THE FOOD SAFETY LEADERSHIP SERIES FROM LRQA

Emerging trends in food safety and sustainability



LRQA

Welcome to the latest edition of LRQA's Food Safety Leadership Series – a forum for food safety and quality professionals to debate the current and future challenges in the industry, with subject matter experts leading the discussion.

In our latest discussion, experts from LRQA and FSSC 22000 discuss how aligning ISO standards can help companies achieve their sustainability goals, not only within an organisation but across the supply chain. They also investigate how Sustainable Development Goals (SDGs), which were created and adopted by United Nations member states, can help shape their actions and decisions about sustainability.

The full discussion is available to view on-demand **here**.



Our experts



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Northern American representative
FSSC 22000



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Supply Chain Technical Director
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LRQA

Three key take-aways

Building sustainability trust with an effective ISO harmonized framework

Heather

Sustainability touches every part of an organisation's operations, from board level right through to the factory floor, and if implemented correctly, it can transform a company. We are seeing organisations realise how much sustainability matters to their business; they are working to define what it means for their operations, how they can achieve their goals, and how they demonstrate how sustainable they are as a business.

The key to demonstrating your sustainability credentials is building trust through identifying what needs to be improved and managed and then meeting and measuring your goals, before reporting them with confidence through independent verification. Having a harmonized structure for your ISO standards that feeds into the Sustainable Development Goals (SDGs), can help organisations meet these ambitions.

Jacqueline

The benefits of having a management system in place is to help organisations optimise their use of resources, ensure quality of their products, prevent risks, and improve their business performance. ISO has developed a harmonized framework for ISO 22000, ISO 14001, ISO 50001, ISO 45001, ISO 27000, and ISO 37000, and while each standard supports a different part of the business, they are aligned in how they monitor and measure to meet business, economic and sustainability goals.

There are ten common clauses across the standards framework that are written in same format and use the same core language and technology. For example, ISO 22000 Food Safety Management System (FSMS) was written to the harmonized structure when it was revised in 2018. This has made a huge impact on the food safety industry because the FSMS, which is also the foundation of FFSC 22000, is now aligned with all the other modern management systems.

Having a common language across a set of integrated standards allows you to communicate more effectively, which means teams across an organisation can work together to reduce risk and save time and costs, improving efficiency.

In addition, there are ten common clauses that contribute to the United Nations goals on sustainability. This means you will see the benefits of integrating the management system, sharing systems and providing the right conditions for your people to work in, and because you'll be working to a globally recognised framework, you'll see economic growth and increased market share.

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>
> **Heather Moore**

Contributing to UN sustainability goals with an ISO harmonized framework

Jacqueline

Food safety is an enabler for achieving sustainability goals. There are four Sustainability Development Goals that relate specifically to the ISO harmonized standards, which makes it a great framework to work to when striving for a sustainable future.

Some of the key SDGs include SDG 1, SDG 2 which relate to poverty and hunger, SDG 6 which is about the use of water, and SDG 12, which focuses on responsible production and ensuring you are keeping up with the change in consumer expectations and behaviours.

Tim

You can't achieve food security without safe food which is why SDG 1 and SDG 2 are so valuable in working with a robust FSMS. The structure allows organisations to strengthen the security of food across its supply chain to ensure we have enough food for people in the future and to eliminate any unnecessary loss.

SDG 12 is a critical goal as it relates to food ingredients and the packaging we use. Organisations will struggle to create sustainable solutions if they don't take a step back and look at their products, understand where their ingredients are coming from, and know the materials they are using to deliver the product to their customer. Food safety is an important enabler to how we innovate in this space to ensure we have the proper ingredients and packaging in the future to drive responsible production and achieve sustainability goals.

Heather

There are real benefits to aligning your ISO harmonized framework with SDGs. By becoming more sustainable, your operations are more efficient, and your organisation is more appealing to investors, stakeholders, and your customers.

However, there are many factors to consider for example, when businesses are changing their packaging to make it more sustainable, they must balance this with ensuring there is no risk to food safety.

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> **Tim Ahn**

Tell your sustainability story

Heather

Once you have set up your management system and are measuring and recording your targets, then share the results with your stakeholders and customers. It's important that an organisation tells their story and celebrates the impacts that their actions have because customers want to know that they are buying off a sustainable company.

Also, remember expectations have changed around sustainable food. Success isn't in the claims a company makes but in the actions they take. You'll selling more than the product; you're selling a process, the materials and a supply chain that needs to be traceable and trusted.

Tim

A few years ago consumers used to buy products based on the ingredients and the packaging, but now they are looking for more. They are reading the packaging to find out where it's from and who made them. They want assurance that they are buying a sustainable product; it's not enough to consume the product anymore, they want to know that they are consuming it in a responsible way. So, telling the story about your product which is backed up with data and evidence through a FSMS is important.

In addition, sometimes the way you have always completed processes doesn't make it right. Organisations need to challenge the norm, take a step back and review processes and management plans to ensure they are working in the most sustainable way.

Jacqueline

Having a harmonized structure for your standards will demonstrate that your business is adapting with an ever-changing landscape, something that will be reflected in your sustainability achievements.

