



# FOOD WASTE SAVER v1

Reduction of Food Waste



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1. Legal Compliance & Management Commitment
2. Prevention
3. Surplus Management
4. Documentation and Traceability
5. Measurement and Monitoring
6. Subcontractors
7. Use of the Brand
8. Specific Requirements for Individual Multisite Operators and for Groups of Operators (*if applicable*)



## Certification Options:

1. Individual Operator
2. Multisite Individual Operator
3. Groups of Operators (*Non-applicable to Food Industry scope*)

### Scopes of the Certification Brand:

#### 01 Primary Production

- ❖ Agriculture
- ❖ Livestock
- ❖ Aquaculture

*\*Fishing is not included*

#### 02 Food Industry

Dedicated to the transformation, processing, preservation, packaging, storage, and distribution of food products suitable for human consumption

#### 03 Large Distribution and Retail

- ❖ Warehouses
- ❖ Logistics Platforms
- ❖ Points of sale/Retail Stores/ "Shops"

#### 04 HoReCa Channel

- ❖ Food establishments
- ❖ Central kitchens (Catering services)



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### 01 Primary Production

- ❖ Agriculture
- ❖ Livestock
- ❖ Aquaculture

*\*Fishing is not included*

FOOD WASTE SAVER- Primary Production		REGULAR	MAJOR	ESSENTIAL	TOTAL
nº CH.	TITLE				
1	LEGAL COMPLIANCE AND MANAGEMENT COMMITMENT	12	29	5	49
2	PREVENTION IN PRIMARY PRODUCTION	1	2	1	4
3	SURPLUS MANAGEMENT IN PRIMARY PRODUCTION	4	9	1	14
4	DOCUMENTATION AND TRACEABILITY	2	3	1	6
5	MEASUREMENT AND MONITORING	2	3	0	6
6	SUBCONTRACTORS	0	6	0	6
7	USE OF THE BRAND	0	1	0	1
8	SPECIFIC REQUIREMENTS FOR INDIVIDUAL MULTI-SITE OPERATORS AND OPERATOR GROUPS	0	6	0	6



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## REQUIREMENTS MAP– Primary Production

