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# Standards and Certificates in the Jordanian Food Sector



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On behalf of the German Federal Ministry for Economic Cooperation and Development (BMZ) and the Kingdom of the Netherlands.



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# Standards and Certifications in the Jordanian Context



Guide the processing of food and agricultural and trade practices to address several sustainability issues:



Quality and safety of products



Protection of biodiversity



Maintaining the health of soil and ecosystems



Efficient use of resources (e.g. water and energy)



Mitigating climate change



Social and ethical topics (working conditions, human rights, sustainable social development)



Quality of management systems for compliance

Can be of **voluntary** or **mandatory** nature:



## Mandatory requirements/regulations

- Stem usually from governmental regulations (part of the legal framework – technical regulations), setting standards for products and production methods to be required both for national production and imported products.
- Cover food safety (to protect the health of consumers - e.g. maximum pesticide residue limits-), labelling schemes (e.g. traffic light approach for processed food), and minimum environmental requirements.
- Include mandatory due diligence to enhance transparency and accountability of business operations regarding human rights and environmental protection in their supply chain.



## Voluntary standards

- Usually set by non-governmental organisations, industry associations, NGOs, etc., but also public regulators like the EU.
- Go beyond mandatory regulations including environmental, social, and ethical voluntary guidelines with the purpose of making visible a company's commitment to good practices in the social, environmental and ethical sphere.
- Often involve stricter requirements and certification protocols.

# Standards and Certifications in the Jordanian Context

As the demand for food products with sustainable certification grows, fresh opportunities to tap into new markets arise.

## Moving beyond existing markets and leveraging growth opportunities

Jordan's main export partners for food products are Saudi Arabia, Iraq, Qatar, United Arab Emirates, and Occ. Pal. Terr. These have a Muslim-majority population, resulting in the Halal certification being widely used.

Furthermore, to comply with regulations and the high levels of inspection on food safety worldwide, certifications related to food safety are also being widely adopted.



Among those main export markets, green standards are typically not yet valued highly by customers

Hence, great opportunities lie with tapping into newer markets for food products (e.g. EU and USA), where the demand for green certifications is growing rapidly.

## What does this mean?

Awareness and demand of green certifications by consumers is increasing, and although in some regions or countries it is more prevalent than others, the trend applies for all. In some cases, these green standards can become mandatory (e.g. through the European Due Diligence Act, which will require suppliers to comply with stricter transparency requirements), and thus food companies will need to get certified.

Buyer's demand is setting the benchmark for standard use and certification in Jordan. When there is a need from a market or potential market, companies' interest in getting certified increases. Proactively seeking green certifications may grant significant advantages to food companies to access these new markets.

# Arar Farms: Jordanian certified company



**Location:** Farm at the Jordan Valley, Office in Amman

**What they do:** Production and commercialisation of Medjoul and Barhi dates, seedless grapes, asparagus, citrus

Certified **GLOBALG.A.P.**

## **Best Practices and Research on**

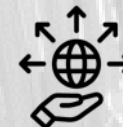
- ✓ Harvesting and Postharvest Handling of Dates
- ✓ Indian red palm weevil
- ✓ Post-harvest Dates Operations
- ✓ Water scarcity in Jordan and how to minimise the negative effects
- ✓ Wastewater uses
- ✓ Harvesting and Postharvest Handling of Dates

## **The Benefits**

- Staying on top of new technologies and innovations to increase quality requirements by customers

## ➔ Resulting in Recognition and Market Expansion Opportunities

### 1. Increasing exports:



50% of production of Medjool dates and 25% of Barhi dates is exported

→ *Export markets include: Eastern Europe, Gulf countries, Turkey, Indonesia and France.*

### 2. Support and promotion

by international and national organisations and at international events

Join us at Fruit Logistica 2022 in Berlin



# Tamara Farms: Jordanian certified company



**Location:** South Jordan, at the Jordan Valley

**What they do:** Production and commercialisation of healthy royal Medjoul dates

**Certified** **GLOBALG.A.P.**

## *The Practices*

- ✓ Propagation and crop management
- ✓ Biotechnology and germplasm conservation
- ✓ Crop protection and integrated Pest Management (IPM)
- ✓ Cleansing
- ✓ Post-harvest handling and processing techniques
- ✓ Storing

## *The Benefits*

- Improved date palm productivity
- Improved use of water
- Ensure great quality for customers
- Higher shelf life



## Resulting in Awards and Recognition



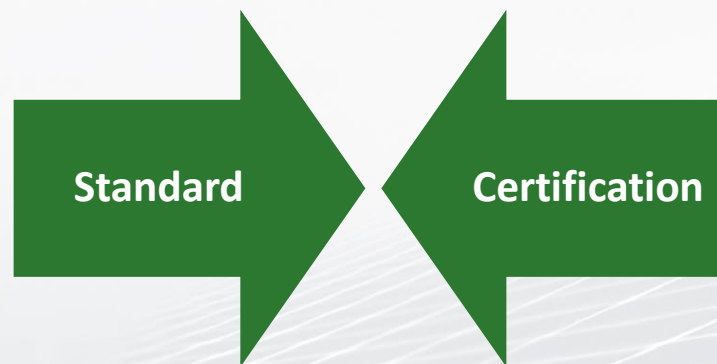
**First Place**  
Cairo Dates Festival 2021  
- Best semi-dry dates



