



FROM FOOD ELEMENTS TO **SUSTAINABLE** FOODS

食物及餐飲業邁向**持續發展**



SGS SUSTAINABLE GROWTH SOLUTIONS ENHANCE ALL **PROFIT**, **PLANET** & **PEOPLE** WITH PROFESSIONALISM

SGS



食物元素 FOOD ELEMENTS

**“TOGETHER WITH
SGS TAILORED
FOOD SAFETY
AND QUALITY
SOLUTIONS,
WE STRIVE TO
SHARPEN OUR
EDGE WHILE
PUTTING PEOPLE’S
WELL-BEING FIRST”**

“SGS的食品質量安全方案，不但提升了我們企業的品牌形象，亦同時協助了我們肩負保障社會大眾的使命”

ABOUT SGS

Headquartered in Switzerland, SGS is the world’s leading inspection, verification, testing and certification company. Founded in 1878, SGS is recognized as the global benchmark in quality and integrity. We operate a network of over 1,250 offices and laboratories around the world with nearly 64,000 employees.

SGS-CSTC Standards Technical Service Co., Ltd. was founded in 1991 as a joint venture between SGS Group and China Standard Technology Development Corporation under the State Administration of Quality Technical Supervision. SGS Hong Kong was founded in 1959. Together, SGS boasts over 50 branches and dozens of laboratories with around 10,000 professionals in mainland China and Hong Kong.

關於SGS

總部位於瑞士的SGS集團創建於1878年，是全球檢驗、鑒定、測試及認證服務的領導者和創新者，也是公認的品質與誠信的全球基準。SGS集團在全球擁有1,250多個分支機構和實驗室、近64,000名員工，服務網路遍及全球。

SGS通標標準技術服務有限公司是SGS集團和隸屬於原國家品質技術監督局的中國標準技術開發公司共同建成於1991年的合資公司，香港通用公證行創立於1959年。SGS在中國大陸及香港地區共設立了50多個分支機構和幾十間實驗室，擁有近10,000名訓練有素的專家。

SUSTAINABLE FOOD CHAIN

可持續發展的食物鏈



SECURE FOOD CRISIS, EXPLOIT SUSTAINABLE FUTURE

防止食物危機 開拓可持續發展未來

The world has witnessed soaring food prices during the past few years because of shortage of foods. Apart from the global climatic change, rapidly increasing energy prices, lack of investments in the agricultural sector, pollutions across the eco-system and food chain, over fishing, mining and farming resulting in environmental degradation and lavishing food profusely without limit are the factors contributing to the crisis. All these aspects are expected to keep food prices high and are bringing a continuing challenge for the global community.

New government regulations on major issues such as climate change, pollution, food safety and health risks have been set up for the urgent needs of food crisis. Companies from food industry also have responsibility on food security by providing safer products as well as having a more holistic approach to environmental benefits that goes simply compliance with regulations.

Aiming to get involved into the topic of saving food crisis, SGS has prepared a full spectrum of one-stop services for helping with establishing sustainability at various points in the supply chain, from the corporate level, through manufacturing to finished products and packaging.

短短幾年內，糧食短缺問題為全球帶來了高昂的食物價格。除全球性氣候變化問題外，不斷舉升的能源價格、農業方面的投放資源缺乏、橫跨生態系統及食物鏈的污染問題、過度捕撈、開採及耕種等活動引致地球資源耗盡和肆意浪費食物等都是促進食物危機的主要因素。所有這些因素不但令食物價格維持一段長時間的高企，同時更為全球社區帶來持續的挑戰。

面對著解決糧食危機的急切需要，各地政府都相繼就著氣候變化、污染問題、食物安全及衛生風險等主要範疇製定了不同的法律法規。食品行業也該在危機問題負上應有責任，如提供安全可食用的產品和遵從制定的法律等，為整體環境帶來一點好處。

SGS致力成為挽救糧食危機的一份子，因而設計了全面的一站式服務以協助食物供應鏈中的不同單位制定和實踐可持續發展方向。

ASSESSING THE IMPACTS THROUGHOUT THE CHAIN TO TURN YOUR PRODUCTS BECAME REAL SUSTAINABLE

透過評估生產過程中的不同要素
讓你的產品成為真正的可持續發展商品



Are your RAW MATERIALS coming from a sustainable source?

你所選用的食物材料是否來自可持續發展的來源？



Does your product contain certain nutritional quality as well as simple and clear labeling information which encourage consumers to adopt healthy habits?

你的產品是否擁有一定程度的營養價值並同時附有簡潔清晰的食物標籤，以鼓勵消費者有較健康的選擇？



Is your food product free of chemicals, contaminants and restricted substances, ultimately safe to consume?

