


AGRI-FOOD

**Standards, Certification Programs
and Verification of Claims**



Proven expertise, recognized standards and certifications

With over 60 years' experience, the Bureau de normalisation du Québec (BNQ) is the authority for standardization and certification in Québec. The BNQ is mandated by the Québec government to develop consensus-based standards and certification programs in accordance with the rules established by the International Organization for Standardization (ISO). The BNQ is accredited by the Standards Council of Canada (SCC).

CUSTOMIZED SOLUTIONS

BNQ experts develop tailor-made solutions to improve the performance and business practices of Québec organizations. BNQ standards and certification programs inspire confidence and spur innovation across many industries.



Global reach



Diversified, cutting-edge expertise



Support for innovation



Vast network of partners



Outstanding customer service

Ensuring the safety and quality of agri-food products

Agri-food sectors around the world must comply with standards that ensure food safety and public health. The Bureau de normalisation du Québec (BNQ) has developed a range of certification programs inspired by the most stringent international standards to meet the needs of Québec businesses and consumers. In addition to food safety, these certification programs cover animal breeding, crop practices, storage and labelling.

They build consumer confidence in food products, open the door to national markets and facilitate the exporting of Québec products. In addition, reserved designations showcase signature products from specific regions.

Find all our programs online at bnq.qc.ca.



Did you know ?

✓ Although the agri-food industry is regulated by the Canadian Food Inspection Agency (CFIA), most retailers, distributors, wholesalers and restaurant owners require Québec businesses to also obtain recognized certifications.

✓ Food safety certifications apply not only to foods, but also to their packaging and storage.



HACCP

Identifying and controlling hazards

The agri-food industry understands the connection between food quality and safety and their importance to consumers. The Codex Alimentarius Commission developed the Hazard Analysis Critical Control Point (HACCP) system to identify, evaluate and control hazards that threaten food safety. Considered a must in the agri-food industry, HACCP certification is recognized worldwide as the gold standard for managing food safety. Industry players must implement a HACCP system before they can obtain other certifications, including those recognized by the Global Food Safety Initiative (GFSI).

CanadaGAP

Fresh quality products

CanadaGAP, a national food safety program, sets out food safety requirements in two guides: one for greenhouse products, and one for other fruits and vegetables. The program is designed for growers, packers, warehouse, repackagers, wholesalers and brokers that handle fresh fruit and vegetables and greenhouse products. These players must comply with good agricultural and manufacturing practices.

This certification program is based on a rigorous analysis of risks associated with chemical, physical and microbiological contamination and seeks to ensure compliance with the HACCP system's critical control point approach. The BNQ's audit and certification programs are recognized by CanAgPlus.



Safe Quality Food (SQF) International recognition

SQF certification is increasingly sought after by food retailers and wholesalers across North America and enjoys international recognition.

Primary producers, food processors, retailers, warehouse operators, retailers, distributors and packaging manufacturers all benefit from proving to customers and consumers that they have an effective system in place to guarantee food safety.

For companies that already have a proven food safety plan and are looking for additional certification, the SQF standard also covers product quality.

The BNQ offers internationally recognized certification and audit services in both English and French. This is a big plus for companies and employees, enabling them to communicate in their language of choice.



AGRO-COM The added value of product claims

People are increasingly seeking out and consuming food products that reflect their values, especially when it comes to naturally raised animals and hormone-free animal feeds. To address this need, the BNQ's AGRO-COM claims verification service available to meat, poultry and fish producers and processors, as well as mills.

AGRO-COM conducts audits to certify that a company's processes and facilities comply with its protocol and CFIA requirements. Once a certificate is issued, the company can include product claims on its packaging, making it easier for consumers to identify food products that match their preferences.



OUR AREAS OF ENGAGEMENT

The BNQ provides standardization and certification services in these sectors :



Agri-Food

For the safety and quality of agri-food products and compliance with industry standards



Environment

For good environmental management practices, contaminant management, and pollution prevention



Forestry

For sustainable forest management, forest product traceability and sound practices



Infrastructure

For civil engineering and construction projects based on quality designs and reliable materials



Protection and Safety

For accredited laboratories, personal protection products and safe equipment and facilities



Health and Well-Being in the Workplace

For proactive human resources management and safe and healthy work environments