**First and Second Place**  
Jordan International  
Date Palm Festival in  
2028 and 2019

# What exactly are standards? Standards vs. Certification

- Set of guidelines, criteria, or specifications that define minimum requirements for a product, service, or process
- Ensures consistency, quality, safety, and interoperability
- Can be developed by standardisation bodies, industry associations, or regulatory agencies
- Often voluntary; organizations can choose whether or not to adopt them



- Process by which a third-party entity assesses and verifies that an organisation, product, service, or process complies with a specific standard
- Conducted by accredited certification bodies
- Results in a certification, indicating adherence to the standard
- Provides external validation to stakeholders
- Demonstrates commitment to meeting established criteria

**Example:** In the context of food safety, a **standard** might outline the best practices, processes, and conditions that food producers should adhere to in order to ensure the safety and quality of their products

The food producer might seek **certification** to demonstrate that their processes align with the particular food safety standard



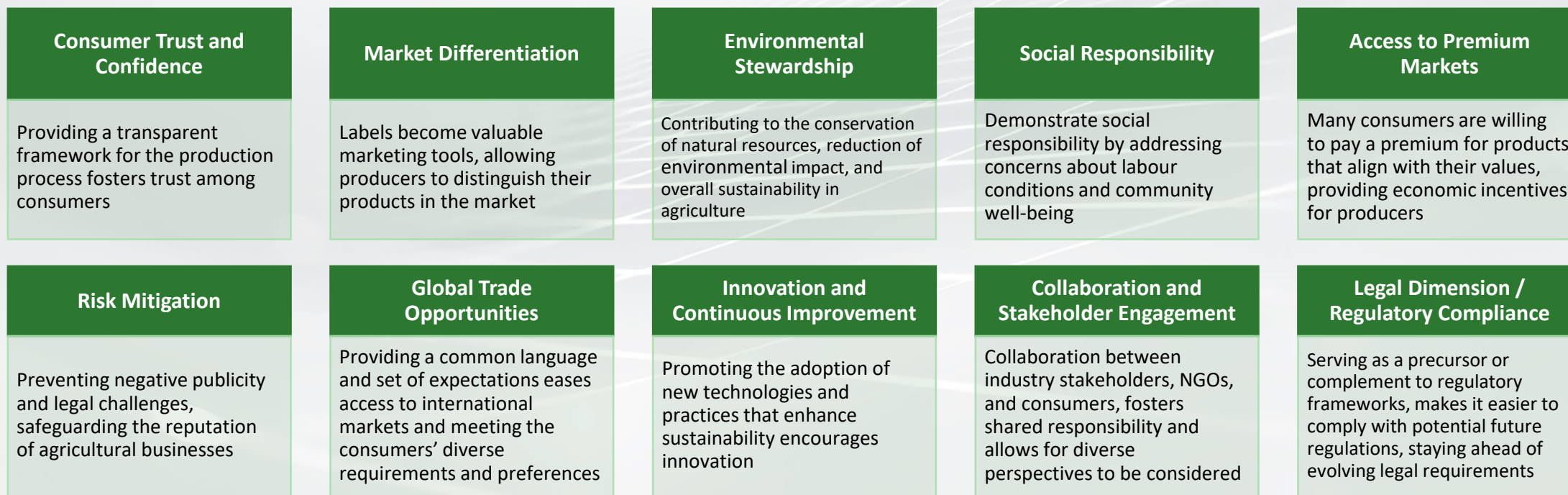


# The role of voluntary standards



***The rise of voluntary standards.*** The increase in ecological consciousness and the fast advancements in agriculture, brought the rapid development of grassroots organic and fair trade movements. Alongside globalisation, sustainability initiatives also became more popular, motivating enterprises to develop Corporate Social Responsibility (CSR) strategies to protect their reputations. Voluntary standards then made it possible to verify and certify the firms' responsible business conduct. Today, motivated mainly by consumer demands and public incentives, the number of certified companies and/or products continues to increase.

**Voluntary standards play a crucial role in responding to the increasing demand for sustainable and ethically produced agricultural and food products for several reasons:**



# The role of voluntary standards



***The nature of standards being voluntary to join but mandatory to comply with once agreed upon represents a specific approach to industry self-regulation.*** The voluntary-to-mandatory nature of standards combines the flexibility of voluntary adoption with the commitment to compliance, creating a mechanism for industry self-regulation that addresses specific challenges while allowing for adaptability and continuous improvement.

## Voluntary Adoption

Organisations, whether they are in the agricultural, food production, or any other industry, can voluntarily adopt specific standards or guidelines. This allows flexibility and respects the autonomy of individual entities.

## Commitment to Compliance

Once an organisation decides to adopt a particular set of standards, it makes a commitment to comply with all the provisions outlined in those standards. This commitment is essential for the credibility and effectiveness of the standards.