你的食品是否都沒有受到化學、污染及受管制等物質所污染，並且安全可食用？



Is your business fulfilling the requirements of social responsibility in the communities where you operate?

你所經營的業務是否都已經履行了社區上的社會責任？



Have your hospitality services or food products been processing by a good hygiene practice and are of international standards?

你所經營的餐飲服務或所生產的食品是否都經過良好衛生處理並同時符合國際標準？



Is your business continuously finding ways to improve eco-efficiency of your operations?

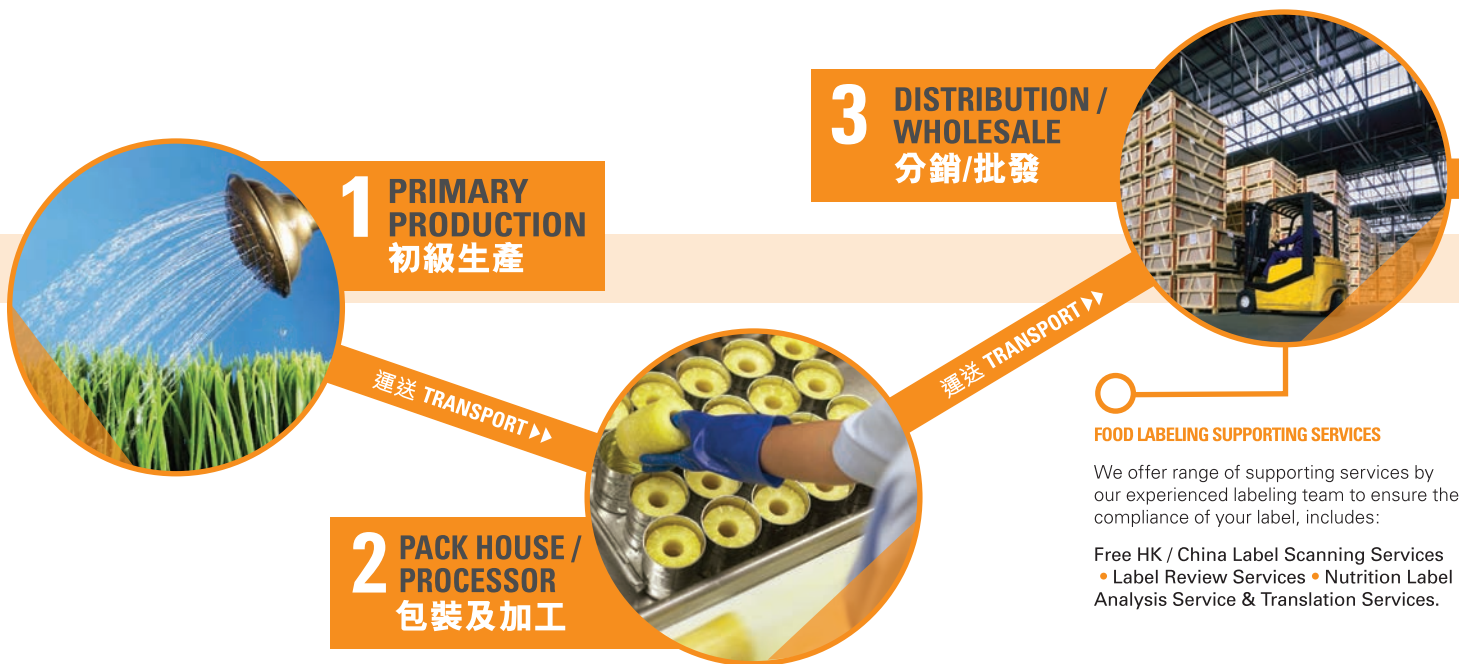
你所經營的業務是否不斷地尋求方法去改善日常操作上的生態效益？

RESPONDING TO FUTURE NEEDS 請即為未來而行動

INTEGRATED SUSTAINABILITY SERVICES PLATFORM FOR FOOD & HOSPITALITY INDUSTRY
全面的食品及餐飲業持續發展服務平台

ONE-STOP SOLUTIONS TO SAFEGUARD YOUR REPUTATION

一站式服務方案，捍衛你的品牌信譽



SERVICES ACROSS THE CHAIN

涵蓋整個生產鏈的服務

FOOD & MICROBIOLOGICAL TESTING

SGS has a strong technical team and well equipped laboratory which is capable of offering a wide range of tests on all food categories in order to assist you in positioning your products on the market.

