

# FAMI-QS Process Documents Update

In 2017, FAMI-QS, the Quality and Safety System for Specialty Feed Ingredients, launched its new version 6.0 with the scope adjusted for global harmonised approach. The driving force for the rewriting/adjusting of the FAMI-QS scope was the fact that the same ingredient coming from a certain process, e.g., bioprocess, has a different regulatory interpretation depending on the country of production and destination. This means that the ingredient has a different status depending on the regulatory background of the country. For example: the same ingredient can be a feed additive or a feed ingredient, depending on the "regulatory" classification of the product, leading to different hazards risk management being applied.

## **SPECIALTY FEED INGREDIENT**

Any intentionally added ingredient not normally consumed as feed by itself, whether or not it has nutritional value, which affects the characteristics of feed or animals/ animal products and animal performance and produced with one of the following processes: **Chemical, Bioprocessing, Mining, Mixing Extraction, Formulation.**

## **The importance of the FAMI-QS Process Documents**

As stated above, with the launch of the FAMI-QS Certification Version 6.0 along came the adaptation of our scope for global implementation and the driving force for this was the fact that the same ingredient/mixture has a different regulatory classification depending on the country of destination. This approach may potentially create confusion in the industry with regard to the risks/hazards that need to be managed depending on the classification of the feed additive or feed ingredient. To overcome this, we focused on the common denominator, which is the production process. This allows for a better management of the risks/hazards. In this context we have developed,

with the support of the industry, the well-known Process Documents, an add-on document with a dedicated HACCP plan for each process covered under FAMI-QS.

## **Revision of General Principles of Food Hygiene (CXC 1, 2020 version)**

In 2020 a revised version of CODEX Alimentarius HACCP was published. As a result of this revision, the FAMI-QS Secretariat started the process of updating its process documents in order to ensure that these reflect and comply with the latest 2020 revision.

## **Completed Revision**

Process Document Bioprocess: The first process document that has been revised to comply with the latest revision of CODEX HACCP. Apart from the implementation of the HACCP System, it includes an additional set of requirements which can be used as input to the FAMI-QS Vulnerability Assessment with regard to the regulatory requirements.

## **Under Revision**

Currently the following documents are under revision within the relevant Task Forces (TF): PD-Chemical and PD-Mixing. Upon completion of the work at the TF Level, both documents will undergo a 90-day consultation process for your review and feedback. Further information will follow soon.

## **To be revised**

Following the completion of the revision PD-Chemical and PD-Mixing, the PD-Extraction and PD-Mining will follow.

## **New Process Document: Trade**

To support the FAMI-QS feed business certified for trading, a new Process Document on the implementation of HACCP specifically aimed at the trading activity will be drafted within 2022. The document will provide to our members the necessary guidance on how to implement HACCP for trading activities.

A separate announcement for the formation of three TF forces PD-Extraction and PD-Mining and the new PD-Trade will be made. Stay tuned.

Member of:



Recognised Stakeholder:

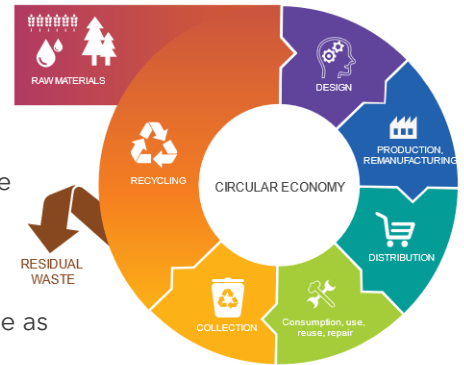


# Circular Economy

Circular economy as part of the sustainability action is decently an important pillar. A proper implementation, however, requires quite extensive coordination among the interested parties (including the industry and the regulatory landscape).

The circular economy is a model of production and consumption, which involves sharing, leasing, reusing, repairing, refurbishing and recycling existing materials and products as long as possible.

From the FAMI-QS perspective, this matter is of high importance given the fact that the circularity may affect feed safety and probably introduce new risk deriving from the new type of raw materials as a result of recycling. The current structure of the FAMI-QS Certification with the HACCP per process will allow our members to overcome any emerging challenges that may arise as a result of the circularity.

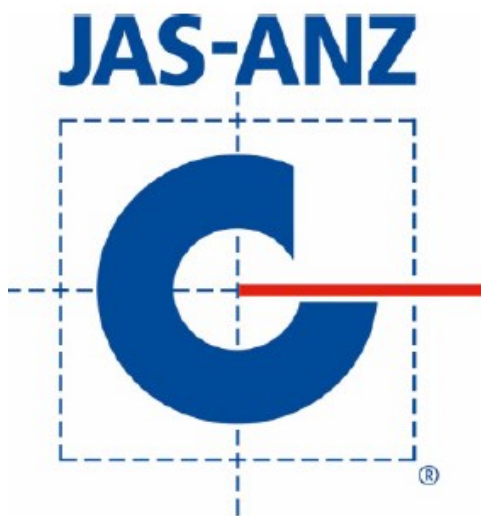


On 29 October 2021, we attended the EFSA Workshop on the project “Food and feed safety vulnerabilities in a circular economy”. For more information about the project, please visit:

[www.efsa.europa.eu/en/events/stakeholder-workshop-food-and-feed-safety-vulnerabilities-circular-economy](http://www.efsa.europa.eu/en/events/stakeholder-workshop-food-and-feed-safety-vulnerabilities-circular-economy)

With our sector playing a vital role on supporting circularity, FAMI-QS will be monitoring the developments around it in order to provide our members with additional technical support for placing safe specialty feed ingredients with new raw material streams coming from circularity.