## Industry Self-Regulation

Instead of waiting for external regulations imposed by government bodies, organisations proactively agree to adhere to a set of guidelines that address various aspects such as sustainability, ethics, or quality.

## Credibility and Trust

Rigorously following voluntary standards enhances the credibility and trustworthiness of organisations. This is particularly important in industries where consumer trust plays a crucial role, such as in the food and agriculture sectors.

## Market Access and Differentiation

Adherence to voluntary standards can provide organisations with access to certain markets that prioritise or require compliance with specific criteria. The certification or labels become differentiators in the marketplace.

## Potential Sanctions for Non-Compliance

While joining the standards is voluntary, non-compliance later may result in loss of certification, exclusion from certain markets, or damage to reputation, which can have economic and operational impacts.

## Stakeholder Collaboration

Collaboration between stakeholders (including industry representatives, NGOs, and government agencies) ensures that the standards are well-rounded and consider multiple perspectives.



# What exactly are standards? Standards vs. Regulations

## Regulations & mandatory requirements

All mandatory legal food safety requirements are rooted in fundamental concepts like Hazard Analysis and Critical Control Points (HACCP) and Good Manufacturing Practices (GMP).

Hazard Analysis and Critical Control Points (HACCP)

- Systematic approach to identify, assess, and control hazards in food production.
- Emphasises preventive measures during the entire production process.

Good Manufacturing Practices (GMP)

- Sets the baseline for hygiene and manufacturing standards.
- Ensures the production of safe and quality food products.

Good Agricultural Practices (GAP)

- GMP's counterpart in the primary sector, focusing on agricultural practices.
- Emphasizes environmental and social responsibility in food production.

Risk Analysis in Secondary Product Chain

- While GMP or GAP provides basic concepts, a risk analysis system addresses possibilities in the secondary product chain.
- Focuses on preventive measures to manage and mitigate risks.

Global Food Safety Initiative (GFSI)

- Collaboration among leading food safety experts from retailers, manufacturers, and food service companies.
- Mission: Continuous improvement in food safety management systems.
- GFSI is not a certification program but sets benchmarking requirements.
- Programs meeting these requirements are "recognized" by GFSI.
- Recognition indicates competence and international acceptance after a demanding assessment.

## Standards

Standards can be classified based on various criteria, including their scope (specific products such as coffee, sugar, etc., certain aspects of sustainability, and specific sectors), governance, e.g. private or public issuing body, for-profit or non-profit, etc.), and type of instrument (audit protocol, code of conduct, etc.).

