



QUALITYeSECURITY: COMMITTED PROFESSIONALS

OUR GUARANTEESe

GOVERNMENT ENDORSEMENT

Our companies follow written procedures approved by the French food authority (DGCCRF). That approval is reflected in a contract under which the French food authority and the professional organizations have mutual information-exchange and monitoring obligations. Because they share a concern for continuous improvement, the partner federations and the French food authority assess the contract's results and how it is working every year.

ACCREDITED LABORATORIES RANKED ON QUALITY CRITERIA

To ensure that recognized methodologies are used and best laboratory practices are followed, pesticide and contaminant residues are analysed by laboratories that have been accredited by the COFRAC [French Accreditation Commission] or its international equivalent. A committee composed of partner-company quality managers rank laboratories that have demonstrated technical and service capabilities. These laboratories are re-evaluated regularly.

EXTERNAL AUDITORS

FeL PARTENARIAT's partner companies are audited every 2 years by external agencies that rank them on a scale covering the partnership contract's four areas

(traceability, regulatory control, hygiene, and food safety). If necessary, the company must take corrective measures and a new audit will be conducted. A company can lose its partner-company status if a significant amount of its produce does not meet applicable standards. The audit results are also sent to the French food authority.

SPECIFIC, MANDATORY TRAINING

Each partner company is trained in the FeL PARTENARIAT system. Each procedure is introduced and explained, and practical exercises are completed. The training is dispensed by the CTIFL [French Fruit and Vegetable Technical Centre], a training organization recognized by the fruit and vegetable sector. The training is mandatory. It must be repeated every 3 years to make sure inspectors have up-to-date information.

DEDICATED TECHNICAL SUPPORT

FeL PARTENARIAT's partner companies have access to dedicated technical support via the www.felpartenariat.eu Web site. The site contains regulatory resources, summaries of marketing standards, food safety regulations, hygiene-practice guides, procedures, and contact information in the event of a crisis.

CRISIS MANAGEMENT AND COMMUNICATION PROCEDURE

Training on crisis management and communication is available. While the focus is on safety issues, the procedures and tools discussed can be applied to any topic that affects company operations.



QUALITYeSECURITY: COMMITTED PROFESSIONALS

Contact us at: contact@felpartenariat.eu

www.felpartenariat.eu

OUR SYSTEMe

FeL PARTENARIAT is a single quality scheme for three sub-sectors (packing-export, import, and wholesale trade) specific to the french fruit and vegetable sector. Every year more than 2 million tonnes of fruits and vegetables are sold by our partner companies. Our system, which is based entirely on self-monitoring, is approved by the French food authority (DGCCRF) and supported by professional associations. It was developed specifically to address the industry's particularities and meet consumer expectations. FeL PARTENARIAT focuses on helping companies continuously improve their accuracy as well as their fluidity.

QUALITY MANAGEMENT

FeL PARTENARIAT's success relies on the determination of the companies involved in this partner-based system for the self-assessment of the quality of conventional or organic fruits and vegetables.

Designed specifically for their trade sectors, our standards not only help companies comply with their legal obligations, they also help them satisfy their customers' food safety expectations.

FOOD SAFETY OF FRESH PRODUCE MANAGEMENT

By choosing a FeL PARTENARIAT provider, customers are guaranteed that the provider is allocating the necessary resources to efficient produce inspection. FeL PARTENARIAT companies conduct highly detailed risk assessments, and the federations guarantee the French food authority that these assessments follow approved procedures. They make sure of this by approving the partners' annual risk analyses and provisional annual sampling program, and by having external auditors conduct audits.

SOURCES MANAGEMENT

To guarantee long-term produce quality, FeL PARTENARIAT companies monitor their suppliers continuously. Companies inspect produce as soon as it is received, verifying that quality standards have been met and recording the traceability information. Food safety inspections are conducted according to the risk analysis. Suppliers are informed of these procedures. In the event of non-conformity, the supplier is informed so it can take remedial measures.

TRACEABILITY AND CONTINUOUS IMPROVEMENT

Traceability and non-compliance management are also the subject of written procedures that are carried out daily. Our companies control these risk-management practices when a product has to be withdrawn or recalled. Communicating with suppliers and implementing and monitoring corrective measures contribute to the continuous improvement of the fruits and vegetables sold.

QUICK RESPONSE TO, PREVENTION OF, AND MANAGEMENT OF CRISES

Each association has a hotline and a crisis e-mail address to help companies take decisions and make any necessary changes. In addition to updates to the food safety self-assessment procedure, companies have access to a crisis management and communication manual – another tool we provide to help managers and employees take decisions during a crisis.





FEL PARTENARIAT: HOW DOES IT WORK?

FEL PARTENARIAT is a single self assessment system for professionals in the french fruit and vegetable sector.
Our partner companies commit to a process of training, regular inspections, and continuous improvement.
By complying with the partnership terms, companies can enhance their knowledge and improve their responsiveness, accuracy, and fluidity.



TRACEABILITY

- Sourcing
- Corrective measures
- Constant upstream/downstream communication



REGULATORY CONTROL

Verification that the markings conform to marketing rules (standard, calibre, variety, etc.)



HYGIENE

Implementation of good hygiene practices and the HACCP system



FOOD SAFETY

- Verification of fruit and vegetable food safety (pesticides, contaminants, additives):
- Samples sent to accredited laboratories
 - Verification that maximum residue levels are not exceeded
 - Assessment of the risk for consumers



*Professional customers,
quests, and consumers*



Key figures

3
sectors (packing-export, import, and wholesale trade)

More than
100
companies

4
specifically
designed procedures

More than
2 million tonnes
of fruits and
vegetables sold

More than
100
checklist
items audited

More than
4000
analyses conducted
every year

FEL
PARTENARIAT
Members



THE COMPANIES'
FEL PARTENARIAT
MANAGERS
(regular training
is mandatory)

**NON-
COMPLIANT
PRODUCE**

A procedure
is set up for
produce that
does not conform
to quality or food
safety standards

QUALITY & SECURITY: COMMITTED PROFESSIONALS