

# Quality goes hand in hand

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 that your production and commercialization processes have been inspected. This includes:

- **internal controls** and documentation accomplished by system partner
- regularly controls performed by auditors from independent certification agencies
- **continuous monitoring of the whole QS scheme**, e.g. the work of the certification agencies and laboratories is supervised by QS.

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, as well as nitrate and other agrochemicals.

## **Our scheme participants**

Currently **30.078 scheme participants** from 22 countries are already enrolled in the QS System for fruit, vegetables and potatoes. From them 12.876 are producers, 783 wholesale companies, 315 logistics service providers and more than 16.104 retail chain stores. Also 4.999 system partners from abroad take part and contribute to a continuous product availability. With **Audit and Standard Recognitions** pursue QS the objective to avoid double audits and enable the commodity flow between different quality assurance schemes.



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

#### Your contact person

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