



International
Trade
Centre

EXPORT IMPACT
FOR GOOD

STANDARDS MAP

SUSTAINABILITY STANDARDS, CODES & AUDIT
PROTOCOLS





“As an agency of the United Nations, ITC enables business export success globally by providing, with partners, trade development solutions to the private sector, trade support institutions and policy-makers”



CT
FOR GOOD

Trade for Sustainable Development – T4SD

Rationale

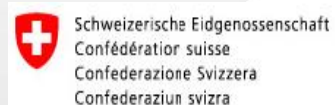
- **Sustainability concerns** in global supply chains;
- **High demand from SMEs** for transparency on voluntary standards;
- **Confusion** among SMEs, TSIs and governments around the proliferating voluntary standards applied in international markets;
- **Lack of credible, central & neutral repository** for standards information.

Components

- **Standards Map:** over 130 standards covering 80 sectors and applicable in 180 countries; summary reviews of each standard and code; interactive search functionality per sector/product, region/country or specific criteria; comparisons of standards and self-assessment tool for producers and suppliers;
- **Research & resources center:** Publications, business guides and online resource center;
- **Capacity building:** Bringing intelligence about what the market demands vis-à-vis voluntary standards, integrated with other ITC tools.

Support

SECO, BMZ, European Commission



Welcome to Standards Map

Standards Map provides information on over 120 standards, codes of conduct, audit protocols addressing sustainability hotspots in global supply chains.



Not registered yet?

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Password:

Remember me.

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[Trade Map](#)

[Market Access Map](#)

[Investment Map](#)

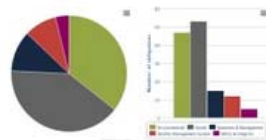
Identify

Identify voluntary sustainability standards which apply to your business.



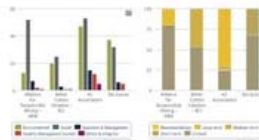
Quick-scan

Quickly review selected standards at a glance.



Compare

Compare voluntary sustainability standards' hotspots.



Self-Assess

Assess your business' sustainability profile and roadmap to sustainable trade.

Are there measures to promote and enhance the education of neighborhood local communities?

Yes No Not yet

Working towards this objective in?

1 year 1-3 years 3-5 years Maybe

Do you measure progress/improvement results?

Yes No

Narrow down your search

Product/service

Fresh fruits and vegetables

Fresh fruits and vegetables

Banana (fresh)

Acai (fresh)

Apple

Apricots

Avocado

Cassava

Cherries

Reset

42 standards correspond to the chosen criteria

Please select a number of standards to work with, check and uncheck the ones you wish to view.



AFRISCO

It is the mission of Afrisco to work with the organic associations in South Africa and with organic producers in other Southern African countries to: Provide efficient organic certification services at reasonable cost which are accepted by the major retailers in the region, and also internationally;

Information last updated in Standards Map: 09.01.2014



Bio Suisse

Bio Suisse is a non-governmental, not for profit association of Swiss organic farming organisations which was founded in 1981. Today this umbrella organization includes 32 agricultural member organizations and the research institute for organic farming. Bio Suisse has different standards for

Information last updated in Standards Map: October 2013



BRC Global Standards - Food

The BRC Food Technical Standard applies only to manufacturers and suppliers of BRC members' own brand food products. It is designed to assist retailers and brand owners produce food products of consistent safety and quality and assist with their 'due diligence' defence, should they be subject to a



CanadaGAP

The Canadian Horticulture Council's mission is an unwavering commitment to advance the growth and economic viability of horticulture by encouraging cooperation and understanding to build national consensus on key issues, so as to deliver unified and clear representation to governments and other



Refine search

Focus

Select...

Environment

Select...

Social

Select...

Economic

Select...

Quality

Select...

