



Version 2020 will help achieve two primary objectives, transparency and objectivity, in service of GFSI's mission of ensuring safe food for consumers everywhere. New and strengthened elements in Version 2020 include two new scopes focused on hygienic design, elements of food safety culture and reinforced impartiality of the auditing process and the monitoring of certification bodies.

"Version 2020 is a significant achievement we are all proud of," said Marie-Claude Quentin, GFSI Senior Technical Manager and the project manager of the new Benchmarking Requirements. "The work required to deliver our vision was significant and the timing very tight. Today, we have GFSI Benchmarking Requirements that will raise the bar for certification programmes and food safety, and will be a core element of GFSI's race to the top."

The global food system and the journey that food takes from farm to fork grows more complex each year, making harmonisation across markets and nations ever more critical. Comprehensive adherence to certification programmes benchmarked against Version 2020 anchors distributors and manufacturers to a set of standards meaning better assurances and outcomes for consumers. GFSI works on a volunteer basis and is composed of the world's leading food safety experts from retail, manufacturing and foodservice companies, as well as international organisations, governments, academia and service providers to the global food industry.