Product

Performance

Sector-specific

Public

For-Profit & Non-Profit

De Facto

Process

Management

**Sustainability / Green**

Private

International & Regional Standards

De Jure

Audit protocols

e.g. GLOBALG.A.P Crops

Codes of conduct

e.g. Fair Labour Association Agriculture Code of Conduct

Benchmarking tools

e.g. FEAC Soy Benchmarking tool

ESG rating programs

e.g. Sustainalytics

Guidance and good practices

e.g. SAFA-Sustainability Assessment of Food and Agriculture Systems

Reporting initiatives

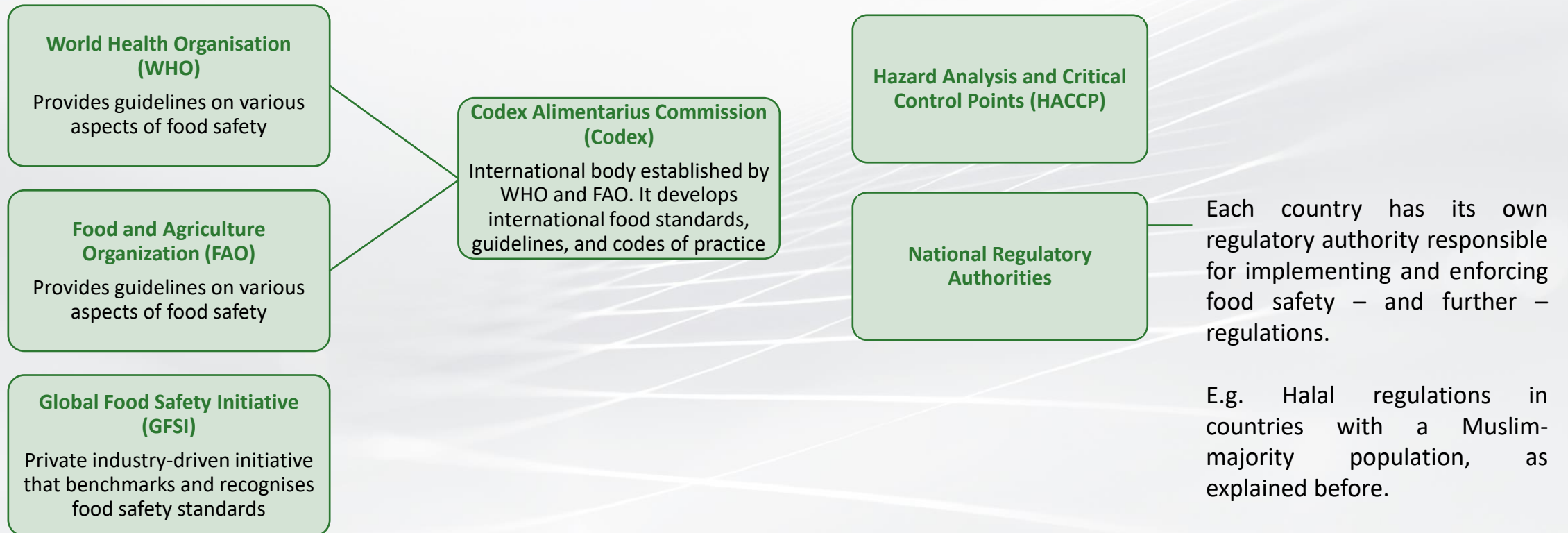
e.g. Global Reporting Initiative

Due diligence frameworks

e.g. OECD-FAO Guidance for Responsible Agricultural Supply Chains

# Relevant Food Safety Regulations and Frameworks

Food safety regulations and frameworks vary across regions and countries, but beyond national regulatory authorities, there are organisations and common initiatives that aim at ensuring food safety globally:



# Relevant European Food Safety Regulations and Frameworks

The European food policy aims at protecting human health and consumer interests, and fostering the smooth operation of the European market. With that aim, the EU thus ensures that control standards are established and adhered to in the areas of feed and food-product hygiene, animal health, plant health, the prevention of food contamination from external substances, as well as labelling for food and feed products. The EU actively participates in the work of the international organisations presented in the previous page and aligns and incorporates international standards and frameworks into its own regulatory framework. The most relevant regulations are presented below.

## The Food Law Regulation

(Reg. (EC) No 178/2002)

- Lays down general principles and definitions for national and regional food law
- Applicable at all stages of food production, processing and distribution, including primary production
- Lays down procedures for matters with a direct or indirect impact on food and feed safety

## The Hygiene Package Regulation

(Reg. (EC) No 852/2004; No 853/2004; No 854/2004; No 882/2004)

- Apply to food business operators
- Lays down hygiene requirements for all foodstuffs at all stages of production, processing and distribution
- Requires the application of HACCP in the production of foodstuffs

## The Control Regulation

(Reg. (EU) No 2017/625)

- Aimed at supervisory authorities
- Lays down the responsibilities of the competent supervisory authorities at the national and European levels
- Regulation for official controls to be carried out to ensure compliance with high standards set

# Relevant European Food Safety Regulations and Frameworks

## The Food Information Regulation (Reg. (EC) No 1169/2011)

- Contains requirements for: improving legibility (e.g. minimum font size on prepacked foods), clear labelling of food imitations, improving allergen labelling on prepacked foods, obligatory labelling of allergens on non-prepacked foods and mandatory provisions governing nutritional labelling on foodstuffs

## Organic food regulations

- Cover agricultural products, including aquaculture and yeast
- Encompass every stage of the production process, from seeds to the final processed food.
- Contain several regulations for production & labelling, controls, and trade:  
[https://agriculture.ec.europa.eu/farming/organic-farming/legislation\\_en](https://agriculture.ec.europa.eu/farming/organic-farming/legislation_en)

## Farm-to-fork Strategy

- **Encompassed in the European Green Deal**, aims to make food systems fair, healthy and environmentally friendly
- Proposes a legislative Framework for Sustainable Food Systems (FSFS) aiming to accelerate the transition to a sustainable food system that should:
  1. Have a neutral or positive environmental impact
  2. Help to mitigate climate change and adapt to its impacts
  3. Reverse the loss of biodiversity
  4. Ensure food security, nutrition, and public health, making sure that everyone has access to sufficient, safe, nutritious, sustainable food
  5. Preserve affordability of food while generating fairer economic returns, fostering the competitiveness of the EU supply sector, and promoting fair trade.
- Will revise the EU rules on the food information provided to consumers to help them make healthier and more sustainable food choices and tackle food waste

# Overview of Relevant Standards and Certifications in Jordan

There is a vast amount of standards applicable and relevant to food companies in Jordan that go beyond mandatory requirements. Although in general, standard certification is sought most commonly by large companies\*, food SMEs can equally benefit from obtaining certifications.



The most relevant standards and certifications for food SMEs in Jordan are mapped in the following page. In the map, standards and certifications –voluntary (🌱) and mandatory (📄)- are both shown. Although several standard categories were presented before, this map condenses and categorises them based on the focus topic and the level of difficulty to implement and obtain the certification.

And, in the pages following the map, a factsheet is presented for each of the most relevant ones for food SMEs in Jordan, considering the level of effort, topics covered, as well as the relevance for current and potential export markets. At the end, you can also find available organisations that can support implementation and certification.

