

IFS Certification

Private protocol for retail suppliers



Retail companies have developed evaluation systems for their suppliers to ensure that the final consumer receives safe, quality products. Certification according to these schemes is a key element of large national and international retailers' product selection process.

What is IFS?

International Food Standards (IFS) are food quality and safety protocols developed by German (HDE), French (FCD) and Italian retailers, in order to have a uniform evaluation standard, ensure comparability and transparency throughout the supply chain, and reduce the times and costs for suppliers and retailers.

It is a requirement which many retailers like Carrefour, Aldi, Lidl and Metro demand of all their suppliers.

IFS has developed other standards applicable in other areas such as IFS Logistics, IFS HPC (household and personal care products) IFS Cash and Carry (wholesale and retailers), and IFS Broker.

Benefits of IFS Certification

- Helps communication with the distribution chain parties
- Conveys trust to clients and consumers as it is a world renowned food safety certification
- Contributes to placing safe and quality food on the market
- Helps compliance with food legislation for each type of product

Why with Applus+ Certification?

Applus+ Certification is an independent and renowned entity that aims to help organizations achieve their commitment to continuous improvement.

We analyze the clients' needs so that our auditors, who are specialists in each field, perform a service that provides the maximum value evaluating your organization's compliance.

Our teams develop specific certification plans according to our clients' structure, processes and activities.

Our international presence, extensive product portfolio, and accreditations allow us to offer global and expert service, tailored to your organization's needs.