

QS for Producers

Fruit, Vegetables, Potatoes in the QS scheme (Status as of November 2023)

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, the logistics company and if necessary, the preparation/processing company through to the fruit and vegetables counters in the retail store.

Only products that have been produced and marketed at all stages in accordance with QS requirements may be labeled with 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. It monitors whether maximum residue levels for plant protection products and limit values for contaminants and nitrate in fruit, vegetables and potatoes are complied with. It is further checked whether applied plant protection products are approved for the corresponding cultures.

How to participate

- Producers register in the QS scheme with the so-called **Coordinator**. These are e.g. producer organizations, 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 further information about QS under www.q-s.de.

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