

## **GFSI Efficacy Study Results**

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## Ef fi ca cy

# The ability to produce a desired or intended result.

SUCCESS

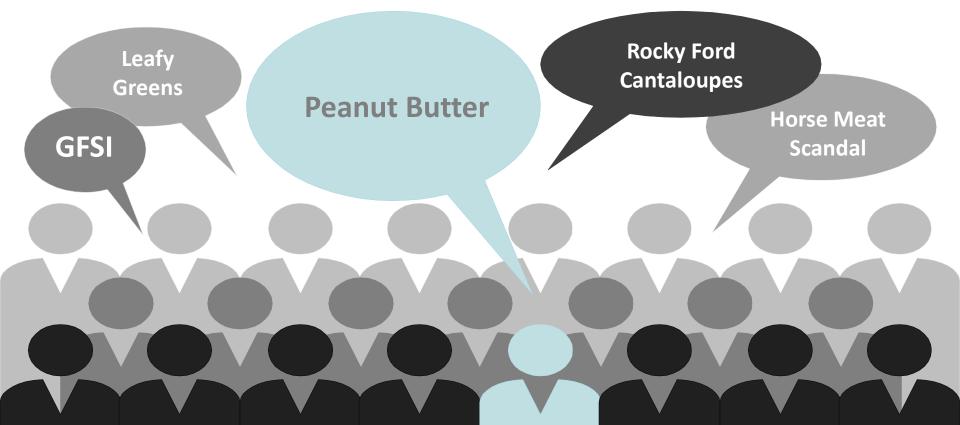


## Has GFSI improved food safety or resulted in safer food?

## **Public Discourse**



#### more people with opinions about food safety than true Anonymity of Prevention food safety experts



#### from Opinions to Proven Results

 some companies have managed to measure their success

#### BUT

 No collective and harmonised approach to data collection and trend analysis to concretely demonstrate GFSI Efficacy



#### **Definitive Landmark Study**

## your opinion?

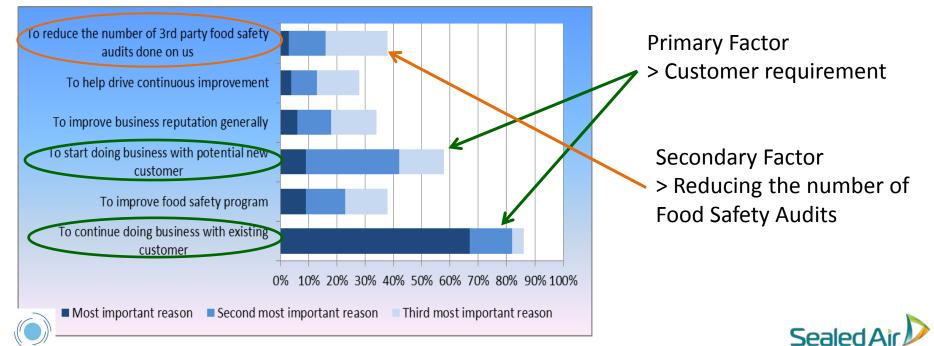
Of the following factors, which one has GFSI helped to improve the most?

- 1. Food Safety Management
- 2. Regulatory Compliance
- 3. Food Safety Culture
- 4. Reduction of Number of Audits
- 5. Supply Chain Compliance

#### You have 5 minutes to vote!

## GFSI Efficacy Study A Preview

## **Reasons for becoming certified**



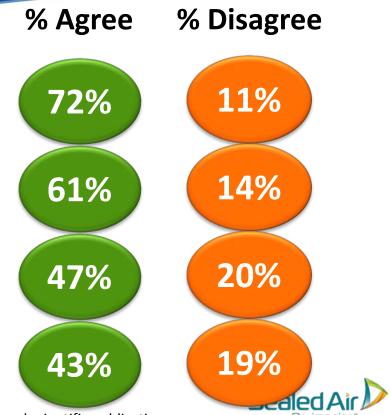


## **GFSI Efficacy Study Insights**

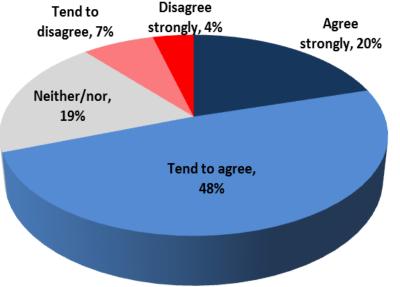


## **1** Food Safety & Quality

- Our food safety management system is more effective now than it was before GFSI
- Certification against a GFSI recognised scheme has enhanced our ability to produce safe food
- We have seen a reduction in corrective actions required following food safety audits, as a result of adopting GFSI
- Certification has improved the quality of food we produce



