



Qualitätssicherung. Vom Erzeuger bis zur Ladentheke.

# Preparation/Processing

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 fruit and vegetable counters in 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 **preparation/processing processes have been inspected**. Special attention is paid to hygiene and microbiological monitoring. The implementation and adherence to the requirements is regularly controlled by certification bodies in an **independent inspection** at the location.

All QS scheme participants take part in the **QS Residue Monitoring**. Here it is checked whether the products comply with the maximum levels of plant protection substances, as well as other substances.

## How to participate

- Preparation and processing companies register themselves directly in QS Database under [www.q-s.de](http://www.q-s.de). Here you select a certification body, which should perform the independent inspection.
- Your company will be audited according to the standard Preparation/Processing Fruit, Vegetables, Potatoes.
- You also have the possibility to carry out the QS audit along with an IFS audit according to the standard IFS Food.
- After a successful audit you conclude a scheme agreement with QS and with this receive the eligibility of delivery for the QS scheme.



Guidelines, checklists and more information about QS can be found under [www.q-s.de](http://www.q-s.de).

## Your contact

Jana Nägler, +49 (0) 228-35068-171, [Jana.Naegler@q-s.de](mailto:Jana.Naegler@q-s.de)