Any

Food safety

Product quality

Production process

✕ Reset



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China GAP

ChinaGAP is a government project that sets out public voluntary standards for the certification of primary agricultural production (including crops, livestock and aquaculture). The standards encourage reducing the use of chemical inputs, with the aims of improving food safety, environment protection,



Criteria Edit scenario details

Product / Services: **Fresh fruits and vegetables**
 Producing country: **Any**
 Destination market: **Any**

Standards Modify selection

GLOBALG.A.P. Crops	HAND IN HAND (HIH) - Fair Trade Rapunzel	Safe Quality Food Program - SQF	Soil Association organic standards
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Quick-scan
Hotspots
Environment
Social
Economic
Quality
Ethics

- Overview
- Scope
- Interoperability
- Assurance
- Claims & Labelling
- Support
- Cost
- Step-by-step
- Sustainability Hot spots
- Contacts
- More options ▾

Overview

Short description

GLOBALG.A.P. is a private sector body that sets voluntary standards for the certification of production processes of agricultural (including aquaculture) products around the globe.

The GLOBALG.A.P. standard is primarily designed to reassure consumers about how food is produced on the farm by minimising detrimental environmental impacts of farming operations, reducing the use of chemical inputs and ensuring a responsible approach to worker health and safety as well as animal welfare.

Key features

GLOBALG.A.P is a pre-farm-gate standard, which means that the certificate covers the process from farm inputs like feed or seedlings and all the farming activities until the product leaves the farm.

GLOBALG.A.P includes annual inspections of the producers and additional unannounced inspections by independent accredited certification bodies.

Scope

Geographic scope

Source of Information

Head office

GLOBALGAP Secretariat
 c/o FoodPLUS GmbH
 P.O. Box 19 02 09
 50499 Cologne
 +49 (0) 221 57 993-25
 Messages to be sent using
 GLOBALGAP website.
www.globalgap.org

Facts and figures

GLOBALG.A.P. is recognized in over 100 countries. GLOBALG.A.P. works with more than 142 independent and accredited certification bodies to carry out GLOBALG.A.P. Certification worldwide. GLOBALG.A.P. has certified 97,361 producers of fruit and vegetables. More than 20 countries have implemented the GLOBALG.A.P. Aquaculture

Identify

Quick-scan

Compare

Self-assess

Guided tour

View tutorial

Partners info





Criteria

Edit scenario details

Product / Services: **Fresh fruits and vegetables**
Producing country: **Any**
Destination market: **Any**

Standards

Modify selection

 GLOBALG.A.P. Crops	 HAND IN HAND (HIH) - Fair Trade Rapunzel	 Safe Quality Food Program - SQF	 Soil Association organic standards
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Quick-scan

Hotspots

Environment

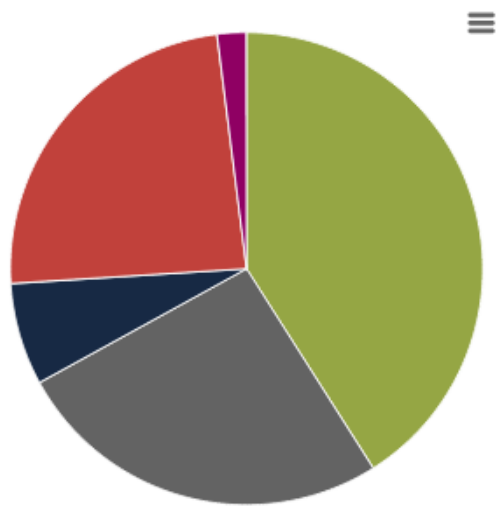
Social

Economic

Quality

Ethics

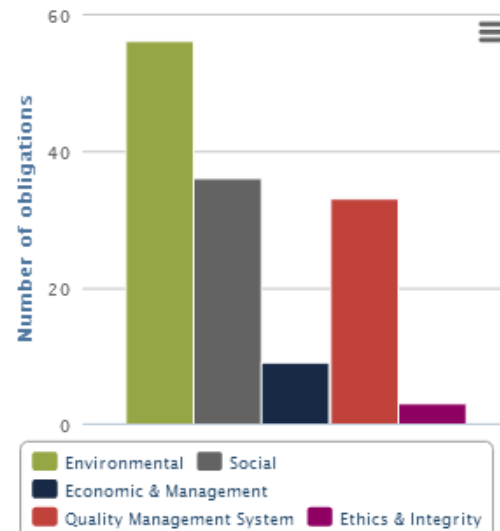
Hotspots breakdown



Highcharts.com

Proportion of hotspot areas in standard's requirements, as referenced in the Standards Map database.

