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”
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
Over 130 standards, codes & audit protocols
Welcome to Standards Map

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

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. certification.
### Economic & Management

#### Quality Management System

#### Food And Feed Management Systems

<table>
<thead>
<tr>
<th>FOOD SAFETY: general principle</th>
<th>Timeframe</th>
<th>Threshold</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilling, Storage and Transportation: general principle</td>
<td>For immediate action</td>
<td>For immediate action</td>
<td>Module 2. SQF System Elements. This module defines the food safety management requirements for all suppliers throughout the supply chain. More information</td>
</tr>
</tbody>
</table>

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 |

<table>
<thead>
<tr>
<th>HACCP - Existence of a HACCP system</th>
<th>Timeframe</th>
<th>Threshold</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>For immediate action</td>
<td>For immediate action</td>
<td>(Level 2 and level 3) 2.4.3.1 The food safety plan shall 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</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HACCP - Team composed of multidisciplinary skills</th>
<th>Timeframe</th>
<th>Threshold</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>For immediate action</td>
<td>For immediate action</td>
<td>(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: 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 that training was completed and that the trainee is competent to complete the required tasks. More information</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HACCP - Team leader mandatory training</th>
<th>Timeframe</th>
<th>Threshold</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>For immediate action</td>
<td>For immediate action</td>
<td>(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</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HACCP - Critical control points, critical limits, monitoring procedures established</th>
<th>Timeframe</th>
<th>Threshold</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>For immediate action</td>
<td>For immediate action</td>
<td>(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</td>
<td></td>
</tr>
</tbody>
</table>
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.

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

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
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