, training and technical services, DNV helps businesses manage the risks in their own operations and along the supply chain. Pro-actively managing your risks will effectively protect and build your brand, while demonstrating to stakeholders that you are committed to quality, safety and sustainability.

DNV is a market leader with a global reputation for excellence. We operate from more than 300 offices worldwide; our employees speak your language and know your local needs, customs and market.

DNV offers competence and expertise in all sectors and can therefore satisfy sector-specific requirements relevant for all food producers and operators.

DNV’s extensive local presence, consolidated experience and acknowledged competence in the field of risk management make us an ideal partner for companies in the food and beverage industry.