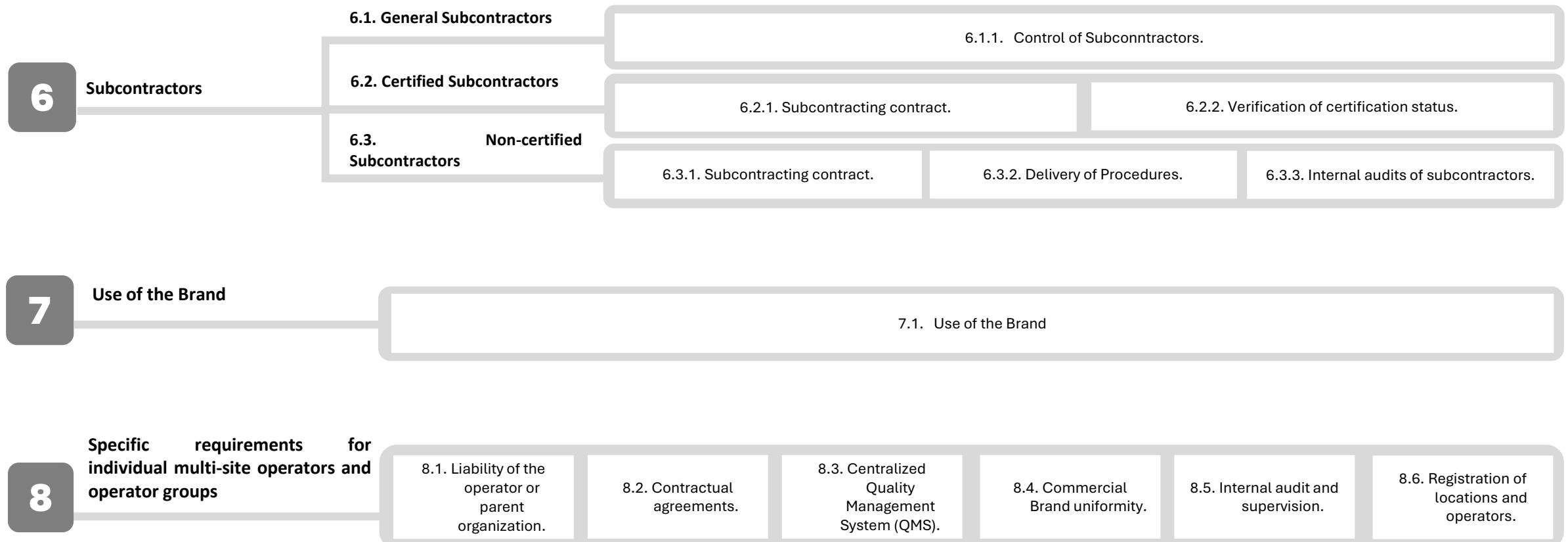




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## REQUIREMENTS MAP– Primary Production





# FOOD WASTE SAVER v1

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## 02 Food Industry

Dedicated to the transformation, processing, preservation, packaging, storage, and distribution of food products suitable for human consumption

FOOD WASTE SAVER- Food Industry		REGULAR	MAJOR	ESSENTIAL	TOTAL
nº CH.	TITLE				
1	LEGAL COMPLIANCE AND MANAGEMENT COMMITMENT	14	28	5	47
2	PREVENTION IN FOOD INDUSTRY	1	2	1	4
3	SURPLUS MANAGEMENT IN FOOD INDUSTRY	6	6	1	13
4	SURPLUS MANAGEMENT IN FOOD INDUSTRY	2	3	1	6
5	DOCUMENTATION AND TRACEABILITY	2	3	0	6
6	MEASUREMENT AND MONITORING	0	3	0	6
7	SUBCONTRACTORS	0	6	0	6
8	USE OF THE BRAND	0	1	0	1
	SPECIFIC REQUIREMENTS FOR INDIVIDUAL MULTI-SITE OPERATORS	0	5	0	6



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### REQUIREMENTS MAP– Food Industry

**1**

#### Legal Compliance and Management Commitment

- 1.1. Responsible declaration of legal compliance.
- 1.2. Management commitment.
- 1.3. Quality Policy.
- 1.4. Food waste prevention plan.

**2**

#### Prevention in Food Industry

- 2.1. HACCP system.
- 2.2. Good Cleaning Practices.
- 2.3. Good Hygienic Practices.
- 2.4. Preventive maintenance.
- 2.5. Control of suppliers.
- 2.6. Purchasing and production planning.
- 2.7. Receipt of raw materials.
- 2.8. Storage and rotation of raw materials.
- 2.9. Optimization of the production process.
- 2.10. Hygienic packaging.
- 2.11. Shelf life and labelling.
- 2.12. Transportation and distribution.
- 2.13. Staff Training

**3**

#### Surplus Management in Food Industry

- 3.1. Food Surplus Identification and Classification System.
- 3.2. Surplus Management Plan and Hierarchy of Use System.
- 3.3. Donation of Food Surpluses.
- 3.4. Transformation of surpluses for the food industry.
- 3.5. Valorisation of Food Surpluses.
- 3.6. Waste management plan.

**4**

#### Documentation and traceability

- 4.1. Traceability system.
- 4.2. Traceability assessment.
- 4.3. Document control.
- 4.4. Record control.
- 4.5. Internal communication.
- 4.6. External communication.

**5**

#### Measurement and monitoring

- 5.1. Identification of performance indicators.
- 5.2. Performance measurement record.
- 5.3. Mass balance.
- 5.4. Internal audits.
- 5.5. Corrective action plan.
- 5.6. Continuous improvement plan.