## **2** Regulatory Compliance



68% > certification helped prepare for
current or future regulatory change
75% US | 60% Europe

66% > regulatory compliance has improved as a result



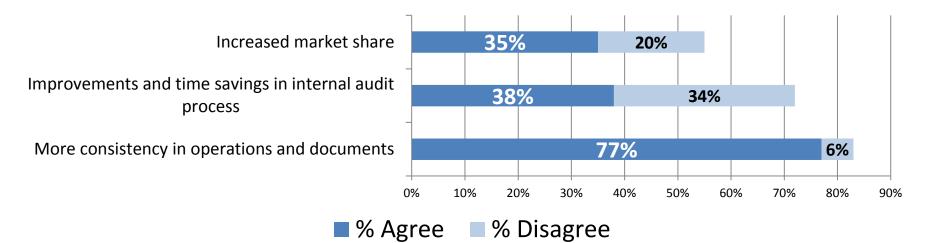


## **3** Culture Change





#### Some efficiencies and benefits have been realised:









GFSI has not led to fewer third party food safety audits

Almost equal numbers say they have FEWER food safety audits as say they have MORE.

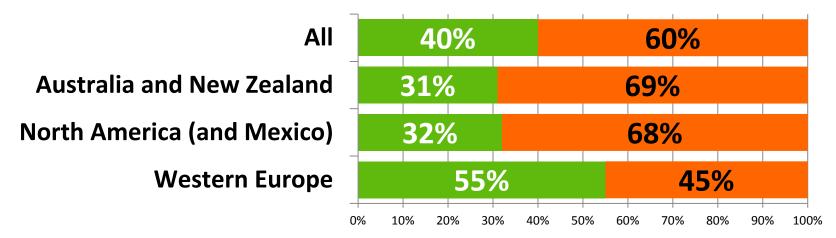
On average suppliers have one more audit per year than before GFSI





# 6 Certification down the Supply Chain

Almost half of manufacturers now require their suppliers to be certified



#### Require suppliers to become certified

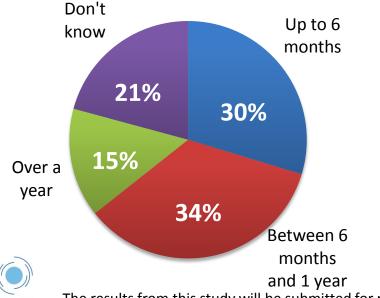


**Do NOT require** suppliers to become certified



## **7** Time for Certification

Length of time to become certified:

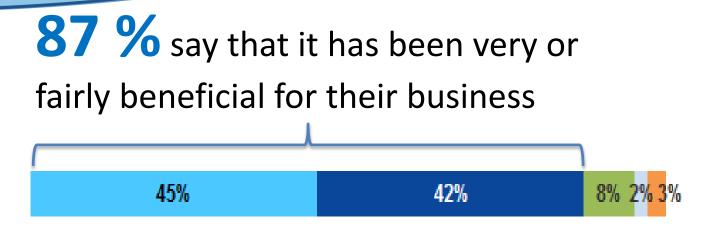


For 64% >> process of becoming certified took a year or less

Longer on average in North America than other regions







## **72%** say they would probably or definitely do it again







## In Summary...

- > Strongly pushed by customers
- > Widely believed to be **beneficial**
- > Strong benefits in more effective food safety mgt
- > Better regulatory compliance
  - Change in company culture towards food safety
    - But cost savings have not been realised
    - > The number of food safety audits has not declined
  - However nearly three quarter would do it again
  - **One in four** are asking their own suppliers to achieve certification



### Thank You!



#### **Your Opinion**

## **Audience Results**

#### **Thank You**



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