TESTING STANDARDS WE COVER

- AS for Australia
- BS / BP for United Kingdom
- FDA / AOCS / AATCC and ASTM for USA AOCS
- GB for China
- JIS for Japan
- ISO / AOAC / EP for International

WIDE RANGE OF TESTS WE COVER

- Antibiotics
- Food Additives & Preservatives
- Heavy Metals
- Microbiological Analysis
- Nutrients, Vitamin & Minerals analysis
- Oil Rancidity
- Physical & Chemical Analysis
- Pesticide Residues
- Sensory Evaluation
- Toxins – Melamine, Alfa toxins, Malachite Green etc
- Shelf – life testing

食品及微生物測試服務

SGS擁有專業的技術團隊和設備完善的實驗室，能夠為您提供全面並涵蓋所有食物類別的測試，以協助您成功將產品帶到市場上銷售。

我們所提供的測試標準包括

- 適用於澳洲的AS標準
- 適用於英國的BS / BP標準
- 適用於美國的FDA / AOCS / AATCC及ASTM標準
- 適用於中國的GB標準
- 適用於日本的JIS標準
- 適用於國際的ISO / AOAC / EP標準

全面的測試服務

- 抗生素
- 食品添加劑及防腐劑
- 重金屬
- 微生物分析
- 營養素、維生素及礦物質分析
- 油脂測試
- 物理及化學分析
- 農藥殘留
- 感官分析
- 毒素化驗：三聚氰胺、黃曲霉毒素、孔雀石綠等
- 「保質期」測試



4 RETAIL STORE / FOOD COMPANY 零售

HYGIENE MONITOR APPROVAL SCHEME (HM)

Hygiene Monitored is a global, independent, approval scheme for food businesses focusing on delivering measurable improvements in food safety operating standards.

衛生監察認可計劃

衛生監察認可計劃是一個獨立、全球性的計劃，旨在幫助食物企業在食品安全性操作標準上作可量度的改善。

MYSTERY SHOPPER PROGRAM

One of our unique customize service to diagnose the critical points of your service cycle to be able to act upon the causes of declines in customer satisfaction and loyalty by collecting the required information in a systematic way.

神秘顧客方案

SGS獨有的量身定制方案以透過系統方式來收集特定資訊來剖析貴公司服務周期中的關鍵項目，並及時找出客戶不滿/流失的要素而作出改善。

食品標籤支援服務

我們專業的標籤團隊提供一系列的標籤支援服務來協助您逐步製作符合法規的食物標籤，包括：

免費提供香港/中國食品標籤審閱服務
• 食品標籤審核服務 • 營養標籤分析服務及食品標籤翻譯服務。

HYGIENE TRAINING

Delivered by one of the largest global networks of food specialists, SGS has created one standard programme worldwide - to ensure commonality, consistency, transparency and transferability. Whenever your operation, our food hygiene training delivers a programme in the local language adapted to your business and to local regulations.

衛生培訓課程

藉著擁有全球最大的食物專家網路，SGS制定了一套貫徹全球標準的衛生培訓課程以確保一定的公開程度、一貫性、透明度和轉移性。不但如此，我們的食品衛生培訓更能夠提供不同的地方語言並會因應地方法規而對課程作出調整，務求設合你的不同需要。

PRIVATE LABEL SUPPORT

SGS provides a comprehensive one-stop Private Label Support which helps retailers to anticipate and eliminate potential risk of their own brand products. This service covers the entire supply chain, from supplier to shelf, and includes product handbook development, vendor and supplier audit, product testing, non-conformity management and full technical support at every single stage.

自有品牌支援服務

SGS提供全面的自有品牌支援服務以幫助零售商預計和減低他們自有品牌產品的潛在風險。這項服務涵蓋整個供應鏈：從供應商到貨物架；服務包括產品手冊設計、供應商和供應商審核、產品測試、不一致管理及全面技術支援亦於每一個生產階段。

FOOD PRODUCT INSPECTION

With a unique network, SGS is capable of providing inspection services for food products all over the world, includes:

Quantity Verification • Pre-shipment inspection at supplier's premises and ports during loading and unloading • Systematic sampling, sample preparation and quality checks • Supervision of container loading • Inspection and verification of delivered consignments at buyer's premises & General QC checks prior to transit to ensure conformity with international and national standards.

SUSTAINABILITY DEVELOPMENT

We offer a range of sustainability services in food sector to cope with corporate social responsibility on carbon awareness thus on environmental concerns, includes:

Carbon Inventory (Training and Consultation) • ISO 14064 Verification • Product Carbon Footprint Calculation • Life Cycle Assessment (LCA) • Eco Design (Consultation service) & Energy Audit.

CERTIFICATION SERVICE

With over 30 accreditations, SGS can support your claims in the area of food safety and quality by providing certification services on a range of internationally recognized food standards.

GOOD MANUFACTURING PRACTICE (GMP)



GMP is a basic foundation for food safety and quality management systems, and is applicable to all food processing establishments. GMP is also an essential pre-requisite programme for HACCP.

