



Cultivating Sustainability

in Food & Agriculture

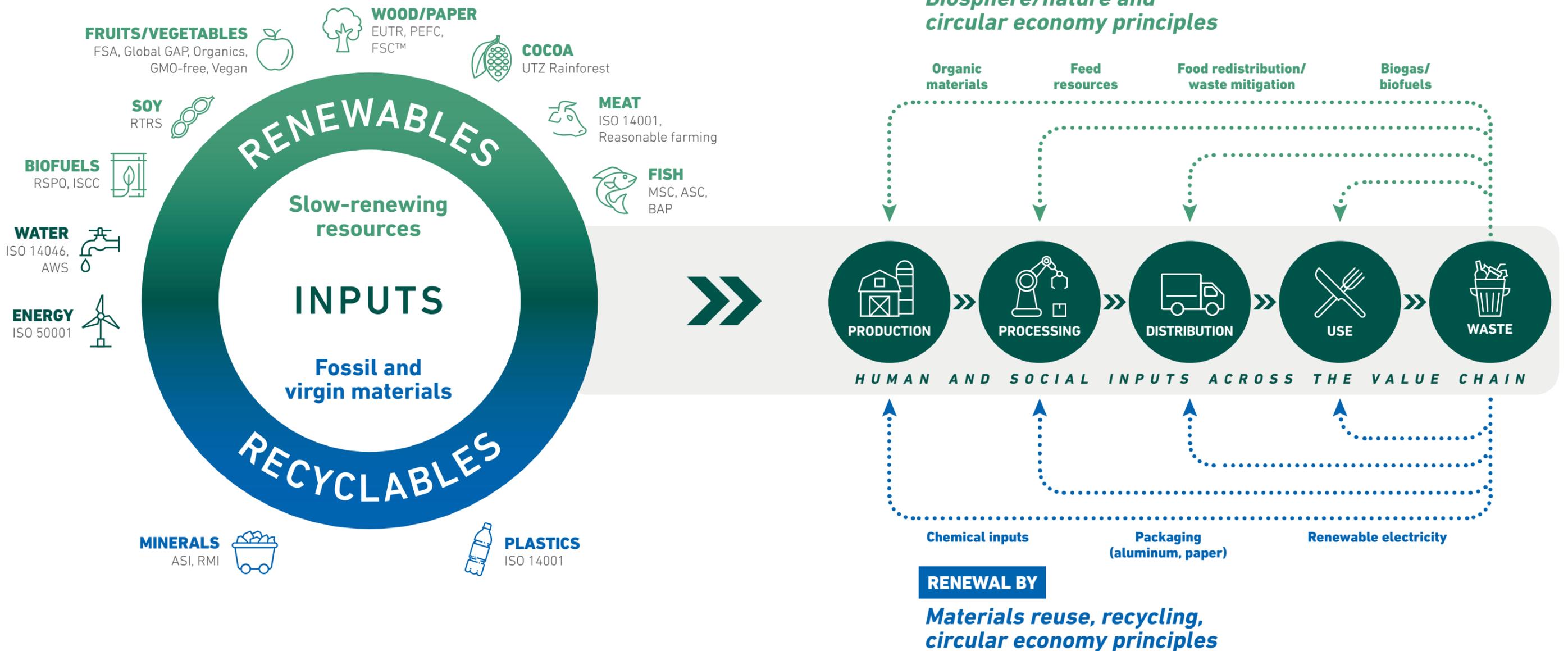
The world population is growing, and the question of how to feed billions of people sustainably is increasingly important. While the food industry is a cornerstone of the world economy, its production model presents a range of social and environmental challenges. To meet these challenges, actors throughout the food supply chain are seeking to balance food production and environmental protection, working to limit biodiversity loss, deforestation, overfishing, pollution and more.

To reduce their environmental footprint throughout the value chain and implement more sustainable business practices, food companies can move towards a Circular Economy business model. By renewing, reusing and recycling materials at every stage of the food supply chain, companies can preserve the critical resources that allow their businesses to flourish.



**BUREAU
VERITAS**

MOVING TOWARDS A CIRCULAR ECONOMY MODEL IN FOOD



Greenhouse gas (GHG) emissions from food

The food industry produces a quarter of the world's GHG emissions. With a Circular Economy approach, food manufacturers, suppliers and distributors can use auditing and certification schemes to reduce food waste, improve resource management and reduce GHG emissions.



Source: Joseph Poore, Thomas Nemeck, *Global greenhouse emissions from food production chain*, Our World in Data, 2018.

Auditing and certification systems to support your transition

ISO 14001 EMS, ISO 45001 OH&SMS, ISO 50001 SA8000/SMETA, Circular Economy, Global Food Safety Initiative (GFSI), Global Sustainable Seafood Initiative (GSSI)



PRODUCTION PROCESSING

Land and water management is key to sustainable resource management, from farming and fisheries, to feed and fertilizer sourcing. **Verifying GHG emissions** is also critical.



TRACEABILITY

Responsible sourcing certifications like **MSC**, **RSP0** and **FSC**, and technology like Bureau Veritas' Origin, help companies achieve end-to-end traceability.



RECYCLABLES REUSABLES

Food service industries can **gain certification** to ensure their food waste is diverted from landfills and incinerators, and implement **ISO 14001** to reduce water waste and GHG emissions.



Advancing sustainable aquaculture

Food safety and resource management

Seafood is a crucial resource for sustaining populations worldwide, accounting for 50% of total human consumption. However, this growing market comes at a high cost, as overfishing, habitat destruction, antibiotic abuse, water waste, plastic pollution and more harm sea creatures, marine ecosystems and consumers.

To ensure responsible aquaculture, actors throughout the value chain are looking to implement circular economy principles. Every stage of the aquaculture cycle – from feed and farming, to freezing and storage, to transport and distribution – can **use auditing and certification schemes to achieve safe, sustainable aquaculture practices.**

Bureau Veritas provides a wide range of testing, inspection and certification (TIC) services for aquaculture: **testing for products, water, feed and GMOs, organic product certification, GHG emissions verification, PCB testing, sustainable seafood certification (GSSI, MSC, ASC, BAP) and food safety certification through GFSI standards (IFS, FSSC, BRCGSQF, Global G.A.P.) and supply chain controls.**

Our suite of environmental auditing and certification services further allows actors to reduce their impact on marine ecosystems. Standards and schemes include **ISO 14046 and AWS to manage water use; ISO 14001 to limit environmental impact and plastic waste; ISO 14064 for GHG emissions; ASC farm certification for eco-responsible aquaculture farms; controls for recirculating aquaculture systems.**

Shaping a World of Trust

Bureau Veritas is a Business to Business to Society company, contributing to transforming the world we live in. A world leader in TIC, we help clients across all industries address challenges in quality, health & safety, environmental protection, enterprise risk and social responsibility.

A trusted name in Food & Agriculture

Bureau Veritas supports food companies and suppliers worldwide TIC services. Our experienced surveyors help Food & Agriculture actors ensure their products, assets and processes are safe and compliant.

75

Food & Agri labs

1,600+

Food auditors

18

Food auditing and inspection services



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