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## REQUIREMENTS MAP– Food Industry



**6**

### Subcontractors

#### 6.1. General Subcontractors

6.1.1. Control of Subcontractors.

#### 6.2. Certified Subcontractors

6.2.1. Subcontracting contract.

6.2.2. Verification of certification status.

#### 6.3. Non-certified Subcontractors

6.3.1. Subcontracting contract.

6.3.2. Delivery of Procedures.

6.3.3. Internal audits of subcontractors.

**7**

### Use of the Brand

7.1. Use of the Brand

**8**

### Specific requirements for individual multi-site operators and operator groups

8.1. Liability of the operator or parent organization.

8.2. Centralized Quality Management System (QMS).

8.3. Commercial Brand uniformity.

8.4. Internal audit and supervision.

8.5. Registration of locations and operators.



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### 03

- ❖ Warehouses
- ❖ Logistics Platforms
- ❖ Points of sale/Retail Stores/ "Shops"

FOOD WASTE SAVER- Large Distribution and Retail		REGULAR	MAJOR	ESSENTIAL	TOTAL
nº CH.	TITLE				
1	LEGAL COMPLIANCE AND MANAGEMENT COMMITMENT	15	29	5	49
2	PREVENTION IN LARGE DISTRIBUTION AND RETAIL	7	6	1	14
3	SURPLUS MANAGEMENT IN LARGE DISTRIBUTION AND RETAIL	2	3	1	6
4	DOCUMENTATION AND TRACEABILITY	2	3	1	6
5	MEASUREMENT AND MONITORING	3	3	0	6
6	SUBCONTRACTORS	0	6	0	6
7	USE OF THE BRAND	0	1	0	1
8	SPECIFIC REQUIREMENTS FOR INDIVIDUAL MULTI-SITE OPERATORS AND OPERATOR GROUPS	0	6	0	6



# FOOD WASTE SAVER v1

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## REQUIREMENTS MAP— Large Distribution and Retail



**1**

### Legal Compliance and Management Commitment

- 1.1. Responsible declaration of legal compliance.
- 1.2. Management commitment.
- 1.3. Quality Policy.
- 1.4. Food waste prevention plan.

**2**

### Prevention in Large Distribution and Retail

- 2.1. HACCP System
- 2.2. Good Cleaning Practices.
- 2.3. Good Hygienic Practices.
- 2.4. Preventive maintenance.
- 2.5. Control of suppliers.
- 2.6. Supply and replenishment planning.
- 2.7. Receipt of goods.
- 2.8. Storage and rotation of goods.
- 2.9. Sales and management of shelves.
- 2.10. Identification of expiration.
- 2.11. Handling in workshops.
- 2.12. Product returns management.
- 2.13. Transportation and distribution.
- 2.14. Staff Training

**3**

### Surplus Management in Large Distribution and Retail

- 3.1. Food Surplus Identification and Classification System.
- 3.2. Surplus Management Plan and Hierarchy of Use System.
- 3.3. Donation of Food Surpluses.
- 3.4. Transformation of surpluses for the food industry.
- 3.5. Valorisation of Food Surpluses.
- 3.6. Waste management plan.

**4**

### Documentation and traceability

- 4.1. Traceability system.
- 4.2. Traceability assessment.
- 4.3. Document control.
- 4.4. Record control.
- 4.5. Internal communication.
- 4.6. External communication.

**5**

### Measurement and monitoring

- 5.1. Identification of performance indicators.
- 5.2. Performance measurement record.
- 5.3. Mass balance.
- 5.4. Internal audits.
- 5.5. Corrective action plan.
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## REQUIREMENTS MAP— Large Distribution and Retail



**6**

### Subcontractors

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7.1. Use of the Brand

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8.1. Liability of the operator or parent organization.

