

Would you like to have your company certified according to GMP+ for feed safety, but still have questions? In our FAQ, we have compiled the most frequently asked questions and answers, so that you can learn more about the GMP+ certification.

1. What is GMP+?

Since safe feed is important for the quality of food of animal origin, the Dutch organization "Productshap Diervoeder" developed a standard for the production of feed in the 1990s. This, in conjunction with ISO 9001, the standard for quality management, is the basis of the current GMP+ certification system for animal feed, also known as GMP Plus. The internationally recognized system now complies with the legal requirements and the operational features of the feed production chain.

2. What does the abbreviation GMP+ stand for?

GMP stands for "Good Manufacturing Practices". The plus indicates the integration of "Hazard Analysis and Critical Control" (HACCP).

3. What certifications are included under GMP+?

Two modules have been developed for the GMP+ Feed Certification Scheme published in 2013:

- Feed Safety Assurance (FSA)
- Feed Responsibility Assurance (FRA)

FSA comprises standards for all links in the feed chain and is therefore the largest module of the GMP+ certification system. Increasingly, countries worldwide regard it as a kind of sales permit.

FRA demonstrates compliance with market requirements for the responsible and sustainable production of animal feed, for example, in the procurement of products such as soy, soy varieties and fish meal.

4. Who can be certified according to GMP+?

All companies involved in the feed chain can be certified. We offer certifications according to GMP+ FSA and GMP+ FRA for the following areas: GMP+ B 1 and GMP B 1.2: Manufacture, trade and services

- GMP+ B 2: Production of feed ingredients
- GMP+ B 3: Trade, collection, storage and transshipment
- GMP+ B 4: Road and rail transport and chartering
- GMP+ B 4.3: Code of hygiene for inland navigation
- GMP+ B 8: Manufacture of and trade in petfood products
- GMP+ BCN CEE: Additional requirements for Central and Eastern Europe
- GMP+ BCN QM: Milk
- GMP+ FRA

5. Which feed products are affected by GMP+ requirements?

The requirements of the GMP+ Feed Certification Scheme apply to:

- · Compound feedstuffs
- Straight feedstuffs
- Premixes
- Additives

6. What is the GMP+ certification process like?

Certification according to GMP+ FSA and GMP+ FRA is carried out by our experts in the following steps:

1. Information and pre-audit (optional)

Clarification of open questions and determination of next steps, project discussion on site or optional pre-audit

2. On-site certification

Document verification as well as verification of your GMP system and the implementation of your documented statements in day-to-day business

3. Audit report

Results of our evaluation; in case of discrepancies,

indications of optimization potential and postevaluation, if necessary

4. Certificate and seal

After successfully completing the certification process, you receive your certificate and the DEKRA test seal.

5. First surveillance audit

Every 12 months, a surveillance audit is carried out to check compliance with the guidelines.

6. Second surveillance audit

Re-examination after another 12 months.

7. Recertification

Within three years, steps 2 to 6 are repeated in the recertification audit.

7. Why should I have my company GMP+ certified?

GMP+ certification offers you numerous advantages:

- Compliance with international requirements
- Production safety and effectiveness
- Strengthening the trust of customers and business partners
- Securing your position on the international market
- Risk reduction
- Time and cost savings
- Competitive advantages
- Contribution to quality assurance in the feed and food chain

8. Which certifications are available in combination?

With a combination certification you save time and costs by merging several audits. In addition to certification according to FSA and FRA, a combination of certification according to GMP+ with that of a quality management system according to ISO 9001, a management system for food safety according to ISO 22000 or an environmental management system according to ISO 14001, is available.

Other services to benefit you

We also certify your quality, environmental or safety management systems according to many other international standards, including ISO 14001, ISO 45001, ISO 22000 and IFS Food. We are happy to help you combine these standards efficiently. Our portfolio includes more than 40 accreditations worldwide.

In addition, the DEKRA Group offers comprehensive services to ensure quality:

- Evaluations for compliance with internal rules, e.g. supplier requirements
- Training and education, e.g. for quality management officers
- Personal certifications, e.g. for quality managers
- Product testing and certification, e.g. EMV,
 CE, GS for electrical and electronic devices



Awarded The DEKRA Seal

Offer your customers security and quality - with our DEKRA seal!

The DEKRA seal stands for the highest level of reliability - across industries and internationally. It creates trust and gives your customers assurance that they are on the safe side. Our seal is your strength. Use it as an image enhancer and marketing instrument. We are happy to offer our support.

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