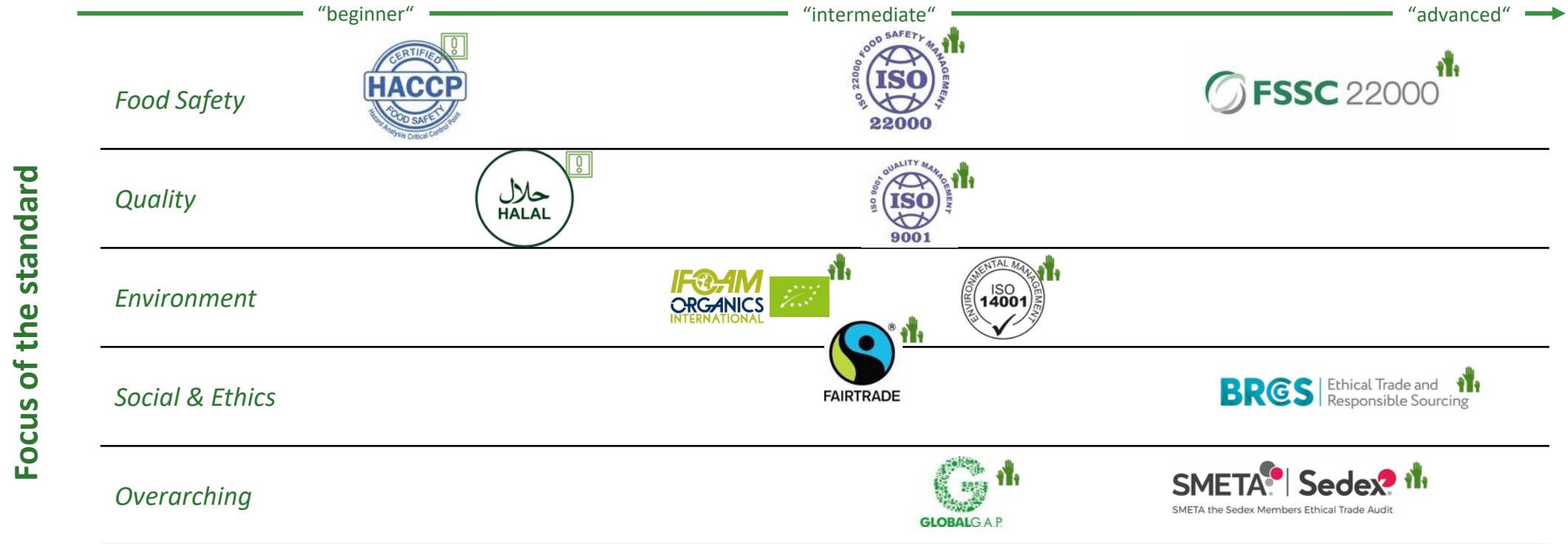
\* Currently, micro-enterprises generally do not implement standards or get certified. The most commonly implemented standards focus on food safety: HACCP, ISO22000 (for smaller companies) and FSSC (for bigger companies), and Halal certification, which is not required for the local market but for exporting, especially to Saudi Arabia. Aside from food safety, GlobalG.A.P and organic certifications are most common. Some certifications, such as Fairtrade, SMETA, ISO 14001 and BRCGS, are not usually pursued in Jordan, although there might exist accredited certification bodies in the country.

**Keep on reading the next pages to learn more about all the benefits that you can obtain by getting certified!**



# Overview of Relevant Standards and Certifications in Jordan

## Level of difficulty to implement



\* Although there are overlaps between the focus topics of certificates, the mapping aims to provide the strong point of the certification. Likewise, the level of effort for implementation is not a strict absolute scale, and is represented in relative terms to other standards







# Halal (GSO- 2055)

“beginner”  
level

## What is it?

Quality assurance applied to foods, products and services that follow the Islamic Law. Granted by a Halal certification body, this certification guarantees that the products do not contain anything that is considered illegal by Islamic law and that these are prepared, processed, transported and stored avoiding any element prohibited by said law and guaranteeing that these have no contact with other (non-Halal) foods. It includes specific rules for production, slaughter and other quality standards set by Islamic Sharia.



### Mandatory implementation

In target country if it is market with Islamic majority population



### Food Quality (Religion-related) focus



Issued by **public** body



Certification of **Product or site/farm:** materials / ingredients



**Third-party** verification by accredited certification body > JSMO and private bodies



Label/seal obtained:  
Halal certification and mark/seal to use in products



**Valid for 3 years**, recertification needed after this time



**Medium** relevance in the **agri-food sector**



**High** acceptance/use in **international markets**

Recognized in countries with Islamic majority (Current Halal market: 1.9 billion Muslims. Worth over \$1.27 trillion as of 2021)

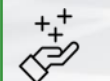


**Time estimated:**  
Around 6 months

### Estimated cost

> \$1500 (+ \$1300 approx. if there is no food safety mgmt. system accreditation)

**Ease of implementation** ★★★★★



### Benefits for the company:












- **International market entry:** Export to countries with a Muslim-majority population → huge market opportunity predicted to reach US\$4.96 trillion by 2030.
- Increases your opportunity to grow your sales in other countries and markets with a need for Halal products.
- **Increased trust from customers:** those who see Halal logos on the products are likelier to trust and buy from your brand.
- **Increased reputation and cost saving:** Improve safety and quality, reducing risk of recalls and other reputation-damaging incidents, ultimately saving you money.



# HACCP - Hazard analysis and critical control points

What is it?

