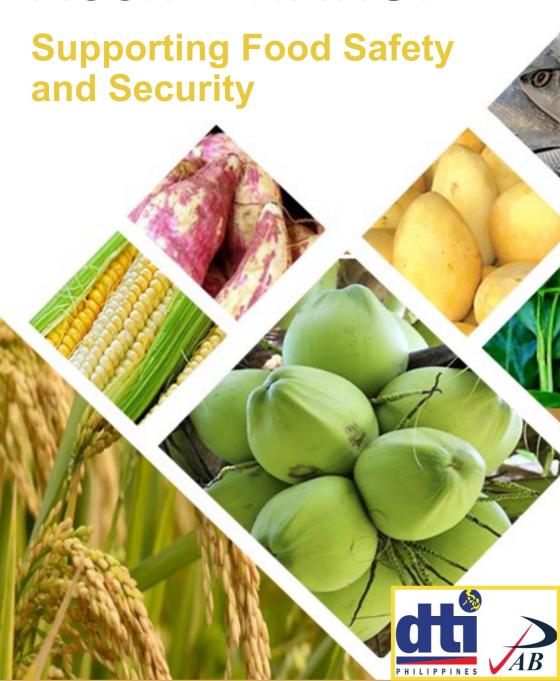
ACCREDITATION



ACCREDITATION: SUPPORTING FOOD SAFETY AND SECURITY

"FOOD SAFETY refers to the conditions and practices that preserve the quality of food to prevent contamination and food-borne illnesses."

ACCREDITATION AND THE FOOD CHAIN

Accreditation can be applied to the whole food supply chain: from farm to fork — food production; processing and packaging; storage and transportation; retail and catering — helping build layers of assurance.

Consumers will have confidence in the safety, security, and authenticity of the food and water they consume. This confidence is gained through the application of food safety management systems, supported by credible testing and inspection regimes, both within the national and international borders.



ACCREDITATION PROMOTES FOOD SAFETY IN AGRICULTURE

Accreditation supports food security by promoting food safety and sustainable food productions across the food supply chain.

- Accreditation supports the agricultural sector by:

 Adopting defined standards of food safety
 - Opening up import and export markets
 - ♦ Improving competitiveness of Agrifood sector
 - Safeguarding the fish and seafood sector
 - Guaranteeing food authenticity and its origin
 - Providing confidence in testing organic food and feed production
- Ensuring food safety in commercial catering
 Learn more about accreditation and its applications. Visit our website www.dti.gov.ph and the Public Sector Assurance at https:publicsectorassurance.org







ACCREDITATION: SUPPORTING FOOD SAFETY AND SECURITY

"FOOD SECURITY in a community exists when all people at all times have both physical and economic access to sufficient food to meet their dietary needs for productive and healthy lives."

PILLARS OF FOOD SECURITY

Food availability

Enough food is physically present for the population. It is in markets and shops, grown on farms or home gardens, or has arrived as a result of food aid.



Food access

Individuals can obtain available food.

Households may access food in many ways: growing, buying, and bartering; or through gifts, welfare programs, or food aid.

It is ensured when households have enough resources, like land, money, or social connections, to obtain nutritious foods in adequate amounts.

Food utilization

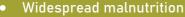
The way people's bodies are able to use the food they eat.

Making the best use of foods depends on proper food storage, processing, nutrition and health status, availability of clean drinking water, and adequate health and sanitation services.

THREATS TO FOOD SECUIRITY

Population growth

World's population is growing rapidly and agricultural production must adapt accordingly, but in a sustainable way.



In many countries meat dairy and fish are expensive sources of protein and thus economically inaccessible for many.

Food loss and waste

- 1/3 of food produced for human consumption worldwide is lost or wasted.
- In developing counties most losses occur during production and transportation.
- In developed countries a large portion of food is wasted at the consumptions stage.

Health Crisis

Community may experience food security crisis due to a pandemic.







