Control safety

IFS Food FAQs

What is IFS Food, and what's new in Version 8?

LRQA

Frequently asked questions

The International Featured Standard (IFS) Food V8 is a leading globally recognized standard which certifies the safety and quality of processed food products and production processes. The latest version of the standard has been updated to reflect recent developments in the market and ensure IFS Food customers get the most out of their certification.

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1. What is IFS Food?

The International Featured Standard (IFS) Food is a leading globally recognized standard which certifies the safety and quality of processed food products and production processes.

Developed together with suppliers and retailers, the updated IFS Food aims to ensure comparability and transparency for the consumer throughout the entire supply chain and enables you to prove not only that your products are safe but that you meet client specifications as well.

Find out more about IFS Food certification →

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2. What are the benefits of IFS Food certification?

Client confidence
Certification to the international standard reduces the frequency of retailer audits, improving your brand reputation and giving your clients confidence in their supply chain.

Product quality
The uniform food standard enables consistent food safety, and quality assurance, meaning fewer product recalls and improved productivity.

Competitive edge
IFS Food helps improve relations with customers and authorities, unlocking new business opportunities.

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3. I'm currently certified against IFS Food Version 7; what happens now that IFS Food Version 8 has been released?

IFS Food Version 8 was published 18 April 2023. IFS Food version 8 audits will commence 1 October 2023 and will become mandatory as of 1 January 2024.

The applicability of IFS Food version 7 ends on 31 December 2023; however, in some exceptional circumstances V7 may still apply. For example, in the case of follow-up audits, extension audits, multi-site audits connected to a head office audit which was conducted against IFS Food version 7, V7 will still be applicable. The admission of these exceptions ends on 31 December 2024.

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4. What are the key requirement changes in the latest version (V8) of the IFS Food standard?

IFS Food version 8 introduces changes in the audit protocol like the classification of B-score as a deviation requiring correction and corrective action, and the possibility to add EU PDO (Protected Designation of Origin) or PGI (Protected Geographical Indication) on the IFS Certificate with a disclaimer. The checklist has been restructured and the total number of requirements reduced. There are five new requirements, including a specific requirement on environmental monitoring.

Find out more about the new requirements →

or get in touch: **info-usa@lrqa.com.**

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5. What are the key wording changes in IFS Food V8?

Harmonization of the used vocabulary
- **Example 1:** "shall exist", "shall be in place", "shall be updated" → "shall be implemented, documented and maintained"

Clarification of the used vocabulary
- **Example 1:** "annually or more often, if necessary" → "once within a 12-month period, or whenever significant changes occur

Alignment with Codex Alimentarius
- Validation of critical limits
- Numbering of requirements aligned with Codex sequences
- Reference to GMPs and GHPs
- Requirements related to HACCP team are located at the beginning of the chapter
- Glossary adaptation (e.g., CCP, control measures, verification, validation)

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6. I'm new to IFS Food; how do I get certified?

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The path your organization takes to achieve IFS Food certification often depends on your business's size, maturity, and existing approach to managing risk, amongst other factors.

Your organisation can request a voluntary IFS pre-audit as preparation for the initial IFS certification audit.

When your organisation is ready, request the initial certification audit. The auditor will go on-site to review your food safety and quality systems, products and production processes in line with IFS requirements. The auditor will issue an action plan listing all the findings, and your company will have to complete it detailing the implemented corrections and the proposed corrective actions. The report and action plan released by the auditor is the subject of an independent technical review. Based on the result of the technical review, the certificate issuance is recommended or not.

Fresh thinking

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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