Management system to ensure food safety. The system addresses three points: 1) identification and assessment of hazards associated with the food product, 2) determination of critical control points to regulate the identified hazards, and 3) establishment of a system to monitor the critical control points. This system is also one part of the ISO 22000 standard.

<ul style="list-style-type: none"> <li> <b>Mandatory</b> implementation In Jordan and target country</li> <li> <b>Food Safety</b> focus</li> <li> Issued by <b>public</b> body</li> <li> Certification of <b>Production process and methods</b>: <u>management system</u></li> <li> <b>Third-party</b> verification by <u>accredited certification body</u> &gt; JSMO and private bodies</li> <li> Label/seal obtained: <u>HACCP certification</u></li> <li> <b>Valid for 3 years</b>, recertification needed after this time</li> </ul>	<ul style="list-style-type: none"> <li> <b>Very high</b> relevance in the <b>agri-food sector</b></li> <li> <b>Very high</b> acceptance/use in <b>international markets</b></li> </ul>
<ul style="list-style-type: none"> <li> <b>Time estimated:</b> Around 6 months</li> <li><b>Estimated cost</b> 💰💰💰💰 Implementation from ~\$25K to 54K Certification from ~\$7K to 9K and Recertification from ~\$4.5K</li> <li><b>Ease of implementation</b> ★★★★★</li> </ul>	
<ul style="list-style-type: none"> <li> <b>Benefits for the company:</b> <ul style="list-style-type: none"> <li>• <b>Law compliance:</b> Ensures you are compliant with the law in your target market countries.</li> <li>• <b>Cost-effectiveness</b> to control and ensure food safety → avoid poisoning your customers!</li> <li>• <b>Eases further certifications:</b> Complements other quality management systems. From here it is easier to implement other standards!</li> <li>• <b>Improved skills:</b> Better management and production skills as your processes become more organised.</li> <li>→ <b>Saves you money in the long term!</b> Avoids that your product is prohibited to enter the target countries, avoids prosecutions, fines and even imprisonment.</li> </ul> </li> </ul>	





“intermediate” level


# ISO 22000

What is it?

Complete food safety and quality management system that combines the principles of ISO 9001 for quality management systems and Hazard Analysis and Critical Control Point (HACCP) with internationally accepted, industry-based pre-requisite programs. It identifies food safety requirements to address and implement a food safety management system by identifying, assessing and controlling potential hazards to food safety.

-  **Voluntary** implementation
-  **Food Safety** focus
-  Issued by **public-private** body
-  Certification of **Production process and methods:** management system
-  **Third-party** verification by accredited certification body > JSMO and private bodies
-  Label/seal obtained: ISO 22000 certification
-  **Valid for 3 years**, recertification needed after this time

-  **Very high** relevance in the **agri-food sector**
-  **Very high** acceptance/use in **international markets**

	<b>Time estimated:</b> Around 6 months	<b>Estimated cost</b> \$ \$ \$ \$	<b>Ease of implementation</b> ★★☆☆ Builds on HACCP
		Standard: ~\$200 Implementation from ~\$25K to 54K Certification from ~\$7K to 9K and Recertification from ~\$4.5K	

 **Benefits for the company:**

- **Improved processes and efficiency:** Improves your business processes, structures, management and production skills, demonstrating that you have all the systems in place to manage food safety.
- **International market entry:** With ISO certifications growing at 14% annually, it can increase your access in the global market, consumers and stakeholders trust and commitment to your brand, and therefore, your profits
- **Eases further certifications:** Easily combined with other ISO standards (e.g. ISO 9000: Quality, ISO 14000: Environment) which may also be required or desired by customers.
- **Saves you money in the long term!** By eliminating reactive practices, including product recalls and litigation



“advanced” level


# FSSC 22000


**What is it?**

It contains a complete certification scheme for Food Safety Management Systems (FSMS) and is based on the ISO 22000, ISO 22002 and BSI PAS 220 standards, which specify the guidelines to follow in a management system to ensure the safety of food. It is supported by the European Confederation of Food and Beverage Industries (CIA). FSSC 22000 also has a robust integrity program that assures the delivery of trust within the consumer goods industry.

-  **Voluntary** implementation
-  **Food Safety** focus  
Environmental focus to a lesser extent
-  Issued by **private** body
-  Certification of **Production process and methods:** management system
-  **Third-party** verification by accredited certification body > JSMO and private bodies
-  Label/seal obtained: FSSC certification  
Inclusion in public register of certified organisations
-  **Valid for 3 years**, recertification needed after this time

-  ●●● **Very high** relevance in the **agri-food sector**
-  ●●● **Medium** acceptance/use in **international markets**  
(33.503 organisations certified, of which 53 in Jordan)

 <b>Time estimated:</b> Around 6 months	<b>Estimated cost</b> \$\$\$\$ Free guidance documents + ISO22000 standard cost Implementation from ~\$25K to 54K Certification from ~\$7K to 9K and Recertification from ~\$4.5K	<b>Ease of implementation</b> ★★★★★ Builds on ISO22000
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 **Benefits for the company:** All HACCP and ISO22000, plus:

- **Improved skills and market access:** As an SME, you can access FSSC’s development programme as a starting point, which helps you improve your processes, increase market access and save costs.
- **Increased reputation and cost saving:** Based on ISO22000 and including HACCP principles, it helps you reduce risks and hazards, improve reputation with customers, thus reducing costs.
- **Increased recognition** from using FSSC logo for marketing activities.
- If you are already ISO 22000 certified, you can apply for a "transition audit" which eases the process.
- **Eases further certifications:** Easily integrated with other ISO standards.



