



Public Consultation: FAMI-QS Code of Practice V6

As our Members are well aware, the final draft of the FAMI-QS Code of Practice Version 6 was available for public consultation until the past 13th of April. FAMI-QS invited all our stakeholders to be part of this mission and give their feedback on the new version of our Code of Practice.

We received several comments and our experienced team of experts have already assessed them, leading to a robust final document that provides requirements for implementing measures necessary to ensure feed safety and quality of specialty feed ingredients, worldwide.

As already mentioned in previous communications, the most significant change of the FAMI-QS Code is its structure. FAMI-QS Code Version 6 is now aligned with other ISO management system standards, making it easier for any Operator using multiple management systems. The requirements of FAMI-QS Code Version 5.1 have been reorganized and are addressed in a more detailed way, providing more guidance to Operators in implementing specific requirements. Version 6 includes a dedicated chapter on Good Manufacturing Practices, which is in line with the requirements of ISO/TS 22002 Part 6 (Feed and Animal Food Production) and Food Safety Modernization Act Current Good Manufacturing Practices (CGMPs), established for animal food production.

FAMI-QS would like to thank all involved in this challenging task of putting together a strong document that will be the reference for Operators to guarantee feed safety by minimizing the risk of unsafe ingredients entering the food chain. The FAMI-QS Code of Practice Version 6 is planned to be issued in September 2017.

First FAMI-QS Auditors Training under Version 6

In order to ensure a smooth transition to the new system, FAMI-QS already started the preparation of the FAMI-QS auditors towards the new concept.

On the 13 & 14th of March 2017, FAMI-QS completed the first 2-day Training for Auditors based in South East Asia, in Bangkok, Thailand. In this training both FAMI-QS auditors and industry representatives participated. By this, FAMI-QS attempted to provide a more tangible approach to the training.



FAMI-QS Auditors Training is part of the Capacity Building, which is one of the pillars of the FAMI-QS Building Confidence Initiative. With a centralized system for the provision of the FAMI-QS Auditors Training, we ensure consistency in the audit approach and better coordination among our auditors, worldwide. In addition, FAMI-QS has a revision process in place for the Auditors Training, which aims keeping the competence of the auditors updated.



There will be FAMI-QS Auditors Training in other regions. After the training in Thailand, the regions that will follow are: China, Europe, Latin America and United States.

MORE ABOUT THE FAMI-QS BUILDING CONFIDENCE INITIATIVE

With more than 1000 FAMI-QS certified sites spread throughout 53 countries, Third Party Certification has become important for the Specialty Feed Ingredients Sector.

In 2012, FAMI-QS launched the “Building Confidence Initiative” as a holistic approach for maintaining the high value of FAMI-QS certification. The initiative is based on three pillars: Credibility, Capacity Building and Support.

In addition to the accreditation, FAMI-QS has developed and implemented an independent Integrity Programme named: ‘Surveillance Programme for Certification Bodies’. The implementation of actions in addition to the accreditation, to assess the performance of the certification bodies and auditors, is an important feature of the FAMI-QS Certification System. This provides an assessment mechanism for the performance of Certification Bodies and auditors, and a feedback mechanism to support the development of all the necessary capacity building tools and to ensure continuous improvement.

Within this framework, FAMI-QS and Food Quality Solutions International (FQSI) have signed an agreement of cooperation. FQSI will further intensify and deliver the surveillance programme for Certification Bodies in Asia. Through this partnership, the number of integrity audits in Asia will increase along with training in the region. The first integrity audit by FQSI will be conducted in China.

One of FQSI’s core values and strengths is the transfer of knowledge. We believe that working with our clients on education, awareness and clear understanding of the necessary food/feed safety controls is key to improving industry standards within the Asia Pacific region. Initially, FQSI will perform witness audits to identify opportunities for improvement in the performance of the auditors from the Certification Bodies in China and based on the outcome, will continually work with FAMI-QS to refine the current auditor competency development tools and enhance the integrity of the certification programme.

“This cooperation with FAMI-QS further extends FQSI’s support for the feed industry, ensuring a robust implementation of the FAMI-QS feed safety standard, and in turn elevates the trust and credibility of the feed chain here in Asia and globally.” – Elvina Gregory, FQSI

“The FAMI-QS certificate encompasses the knowledge and experience of the Sector of Specialty Feed ingredients and it is a passport for the placing of those ingredients on the global market. Our partnership with FQSI is a part of our commitment to defend and promote feed safety related aspects of the global food and feed chain and to contribute to the sustainable supply of safe and affordable feed and food.” – Dr. Dieter Greissing, FAMI-QS President.