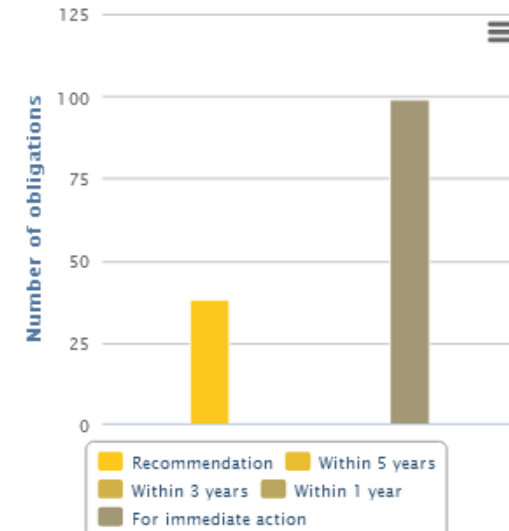
Hotspots requirements



Highcharts.com

Number of requirements per hotspot area, as referenced in the Standards Map database.

Degree of obligation



Highcharts.com

Proportion of requirements referenced in the Standards Map database as "critical" for immediate action; "short-term", "medium-term" or "long-term" objectives to be met respectively within 12, 36 or over 36 months of operations; and "recommendations".

Criteria [Edit scenario details](#)

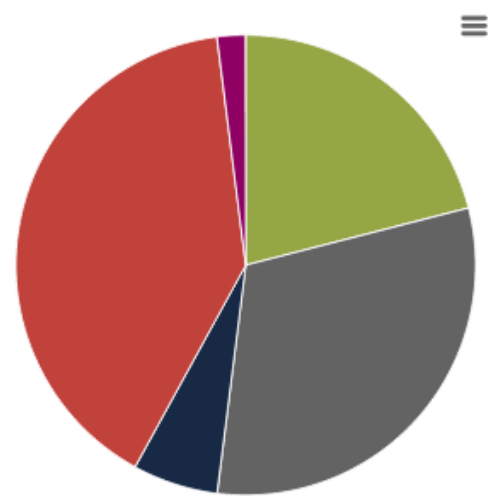
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Standards [Modify selection](#)

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[Quick-scan](#)
[Hotspots](#)
[Environment](#)
[Social](#)
[Economic](#)
[Quality](#)
[Ethics](#)

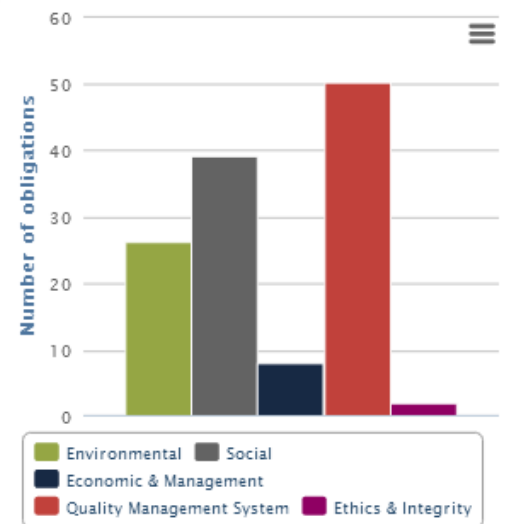
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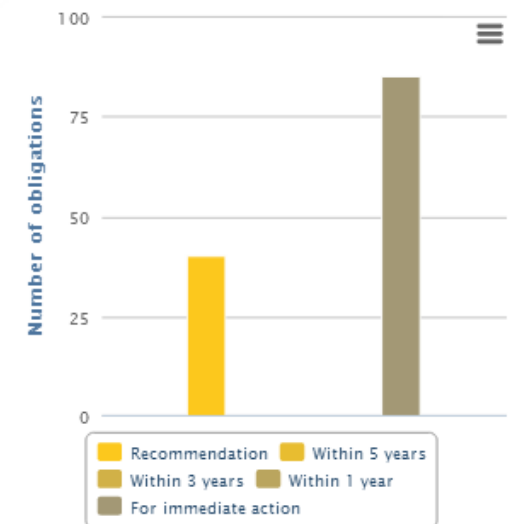
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Highcharts.com