# IFOAM Standard- EU Organic

“intermediate”  
level

## What is it?

The International Federation of Organic Agriculture Movements (IFOAM) facilitates organic agriculture and develops standards for organic products. Organic agriculture (also referred to as “Bio-” or “Eco-”) aims to assure a sustainable ecosystem, safe food, good nutrition, animal welfare and social justice. There is no common standard for organic product certification, governments can set their own regulations. IFOAM’ basic Standards (IBS) serve as a guideline for to develop more specific organic standards, and it is an internationally applicable organic standard that can be used directly for certification.



**Voluntary** implementation



**Environmental focus**

Social & Ethics, Safety, Quality to a lesser extent



IFOAM issued by **private** body  
EU Organic: **public** regulation



Certification of **Product or site/farm**  
>certification looks at the whole production process



**Third-party** verification by  
accredited certification body > private bodies



Label/seal obtained: Organic certification,  
Organic logo to be used in products



Certification **does not expire** but significant  
changes must be informed (e.g. changes to production  
processes, management system, etc)



**Very high** relevance in the **agri-  
food sector**



**Medium** acceptance/use in **international markets**  
Broadly used in Europe and USA, but not in Gulf countries  
An equivalent national organic standard exists in Jordan



**Time estimated:**  
Around 6 months

**Estimated cost**



Free guidance documents and requirements

**Ease of  
implementation**



**Benefits for the company:**

- **International market entry:** Strong growth potential and access to markets due to high and increasing demand from EU markets, as well as other global markets
- **You only need one certification -EU organic logo- for the entire EU market**
- **Improved company reputation** and stakeholder confidence as you demonstrate your sustainability goals to your customers
- **Increased revenue:** organic products usually sell at a higher price



# Fairtrade

“intermediate”  
level

## What is it?

Through the scheme, companies and small producer organisations (coops) can empower farmers and workers in countries of the global south, and thus upgrade social, trading and environmental norms applied by certified actors (producers, traders, exporters) in several agribusiness value chains. Aims at setting up transparent procedures and contracts between actors along the supply chain that consider human rights and the environment through e.g. equity, safe working conditions, decent living wages, no child labour and environmentally sustainable practices.



**Voluntary** implementation



**Social & Ethics and Environmental** focus



Issued by **private** body



Certification of **Product or site/farm**  
certification looks at the whole production process



**Third-party** verification by  
accredited certification body > private bodies



Label/seal obtained: Fairtrade certification  
and mark/seal to use in products



**Valid for 4 years**, recertification after this  
time needed



**High** relevance in the **agri-food**  
**sector**



**Medium** acceptance/use in **international markets**

37,000 products in 70 south countries traded in 27 north countries  
Recognized not only by consumer country at the end of the value chain but also  
by exporters and distributors involved in the product trading over the world



**Time estimated:**  
Around 6 months

**Estimated cost** \$ \$ \$ \$

Standard and guidance documents free of charge  
Certification: 1<sup>st</sup> registration 525€ then around 1.500€  
annually

**Ease of  
Implementation**



**Benefits for the company:** All HACCP and ISO22000, plus:

- **Minimum price guaranteed**, which covers the costs of a sustainable production (even when market price is low).
- **Fairtrade Price Premium:** Additional income as reward to set up a social responsibility program to promote socio-economic conditions of farmers and workers.
- **Improved company reputation** and stakeholder confidence as you demonstrate your sustainability goals your stakeholders.





# GlobalG.A.P

“intermediate”  
level

## What is it?

GlobalG.A.P (Good Agricultural Practices) is a farm assurance programme that sets standards for primary production and the supply chain. From fruits and flowers to fish and feed covers, it offers the certification of the whole agricultural production process of the product from before the plant is in the ground (origin and propagation material control points) or from when the animal enters the production process to non-processed product. Only products included in the GLOBALG.A.P. product list, published on the GLOBALG.A.P. website, can be registered for certification.