Market Withdrawal Of Certain Feed Additives

belonging to the functional group “Amino acids, their salts and analogues” - Regulation (EU) 2016/1220

IMPLICATIONS FOR FAMI-QS CERTIFICATION

The evaluation of safety regarding the production strain is an integral part of the EFSA assessment on the safety of feed additives produced by fermentation. Conclusions in EFSA opinions are restricted to the strains described in the applications. Several authorisations, granted under the Feed Additives Regulation, already mention the production strain(s) for fermentation additives. So far, such authorisations mainly concerned holder-specific additives authorisations. After the reauthorisation process, there is a clear link between the active substance and the producing strain for additives produced by fermentation. This is a fundamental change since all sources of a given fermentation additive not fulfilling the authorisation, i.e. that are produced with a strain not referenced in the authorisation, will be illegal on the EU market.

The nutritional amino acid L-threonine has been re-authorised by Regulation (EU) 2016/1220 of 26 July 2016. In Article 2 of this regulation is stated that after 16 May 2017, stocks of L-threonine produced before 16 August 2016 and coming from producers whose strains are not listed in the Annex to Regulation (EU) 2016/1220, shall no longer enter the EU market.

2017 FAMI-QS Workshop in Bangkok

On the 16th of March 2017, FAMI-QS delivered a workshop in Bangkok, Thailand. This workshop aimed enhancing the understanding of Third Party Certification’s role and the FAMI-QS contribution towards feed and food safety.

Our primary goal was to raise awareness of the participants to the operational framework of FAMI-QS and the challenges we are currently facing, at global level, posed by the changes and developments in the feed and food industry.



The invited speakers shared their deep knowledge and expertise with the audience, approaching the following topics:

- **The Global Feed Industry: Working together** – Mr. Joel Newman, IFIF Chairman
- **The FAMI-QS Certification System** – Mr. Emmanuel Geneiatakis, FAMI-QS Secretary General
- **The role of accreditation in Food/Feed Safety** – Mr. Apisit Prakarnkamanant D.V.M, MSc. Office of Standard Accreditation, National Bureau of Agricultural Commodity and Food Standards, Ministry of Agriculture and Cooperatives
- **Management Systems in Food/Feed Safety (The integrated approach)** – Mrs. Binarti Dwi Astuti, Assistant Vice President, Charoen Pokphand Indonesia
- **Implementing the FAMI-QS Code: Chemical Process** – Dr. Hema Ravishankar, Quality & Regulatory Management, Evonik Nutrition & Care, Business Line Animal Nutrition

Awareness In Feed Safety – Training For Industry

FAMI-QS will organise **two training sessions** for the Industry of Specialty Feed Ingredients this year:

- 1st training session: **27 and 28 of June 2017**
- 2nd training session: **3 and 4 of October 2017**

WHY ATTEND THIS TRAINING?

The aim of the training is to provide the necessary information to the participants regarding:

- FAMI-QS certification process;
- Requirements of the FAMI-QS Code;
- Interpretation of the Code;
- Feed safety;
- EU feed legislation.

WHO SHOULD ATTEND THE TRAINING?

- Anyone who is involved in the implementation of the FAMI-QS certification system (Quality Managers, Consultants,...);
- Internal FAMI-QS Auditors;
- Producers, Suppliers and Traders of Specialty Feed Ingredients;
- Individuals who want to obtain further information on the FAMI-QS Certification.

PRACTICAL INFORMATION

Venue Brussels, Belgium.

Admission Fee 450€

Binding registration 31st May 2017 (June training) / 30th September (October training)

In case you are interested in participating, please contact Ms. Aleksandra Jankowska (info@fami-qs.org)

EACH PARTICIPANT WILL RECEIVE A CERTIFICATE OF PARTICIPATION.

About FAMI-QS

FAMI-QS is the only certifiable code specifically aimed at Specialty Feed Ingredients and Their Mixtures (feed additives, functional feed ingredients, premixtures, specialty complementary feed, and specialty complementary dietetic feed) for animal nutrition. The code addresses safety, quality and regulatory compliance in order to minimize the risk that unsafe specialty feed ingredients enter the food and feed chain. It offers independent certification for all operators placing these products on the market. Based on partnership with international certification bodies and third countries institutional partners, it includes more than 850 certified sites spread across more than 52 countries.

Member of:



Recognized Stakeholder:

