

Qualitätssicherung. Vom Landwirt bis zur Ladentheke.

QS short portrait

Safe fresh food – consumers in Germany can rely on this. The QS standards for the production and marketing of meat and sausage as well as fruit, vegetables and potatoes partly exceed legal requirements and define the criteria for assured processes and product quality. Food from the QS scheme can be recognized by the QS certification mark. All partners in the QS network have agreed to be regularly checked by independent auditors. This is quality assurance from farm to shop.

Goals and measures

QS is the leading standard for food safety in Germany. 95% of fresh pork and poultry, 85% of beef and 90% of fruit, vegetables and potatoes from Germany are QS certified.

Our aim is to confirm consumer confidence in safe fresh food on a daily basis. Everyone of us delivers reliable quality to one another.

Each scheme participant ensures the implementation of the necessary self-controls and their comprehensive documentation. Independent auditors and certification bodies check compliance with the standards regularly. The reports of all audits and monitorings are recorded and evaluated in the QS database. Around 44,000 independent audits were carried out in 2019. With its work, QS strengthens the agricultural and food industry and provides support for current challenges and future topics.

QS scheme participants

QS supports its scheme participants in implementing all legal regulations and specific requirements for food safety.

Today, more than 25,000 food retail stores offer fresh food with the QS certification mark. In the meat and meat products sector 120,500 livestock farmers currently participate in the QS scheme, as well as 15,000 companies from the feed and meat industry. For fruit, vegetables and potatoes, over 37,000 scheme participants are involved.

14 percent of the scheme participants originate from Europe. Targeted at German consumers, the standards apply across borders and simplify the international movement of goods. Mutual recognition between different quality assurance systems avoids duplication of checks and allows an equivalent level of quality to be achieved.

March 2020

