



# RINA certification

infrastructures and constructions  
**health and food**  
manufacturing  
territory and administration  
services  
transport and logistics

## Agriculture and Food





## the market

Food product quality does not simply imply goodness and genuineness but is also a health, safety and salubrity guarantee, a point of view shared by producers who identify one of the principal factors of competitiveness in this concept.

Through the publication of the White Paper on Food Safety in 2000, the Commission of the European Communities established that the food safety policy is to be based on a complete and integrated approach, throughout the food chain: "from farm to table".

**Subsequently, EC Regulation no. 178/2002 made a traceability system mandatory from 1 January 2005 for all food business operators.**

RINA has responded to this scenario by offering specific certification services which enable food companies to offer their clients a **guarantee that quality will be constantly pursued, a guarantee of origin, of hygiene compliance, traceability of components**, timely withdrawal of batches, conformance to good cultivation, breeding and production practice, enhancement of typical products.

Furthermore, the RINA Group undertakes, through ITA – Istituto Tecnologie Avanzate, **support services in the food sector such as chemical-physical and microbiological analyses on products** and sensorial analyses for research into consumer tendencies and tastes.

## specific certification services

*to protect and enhance*

***the hygiene, health and safety requirements of the food product***



*to protect and enhance*

***the qualitative, typicality and origin requirements***



### For cultivation, breeding and production chains

#### **Certification of traceability in agrofood industries**

**UNI 11020:2002**



An instrument able to keep under control the history of the product and its components with a predefined range which, extended to the maximum, can start from the raw materials and continue to distribution, within the competency of the company.

It is particularly useful to manage the traceability of production batches along all or part of the company's production chain.

#### **Certification of traceability in agricultural food chain**

**UNI 10939:2001**



An instrument able to keep under control the history of the product and its components with a predefined range which, extended to the maximum, can start from the raw materials and continue to distribution, from farm to table.

It offers the end consumer a guarantee of controlled management of all aspects considered important or critical of a food product for the purpose of product traceability, with the involvement of part or all of those in the chain, considered important, providing information on the components of the chain and encouraging the flow also within the organisations involved.

#### **Certification of traceability in agricultural food chain**

**Controlled chain**



Product certification with double value, through control of hygiene requirements and enhancement of the product's quality requirements.

Thanks to traceability, throughout the defined chain, of the critical requirements for the purpose of quality and health safety, the consumer is assured a product of greater value in terms of salubrity and information transparency while traceability of requirements typical of the product or its origin makes it possible to protect the particular characteristics of the food product, such as certain production traditions, specific ingredients, a special geographic area.

# a global approach from farm to table

s p e c i f i c   c e r t i f i c a t i o n   s e r v i c e s

## For retail suppliers

**BRC international standard certification** - Global Standard - Food



**IFS international standard certification** - International Food Standard

Standards wanted and recognised by European retailers to affirm quality, safety and legal compliance of food products through the implementation of mixed Quality/Product Management and HACCP systems and good manufacturing practice. IFS and BRC have been officially recognised by GFSI, the association which represents the main retailers worldwide, as complying with the basic requirements which every standard must meet to affirm food product safety

**International standard certification - EUREPGAP**



This Standard was issued by Euro-Retailer Produce Working Group (EUREP), an organisation set up through the initiative of European retailers to promote the trade of certified agricultural products.

It foresees the adoption of Good Agricultural Practice (GAP), based on integrated agriculture, to ensure the distribution of safe products, with pre-established characteristics and documented traceability, respecting the environment and operator health.

## For agricultural enterprises and food industries

**Product certification with "NO GMO" requirement**



To ensure management and monitoring of products with a risk of GMO (Genetically Modified Organism), through the drawing up of a specification established by the producer and approved by RINA and an integrated chain approach.

It is normally applied to products such as maize, soya and their derivatives and makes it possible to offer the end consumer a safe product from the GMO point of view, as well as for any other health characteristics defined, inasmuch as they are decisive for product safety.

**Product certification on a voluntary basis**



Certification of compliance of a product with respect to a specification drawn up by the client, according to the latter's needs, and approved by RINA. The certified product can thus be identified by a special mark which makes it stand out and gives it immediate visibility to the end consumer.

Against a background of increasing attention to the health aspects of food products and a product's particular characteristics, such as origin, production techniques, ingredients, formulas, this instrument enables the consumer to be guaranteed a product which possesses the quality characteristics stated.



**ITA - Istituto  
Tecnologie Avanzate,**  
a RINA  
subsidiary company,  
performs laboratory  
analyses and sensorial  
tests in the food  
and health sectors



# Accreditation

The numerous accreditations obtained by RINA bear witness to its professionalism, competency and operational efficiency and act as a guarantee for clients and the community in general.

## In the Food sector

- **for voluntary product certification**  
**SINCERT accreditation**  
according to UNI CEI EN 45011:1999
- **for traceability**  
**SINCERT accreditation**  
according to UNI 10939:2001
- **for BRC**  
**SINCERT accreditation**  
with official BRC recognition
- **for EUREPGAP**  
**SINCERT accreditation**



## specific certification services

### For catering

#### Certification of systems for the prevention of hazards based on the HACCP method

UNI 10854:1999



To bring the hygiene safety of food products under control by identifying the critical points of the process and defining criteria to prevent, reduce or eliminate potential risks. The UNI 10854:1999 standard promotes integration of the HACCP method with the UNI EN ISO 9001:2000 standard ensuring the company has control over the production process and over the health aspects of production.

#### RINA: an international role

RINA has always played an active role within the most authoritative organisations of the sector, such as UNI, CEI and ISO to draw up rules and regulations and the CISQ Federation, through which it adheres to the IQNet agreement, for the mutual recognition of certificates internationally.

RINA has a widespread organised technical-commercial structure in Italy and abroad so as to ensure specific and timely services, ready to meet its clients' most varied and precise needs.

**RINA S.p.A. head office** | via corsica, 12 | 16128 genova | italy  
 ph. +39 010.5385.1 | fax +39 010.5351.000 | info@rina.org  
**certification division** | ph. +39 010.5385.460 -399 | fax +39 010.5351.361

# RINA certification offices abroad

www.rina.org

**GREECE** - Piraeus  
 ph. 0030 210 4292144  
 fax 0030 210 4292148

**TURKEY** - Istanbul  
 ph. +90 21 65731925  
 fax +90 21 65731945

**SPAIN** - Barcelona  
 ph. +34 932921190  
 fax +34 932921191

**ARGENTINA** - Buenos Aires  
 ph. +54 11 43148666  
 fax +54 11 43148666

**BRAZIL** - São Paulo  
 ph. +55 11 50543332  
 fax +55 11 50543332/7

**INDIA** - Mumbai  
 ph. +91 22 28515862/63  
 fax +91 22 28525139

**CHINA** - Equatorial Shanghai  
 ph. +86 21 62482604  
 fax +86 21 62482605