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Highcharts.com

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- + Open all
- + Close all



Safe Quality Food Program - SQF

+ 🌿 Environmental

+ 🗣️ Social

+ 📈 Economic & Management

+ 🎯 Quality Management System

+ 📦 Quality Management System

📄 Food And Feed Management Systems

	Timeframe	Threshold	Description
FOOD SAFETY: general principle	For immediate action		Module 2: SQF System Elements: This module defines the food safety management requirements for all suppliers throughout the supply chain. More information
CHILLING, STORAGE AND TRANSPORTATION: general principle	For immediate action		7.2.1 Field and Storage Buildings 7.2.1.1 All buildings used to store equipment, field chemicals, field packing materials, or field product shall be designed and constructed so as to permit compliance to good hygiene practices and avoid product contamination. 7.2.1.2 Buildings designated to store field product or field product packing materials shall be of durable construction. Internal surfaces shall be smooth and impervious with a light colored finish and shall be kept clean. 7.2.3 Chillers and Cold Storage 7.2.3.1 The producer shall provide confirmation of construction approvals and the effective operational performance of any chilling and chill storage facility... More information
HACCP - Existence of a HACCP system	For immediate action		(Level 2 and level 3) 2.4.3.1 The food safety plan shall: i. Be prepared in accordance with the steps identified in the Codex Alimentarius Commission or NACMCF HACCP guidelines. Primary producers may utilize a HACCP-based reference food safety plan developed by a responsible authority. More information
HACCP - Team composed of multidisciplinary skills	For immediate action		(Level 2 and level 3) 2.9.7.1 A training skills register describing who has been trained in relevant skills shall be maintained. The register shall indicate the: i. Participant name; ii. Skills description; iii. Description of the training provided; iv. Date training completed; v. Trainer or training provider; and vi. Supervisor's verification the training was completed and that the trainee is competent to complete the required tasks. More information
HACCP - Team leader mandatory training	For immediate action		(Level 2 and level 3) 2.9.4.1 HACCP training shall be provided for staff involved in developing and maintaining food safety plans. More information
HACCP - Critical control points, critical limits, monitoring procedures established	For immediate action		(Level 2 and level 3) 2.5.2.1 The methods, responsibility and criteria for ensuring the effectiveness of pre-requisite programs, and validating critical food safety limits to ensure they achieve their intended purpose shall be documented and implemented. The methods applied shall ensure that: i. Pre-requisite programs are confirmed to ensure they achieve the required result. ii. Critical limits

Identify

Quick-scan

Compare

Self-assess

Guided tour

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Partners info

Criteria

Edit scenario details

Product / Services: Fresh fruits and vegetables
Producing country: Any
Destination market: Any

