

QS for Producers

Fruit, Vegetables, Potatoes in the QS scheme (Status as of January 2017)

Every QS scheme participant delivers quality

QS is a quality assurance scheme for secure foodstuffs that involves all participants in the food supply chain – **from farm to shop**. It starts with the inspection of the crop and the harvest, goes via the wholesaler through to the retail store.

Only foodstuffs inspected according to the QS requirements on all stages are allowed to carry the QS certification mark.



Trustworthy

With a QS certificate you are able to demonstrate to your clients that your **production processes have been inspected**. Special emphasis is done in the areas of internal control, plant protection and hygiene. The implementation and adherence to the requirements is audited in your farm by auditors of **independent certification bodies**.

All QS scheme participants take part in the **QS Residue Monitoring Program**. This tool allows QS to control if the products fulfill the maximum levels of plant protection substances and other substances.

How to participate

- Producers register in the QS scheme with the help of a so-called **Coordinator**. These are e.g. producer organisations, agencies or consulting companies. You can find a list of all existing coordinators under www.q-s.de.
- You can choose whether to certify yourself according to the **QS Production Standard** or the **QS-GAP Standard** (which is benchmarked against GlobalG.A.P.).
- The mutual recognition with other standards enables the participation in the QS scheme through a GlobalG.A.P., Vegaplan or AMAG.A.P. certification.



Guidelines, checklists and more information about QS under www.q-s.de.

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