## FAMI-QS partners with JAS-ANZ to provide a training on ISO/IEC 17021-1 to our members in the ASIA-PACIFIC region



FAMI-QS is proud to have partnered with Joint Accreditation Services – Australia New Zealand (JAS-ANZ) to provide training in conformity assessment, ISO/IEC 17021-1 and the certification requirements to FAMI-QS certified organisations in the Asia-Pacific region.

The training in conformity assessment and ISO/IEC 17021-1 will provide a unique opportunity to the FAMI-QS Certified Organisations to get a better understanding of the value of accreditation and the certification process for FAMI-QS as a Feed Safety Management System.

A key strategy for JAS-ANZ is to support the improvement of conformity assessment knowledge and understanding with high-quality training through the JAS-ANZ Accelerate Training Academy.

The first four (4) groups have already started their training journey!

Member of:



Recognised Stakeholder:



## Supported Events-Initiatives



### Beyond 2020 - Feeding the Future

FAMI-QS extends its support to the 2022 edition of the Poultry Information Exchange (PIX) and Australasian Milling Conference (AMC), PIX/AMC 2022, which will be held at the Gold Coast Convention and Exhibition Centre from Sunday, 15 to Tuesday, 17 May 2022.

During the conference, FAMI-QS will be among the speakers with the presentation 'Safeguarding the future of the feed supply chain'.

For more information: <https://pixamc.com.au/>

### FAMI-QS Partnership for Australia-New Zealand



In 2018 FAMI-QS and FIAAA signed a strategic agreement of cooperation for the adoption of the FAMI-QS Code in the region of Australia-New Zealand. Since then, and despite the disruptions brought on by the pandemic, FAMI-QS and FIAAA have been working closely together to support the industry of specialty feed ingredients and their mixtures in AU-NZ on the implementation of FAMI-QS.



FAMI-QS proudly supports the industry-leading initiative "Women in Food and Agriculture (WFA)" promoting inclusion and diversity in the food and agriculture industry. Needless to say that inclusion and diversity is part of FAMI-QS' genes and constitutes one of our pillars for global presence.

<https://www.wfasummit.com/>

Member of:



Recognised Stakeholder:



## FAMI-QS Membership 2022



**FAMI-QS**  
FAMI-QS Feed and Food Services S.R.L.  
Avenue des Arts, 6, 1210 Brussels  
VAT: BE 0466 796 311  
www.fami-qs.org

**INVOICE N°**

Billed to:

Issue Date:

Due Date:

VAT N°:

\*Outside the Belgian VAT scope according to localisation rules set forth in section 44 of EU Directive 2006/112/EC and article 21 § 2 of Belgian VAT Act - subject to reverse charge\*

@InvoiceDescription@

Description	Amount (Euro)	VAT 21% (Euro)	Grand Total (Euro)
TOTAL			

**Payment Options**

**Option 1: Bank Transfer**

To: FAMI-QS Feed and Food Services S.R.L.

Bank: KBC BANQUE BELFOS BANK SA/NV

IBAN: BE34 2500 0000 0000 BE03 0008 0000 0000

Address: Havenlaan 2 B, 1200 Brussels, Belgium Place Charles Rogier 11, 1220 Brussels, Belgium

BIC/SWIFT CODE: KREDE33B GKCCRE33

**Option 2: PayPal**

Make your payment here: <https://www.paypal.com/donate>

Important note: At the checkout page, you must fill in your invoice number in the "Add a note" section so we can identify your payment promptly.

Upon payment please mention the reference @InvoiceNumber@

FAMI-QS Feed and Food Services S.R.L.  
[www.fami-qs.org](http://www.fami-qs.org)

The 2022 annual FAMI-QS membership fees remain unchanged since the last increase in 2015.

FAMI-QS Members are kindly invited to make their payment within the due date, as mentioned on their invoice. This will support the FAMI-QS Secretariat by reducing the time allocated for following up on unpaid invoices.

Please note that as from 2023, an additional charge of 250€ will be applied after a third reminder for an unpaid invoice has been sent.

As from this year there is a new template document used for our invoices.

The official FAMI-QS invoice is submitted to the members via email **only** from the email address [accountingfffs@fami-qs.org](mailto:accountingfffs@fami-qs.org) and our bank accounts remain unchanged.

In case you notice a submission of an invoice made from a different email address or a discrepancy between the bank accounts mentioned on the invoice and the one(s) you have in your system, please get in touch with us directly via email to [accountingfffs@fami-qs.org](mailto:accountingfffs@fami-qs.org).

Member of:



Recognised Stakeholder:





THE **QUALITY AND SAFETY SYSTEM**  
FOR SPECIALTY **FEED INGREDIENTS**  
AND THEIR MIXTURES

## OUR VISION

Excellence and Trust in Specialty Feed Ingredients.

## OUR MISSION

We set the worldwide leading accredited scheme for the feed industry contributing to safe food. We facilitate trade, driven by uncompromised focus on risk management, safety and quality. With our collective experience, knowledge and expertise, we proactively respond to the emerging challenges for the specialty feed ingredients and their mixtures.

## Key Features

- Accredited Feed Safety Management System
- Dedicated chapter on **Good Manufacturing Practices** including Human Health
- HACCP supporting document per manufacturing
- Additional Mandatory Feed **Fraud Prevention** and Feed Defence module
- Unannounced **audits**
- **Transparency** on the certification scope of certified feed business through our public list
- **Facilitate** the worldwide trade of Specialty Feed Ingredients and their Mixtures