Standards

Re-order and set reference

Modify selection



GLOBALG.A.P. Crops



HAND IN HAND (HIH) - Fair Trade Rapunzel



Safe Quality Food Program - SQF



Soil Association organic standards

Hotspots

Environment

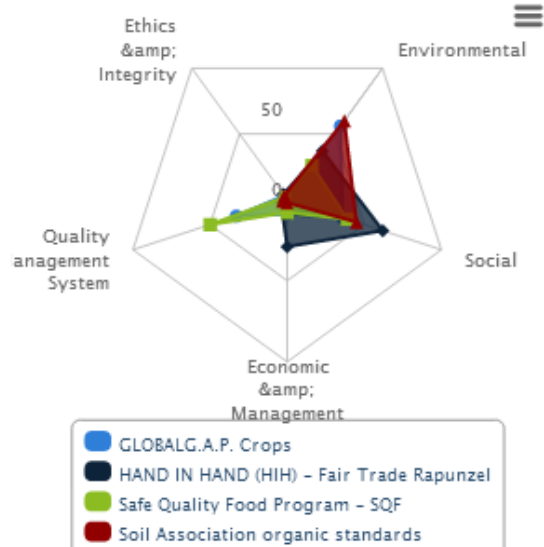
Social

Economic

Quality

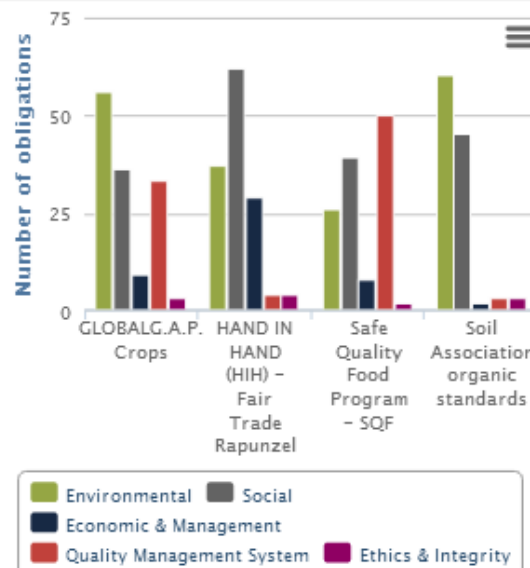
Ethics

Hotspots per standard



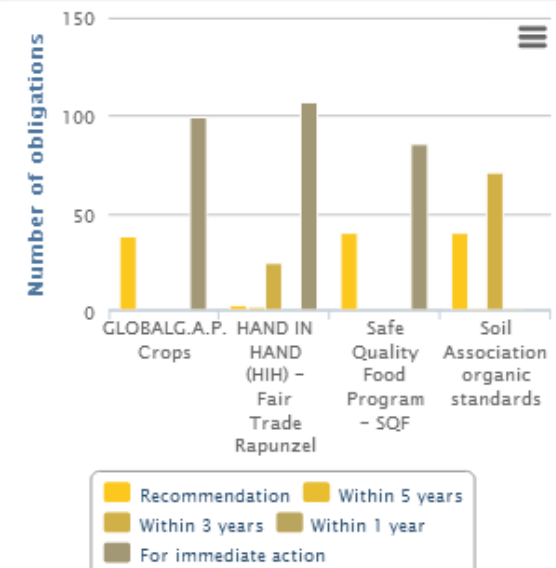
Highcharts.com

Hotspots per sustainability area



Highcharts.com

Degree of obligation



Highcharts.com

Criteria

Edit scenario details

Product / Services: Fresh fruits and vegetables
 Producing country: Any
 Destination market: Any

Hotspots

Environment

Social

Hotspots per standard





Number of requirements per hotspot area for each of the standard, as referenced in the Standards Map database.


Standards


Close

Reorder standards by dragging and dropping


 GLOBALG.A.P. Crops


 HAND IN HAND (HIH) - Fair Trade Rapunzel


 Safe Quality Food Program - SQF

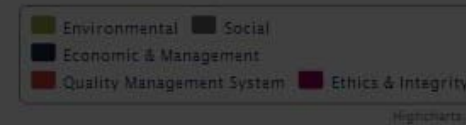

 Soil Association organic standards

Reference point Drag and drop a standard here


 GLOBALG.A.P. Crops

Clear reference

Update or Cancel

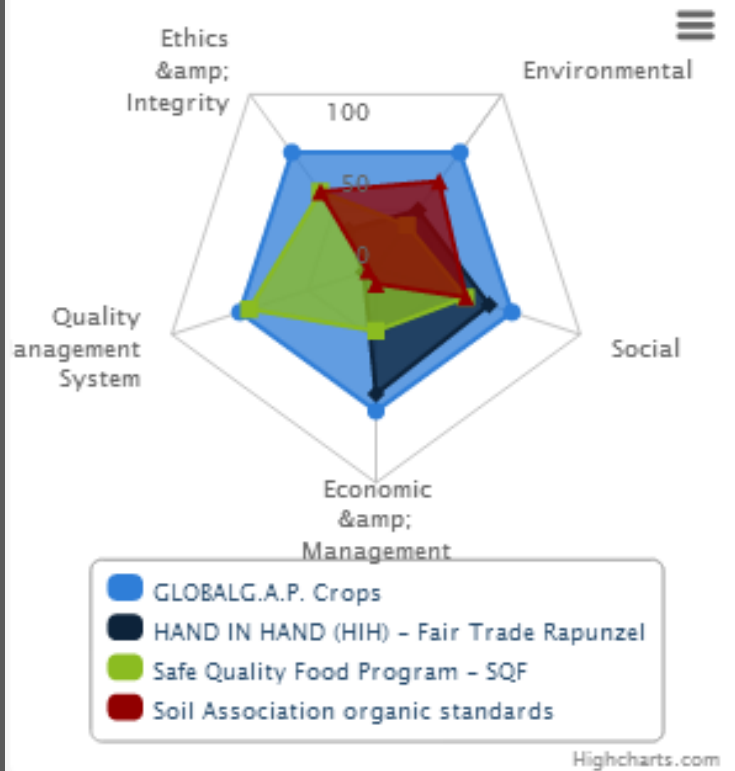


Number of requirements for each of the standards broken down per hotspot area, as referenced in the Standards Map database.



