

## IP Food Processing



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**IP Food Processing is a quality programme and certification system for food safety that is suitable for small and medium-sized food companies. It covers everything from food processing to warehousing to packing, wholesaling and distribution, essentially everyone who supplies food retailers. The standard involves fundamental work on food safety, with product safety for consumers at its heart. The criteria cover hygiene, traceability, correct labelling, and food safety in line with HACCP.**

**Sigill Kvalitetssystem's [website](#) has more information, including the standards and action plans for self-assessment.**

IP Food Processing is a quality programme and certification system for food safety. The standard was developed with support from Swedish food retailers ICA, COOP, Axfood and Bergendals. Certification shows that, as a supplier to food retailers, your production meets the industry's requirements for safe food.

Companies that are certified under IP Food Processing and use IP SIGILL-certified ingredients in their products also have the option to market their products with the Svenskt Sigill quality mark. Contact Sigill Kvalitetssystem for more information on this.

Well-established quality work is good for business. IP Food Processing certification is often required in order to supply products to food retailers, making it essential for access to the market. With this third-party certification through one of our food processing auditors, you also gain a specialist examination of your procedures and documentation, ensuring that you meet all the stringent food safety requirements.

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