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### 04 HoReCa Channel

- ❖ Food establishments
- ❖ Central kitchens (Catering services)

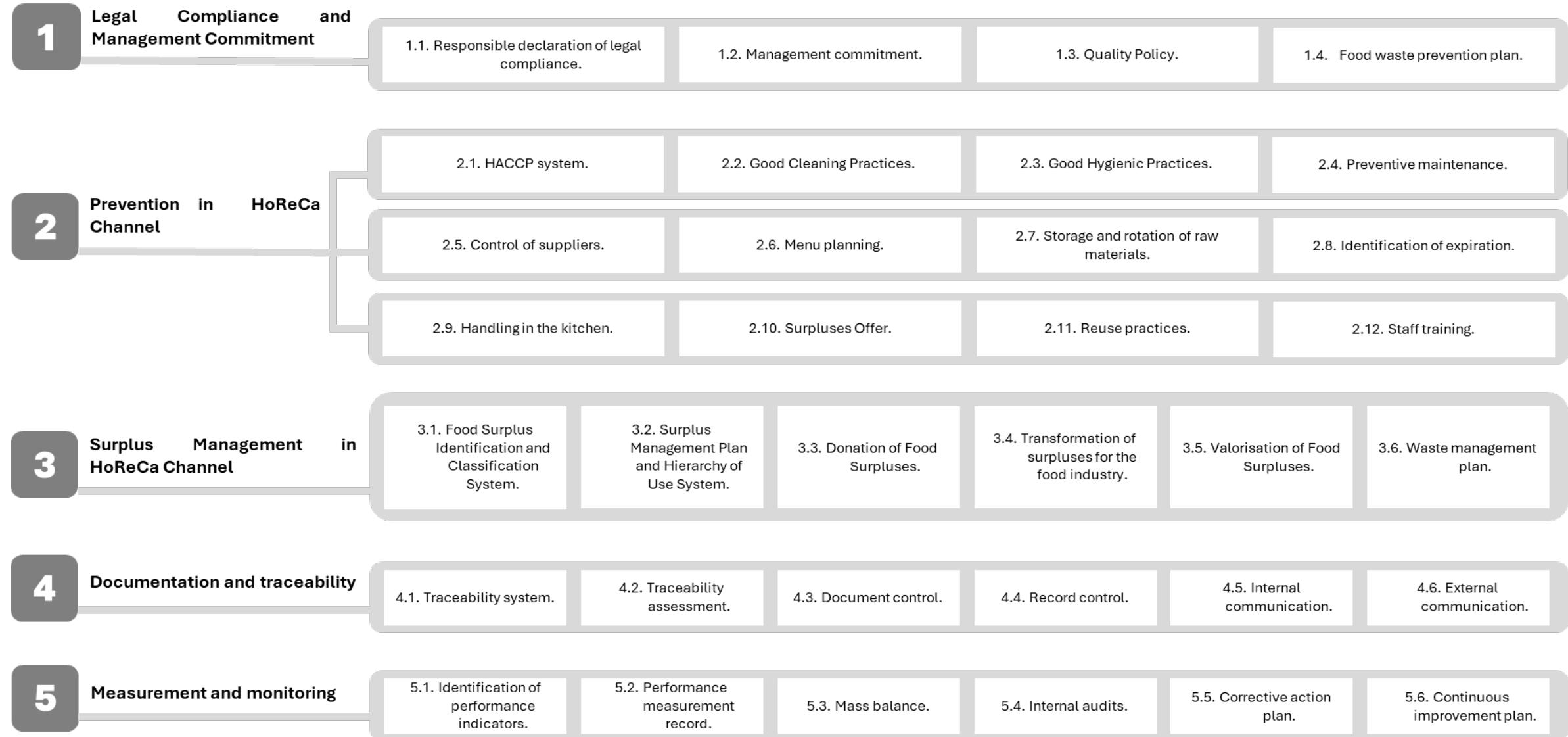
FOOD WASTE SAVER- HoReCa Channel		REGULAR	MAJOR	ESSENTIAL	TOTAL
nº CH.	TITLE				
1	LEGAL COMPLIANCE AND MANAGEMENT COMMITMENT	13	29	5	47
2	PREVENTION IN HoReCa CHANNEL	1	2	1	4
3	SURPLUS MANAGEMENT IN HoReCa CHANNEL	5	6	1	12
4	SURPLUS MANAGEMENT IN HoReCa CHANNEL	2	3	1	6
5	DOCUMENTATION AND TRACEABILITY	2	3	0	6
6	MEASUREMENT AND MONITORING	0	3	0	6
7	SUBCONTRACTORS	0	6	0	6
8	USE OF THE BRAND	0	1	0	1
	SPECIFIC REQUIREMENTS FOR INDIVIDUAL MULTI-SITE OPERATORS AND OPERATOR GROUPS	0	6	0	6