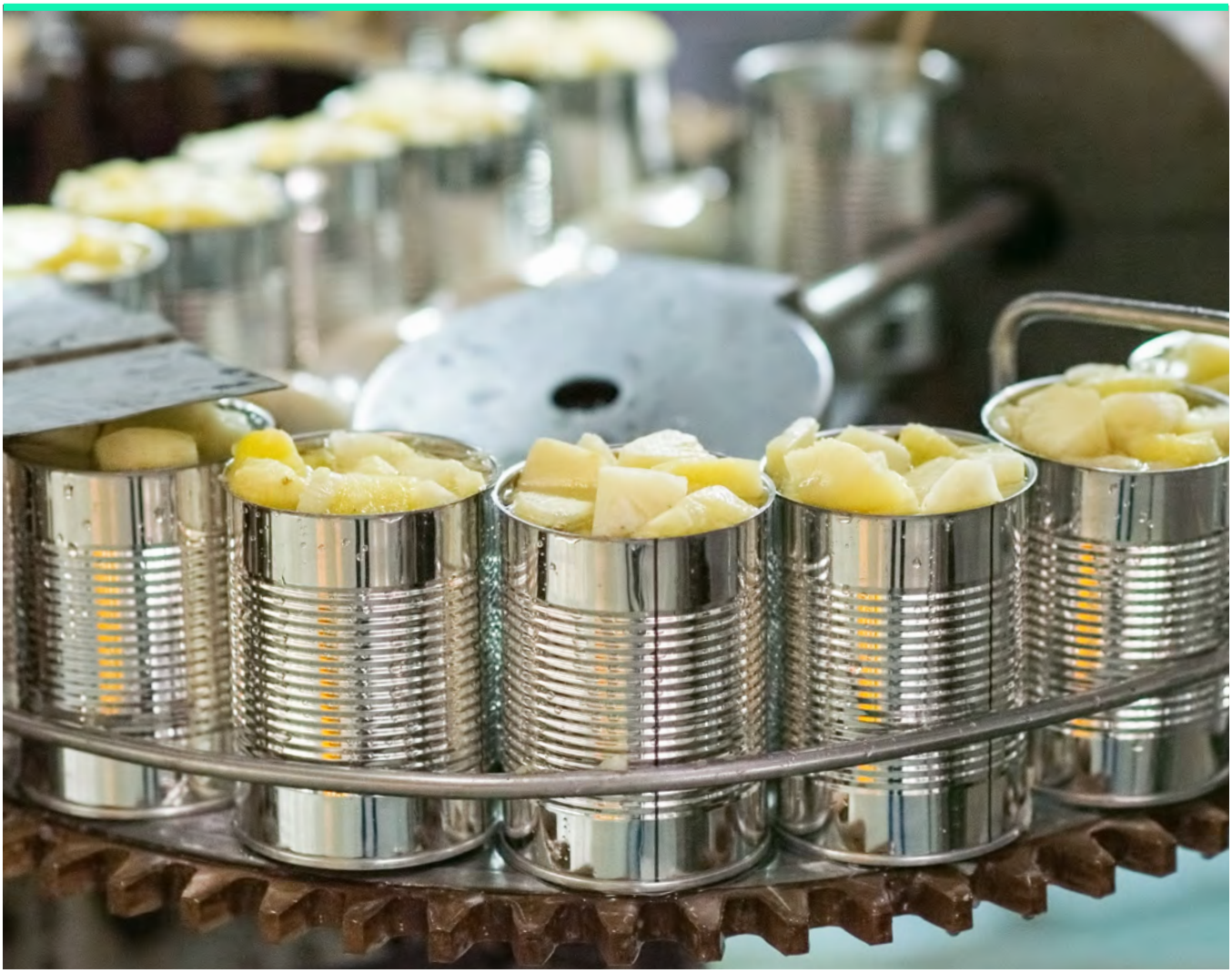
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About LRQA's services

LRQA is one of the world's leading service providers of food safety certification and brand assurance solutions. We work collaboratively with farms, fisheries, food manufacturers, restaurants, hotels, and global retailers to help manage food safety and sustainability risks throughout supply chains, using technical expertise underpinned by innovative technology and comprehensive training.

As the food supply chain becomes more complex the challenges surrounding brand, reputation and shareholder value inevitably increase. We work in partnership with our customers to deliver the exact service they require in a practical and cost-effective way.



YOUR FUTURE. OUR FOCUS.

About LRQA

Bringing together unrivalled expertise in certification, brand assurance and training, LRQA is one of the world's leading providers of food safety and assurance solutions. Working together with farms, fisheries, food manufacturers, restaurants, hotels, and global retailers, we help manage food safety and sustainability risks throughout supply chains and have become a leading global assurance provider.

We're proud of our heritage, but it's who we are today that really matters, because that's what shapes how we partner with our clients tomorrow. By combining strong values, decades of experience in risk management and mitigation and a keen focus on the future, we're here to support our clients as they build safer, more secure, more sustainable businesses.

From independent auditing, certification and training; to technical advisory services; to real-time assurance technology; to data-driven supply chain transformation, our innovative end-to-end solutions help our clients negotiate a rapidly changing risk landscape – making sure they're shaping their own future, rather than letting it shape them.

Get in touch

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