Proportion of requirements referenced in the Standards Map database which either need "immediate action", or which are objectives to be met with in 1, 3 or 5 years; and recommendations.

Fixed reference view (%) Clear reference



Proportion of requirements covered by the reference that are also covered by the other standards.
Important note: only requirements of the selected reference are considered for this comparison.

Hotspots per sustainability area



Number of requirements for each of the standards broken down per hotspot area, as referenced in the Standards Map database.



Home Mo

Identify

Criteria

Product / Services
Producing country
Destination market

Hotspots

Fixed refer

And Feed
management
Systems

- GLOBALG.A.P. Crops
- HAND IN HAND (HIH) - Fair Trade Rapunzel
- Safe Quality Food Program - SQF
- Soil Association organic standards

Highcharts.com

Select or create a Self-assessment profile

Close ✕

Which standards do you wish to be assessed against?

-  GLOBALG.A.P. Crops
-  HAND IN HAND (HIH) - Fair Trade Rapunzel
-  Safe Quality Food Program - SQF
-  Soil Association organic standards

Use an existing self-assessment

(Mar 18, 2014)

▶ Continue

Create a new self-assessment

Please give your new self-assessment a name:

Select the standards with which you already comply:

We will then display your company as already compliant to the selected standard obligations.

Please select

Close ✕

▶ Continue

EN FR ES

Mathieu Lamolle -

Guided tour View tutorial Partners info

Re-order and set reference

Modify selection



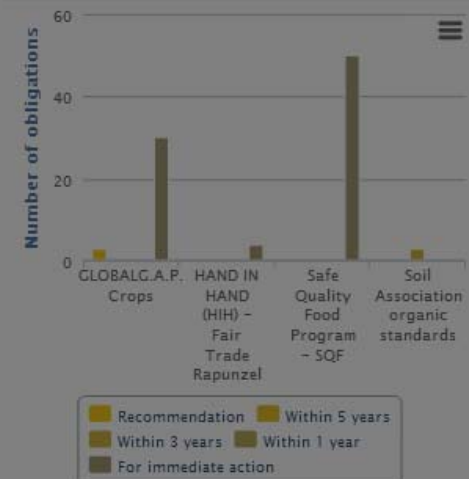
Safe Quality Food Program - SQF



Soil Association organic standards

Ethics

Degree of obligation



Highcharts.com

Quality Management System

Food And Feed Management Systems

Preview results

Launch report

Please answer the following questions and see which standards cover these.

FOOD SAFETY: general principle

Are there policies implemented to ensure food safety?

Yes No Not yet

Do/Will you measure progress/improvement/results?

Yes No

Please enter any clarification or comments

Extracts from standards



Module 2: SQF System Elements: This module defines the food safety management requirements for all suppliers throughout the supply chain.

Source document

Module 1: Scope, References and Definitions

Quality policy

Are there programmes to ensure that product or service "quality" is well communicated and understood by all relevant workers?

Yes No Not yet

Working towards this objective in?

1 year 1-3 years 3-5 years Maybe

Do/Will you measure progress/improvement/results?

Yes No

Please enter any clarification or comments

Extracts from standards



(Level 3) 2.1.1.1 Senior management shall prepare and implement a policy statement that outlines as a minimum the: i. Organization's commitment to supply safe food; ii. Methods used to comply with its customer and regulatory requirements and continually improve its food safety and quality management system; and iii. Organizations commitment to establish and review food safety and quality objectives.

Source document

Module 2: SQF System Elements

Questions & Answers

For more information on Standards Map, please visit

www.standardsmap.org

Do not hesitate to contact us at ITC:

Standards Map team:

standardsmap@intracen.org



EXPORT IMPACT
FOR GOOD