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## REQUIREMENTS MAP– HoReCa Channel





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## REQUIREMENTS MAP– HoReCa Channel



**6**

**Subcontractors**

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# Requirements for Certification Bodies (CBs)

- **Valid Accreditation** (ISO 17065, ISO 17021, ISO 17020 or ISO 17029) for any standard covering aspects of plant or animal production, quality management, or environmental management within the agri-food sector. Standards recognized by GFSI (e.g., GLOBALG.A.P., FSSC 22000), as well as ISO 22000 and ISO 9001, are accepted, provided that the accredited scope includes codes related to food production.
- **Scheme Manager (SM) for CONFICERT Brands.** The SM must hold auditor qualifications in at least one Brand. A minimum of two approved auditors is required. The SM may be one of them.
- **Implementation of a management system and procedures** tailored to the certification of the Brand, ensuring the fundamental principles of impartiality, independence, confidentiality, and integrity in all operations carried out by the Certification Body (CB) within its scope of activity, including the evaluation of the Brand.
- **A Continuous Monitoring System for Auditors (ACMS)** must be implemented and kept up to date, enabling the authorized CB to evaluate their performance.
- **Authorization by CONFICERT** to certify the Brand.



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# Requirements for Scheme Managers

## Option 1:

- University degree or higher education, including disciplines related to agriculture, livestock, aquaculture, or food production, along with:
  - a) more than 3 years of professional experience in consultancy, production, quality control, or certification in the field of agriculture, livestock, or aquaculture, or
  - b) more than 10 audits conducted in the last 2 years of recognized standards in the sector related to these fields.

## Option 2:

- Secondary education including disciplines related to agriculture, livestock, or aquaculture, along with:
  - a) more than 5 years of professional experience in consultancy, production, quality control, or certification in the field of agriculture, aquaculture, or livestock, or
  - b) more than 20 audits conducted in the last 2 years of recognized standards in the sector related to these fields.

## For both options:

- Successful completion of the Scheme Manager training course provided by CONFICERT.
- English language proficiency (minimum level B2 or equivalent).



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# Requirements for Auditors

- University degree or higher education including disciplines related to agriculture, livestock, aquaculture, or food production, along with:
  - a) **3 years or more of professional experience** in consultancy, production, quality control, or certification in the field of food production, and
  - b) **more than 10 audits conducted in the last 2 years** of recognized standards in the sector related to food production.
- Official auditor training by CONFICERT.
- Languages: English language proficiency (minimum B2 level or equivalent) and command of the local language of the audited operator.
- Participation in at least 2 audits observing approved auditors (except in the case of the first two approved auditors).
- Successful completion of a Brand's witness audit conducted by an auditor already approved by the CB for the Brand.
- Qualification maintenance:
  - Conducting at least 5 Brand audits per year.
  - If this requirement is not met, a calibration course must be completed for reactivation.
  - Successful participation in internal Brand training provided by the CB.
  - Successful participation in Brand auditor training that may be provided by CONFICERT.



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# Requirements for Operators

- Owners of a production activity within the certification scopes, with official registration.
- At least one member of the management team must have completed the online operator training for the Brand provided by CONFICERT.
- A comprehensive internal audit must have been carried out, covering all Brand requirements, and corrective actions must have been implemented for any identified non-conformities.
- Implementation records of the Brand must be maintained for at least two months prior to the audit.