產品驗貨服務

通過我們獨有的網絡，SGS能夠為全球不同地方的食品提供檢驗服務，包括：

數量確認 • 在裝貨和卸貨期間在供應商廠房和港口進行驗貨 • 系統化抽樣、樣品準備和質量檢查 • 容器裝貨監督 • 為買家進行提貨檢驗和驗證及在運送前進行基本品質檢驗以確保貨物符合不同國家的標準。

可持續發展服務

我們提供切合食物行業的各項可持續發展服務以協助企業履行在對碳意識及環境關注上的社會責任，包括：

碳盤查(培訓和諮詢) • ISO 14064核證 • 產品碳足跡計算 • 生命週期評估及生態設計(諮詢服務)能源審計。

審核及認證服務

透過多達30項的認可資格，SGS能夠以提供不同的國際標準認證服務來助你於食品安全和質量的範疇上建立良好信譽。

良好生產規範標準 (GMP)

GMP是作為食物安全與品質管理系統的基礎、是生產過程的最低限度要求，適用於所有食品處理場所。GMP是申請HACCP認證的必要先行計劃。

HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)



The application of HACCP techniques is one of the most effective ways for food businesses to ensure consumer protection. It demands that effective food safety systems are established through the application of a systematic approach to hazard and risk analysis.

BRITISH RETAIL CONSORTIUM (BRC)



The BRC Global Standard is promulgated by the British Retail Consortium. BRC Food includes all the required components for a quality and safety capability guarantee of food suppliers. It is accepted by UKAS and other national accreditation associations.

ISO 22000



The ISO 22000 standard defines food safety management

requirements for companies that elect to meet and exceed global food safety regulations.

MSC - CHAIN OF CUSTODY CERTIFICATION



Chain of Custody is the traceability element of the MSC (the Marine Stewardship Council) certification programme. This program aims at monitoring the management of sustainable seafood along the supply chain.

FSSC 22000



FSSC 22000 is a GFSI approved certification scheme on food safety system by following the requirements of ISO 22000 : 2005. It is suitable for any Food Safety System in the chain and provides specification for Prerequisite programs on food safety for food manufacturing.

THE SAFE QUALITY FOOD PROGRAM (SQF)



SQF is a global food safety and quality certification program as well as a management system, designed to meet the different requirements of buyers and suppliers worldwide. It is recognized by the Global Food Safety Initiative (GFSI).

危害分析關鍵控制系統 (HACCP)

採用HACCP的技術是食物企業其中一個最有效去保障消費者的方式。HACCP是因需求而創立的一個食品安全管理系統，透過應用系統性的管理方式去減低食品的危害和潛在風險。

英國零售協會廠商審察標準認證 (BRC)

BRC是英國零售商聯盟 (British Retail Consortium) 頒佈的一套食品標準，BRC為食品供應商專門制定了一套質量體系的審核標準，這套標準包含了對食品供應商的品質與安全衛生保證能力的考核要求，被UKAS及其他國家認可。

ISO 22000 食物安全管理系統認證

ISO 22000標準是一套能夠幫助食品企業制定遠超出國際食品法例要求的食物安全管理系統。

MSC - 海產生產鏈管理認證

海產生產鏈管理認證是MSC(海洋管理委員會認證)認可計劃內的「可追溯」計劃，旨在確保「可持續海鮮」在供應鏈中的追溯性。

FSSC 22000

FSSC 22000是一套遵從ISO 22000:2005要求的GFSI食物安全系統認可計劃。FSSC 22000適合食物鏈上任何的食品安全系統，同時亦為不同的先行認證計劃提供了食物生產過程式的安全規範，如BSI PAS 220:2008。

食品安全及品質認證 (SQF)

SQF是一套經GFSI認可、全球性食品安全和質量認可計劃並管理系統，是為遵從世界各地不同買家和供應商需要而設。

OUR VALUE-ADDED SERVICES 我們的增值服務

- Testing recommendation
- Technical consultancy
- Regulation updates through our technical bulletin "SafeGuardS" and "SCOOP"
- Seminar and Training
- Complimentary sample collection and report delivery services
- Key account management
- 測試項目建議
- 技術性諮詢服務
- 透過SGS技術資訊單張 "SafeGuardS" 及 "SCOOP" 提供最新資訊
- 研討會及培訓課程
- 免費收取樣本及送交測試報告
- 個別客戶管理方案

Our Laboratory Accreditations following ISO 17025 and below accreditations:

- Hong Kong Laboratory Accreditation Scheme(HOKLAS)
- Deutsche Akkreditierungsstelle (DAKKS)
- National Institute of Metrology, Standardization and Industrial Quality

我們的實驗室符合ISO 17025的要求，並獲得以下的認可資格：

- 香港實驗所認可計劃(HOKLAS)
- 德國認證機構(DAKKS)
- 巴西認證機構(INMETRO)



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WHEN YOU NEED TO BE SURE

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