**Voluntary** implementation



**Environmental, Social and Quality** focus



Issued by **private** body



Certification of **Product or site/farm**  
Optional: of quality management system



**Third-party** verification by  
accredited certification body > JSMO and  
private bodies



Label/seal obtained: GlobalGAP certificate,  
GlobalGAP Number (GGN) to easily check your  
certification status



**Valid for 1 year**, recertification after this time  
needed



**Medium** relevance in the agri-  
**food sector**



**Medium** acceptance/use in **international markets**  
>700 certified products and >200,000 certified producers in more  
than 135 countries



**Time estimated:**  
Around 6 months

**Estimated cost**



Standard and guidance documents free of charge.  
Group certification (QMS required) may reduce costs

**Ease of  
Implementation**



Option for individual producers without  
QMS or for groups may reduce effort

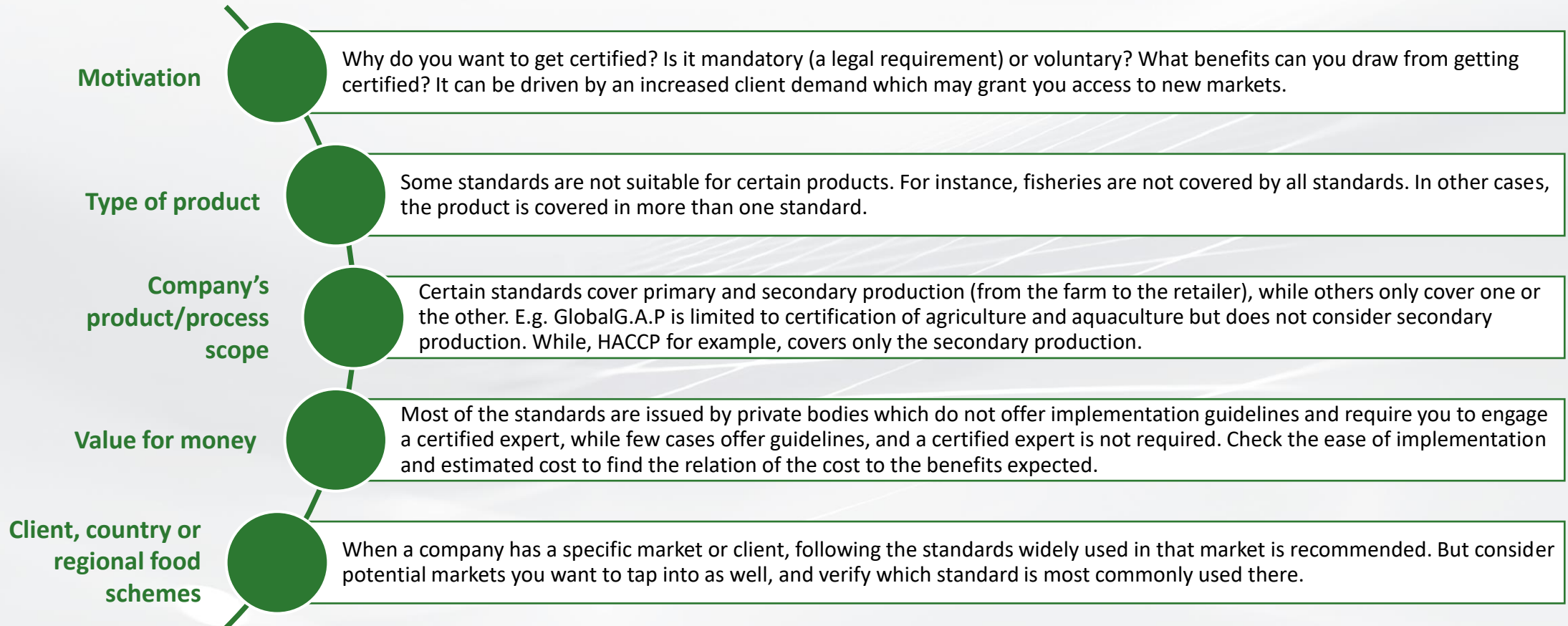


**Benefits for the company:**

- **International market entry:** Many international retailers, importers, and food service providers (including EU and US among others) require suppliers to be Global G.A.P certified
- **Increase your competitiveness and market appeal**
- **Improved company reputation** and stakeholder confidence as you demonstrate your sustainability goals to your customers
- **Reduce the number of second party inspections** to farms as more major retailers accept the scheme
- Save potential long-term costs associated with the risk of non-compliance

# Choosing a Standard to Get Certified

Now that you have gotten an overview of the most relevant standards, how can you choose which one to get certified against? Before choosing, it is important to understand the following aspects:





# Choosing a Standard to Get Certified

To select the standard or certification you want to use, you can start by prioritising the different certifications shown in this document by using the following checklist in each of the criteria mentioned in the previous page.

Why do you want to get certified?	<input type="checkbox"/> Voluntary <input type="checkbox"/> Legal Requirement <input type="checkbox"/> Client Demand
Product coverage: Is your product covered by the standard?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Company's product scope: Does the standard cover the scope required?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Value for money: Considering the cost, effort and potential benefits, how would you rate the certification?	<input type="checkbox"/> Good value for money <input type="checkbox"/> Fair value for money <input type="checkbox"/> Poor value for money
Client, country or regional food schemes: Is the certification required/relevant for your trade partners?	<input type="checkbox"/> Relevant/required by a majority <input type="checkbox"/> Relevant/required by several <input type="checkbox"/> Relevant/required by a few

Ranking	Certification/Standard
1	
2	
3	

Furthermore, consider the scale –“beginner”, intermediate”, “advanced”- presented at the beginning to give you an idea where to start from, and how you can build from there. It is also recommended to opt for a certification that addresses the consumers interest, whether it is existing consumers or potential ones in new regions or markets.

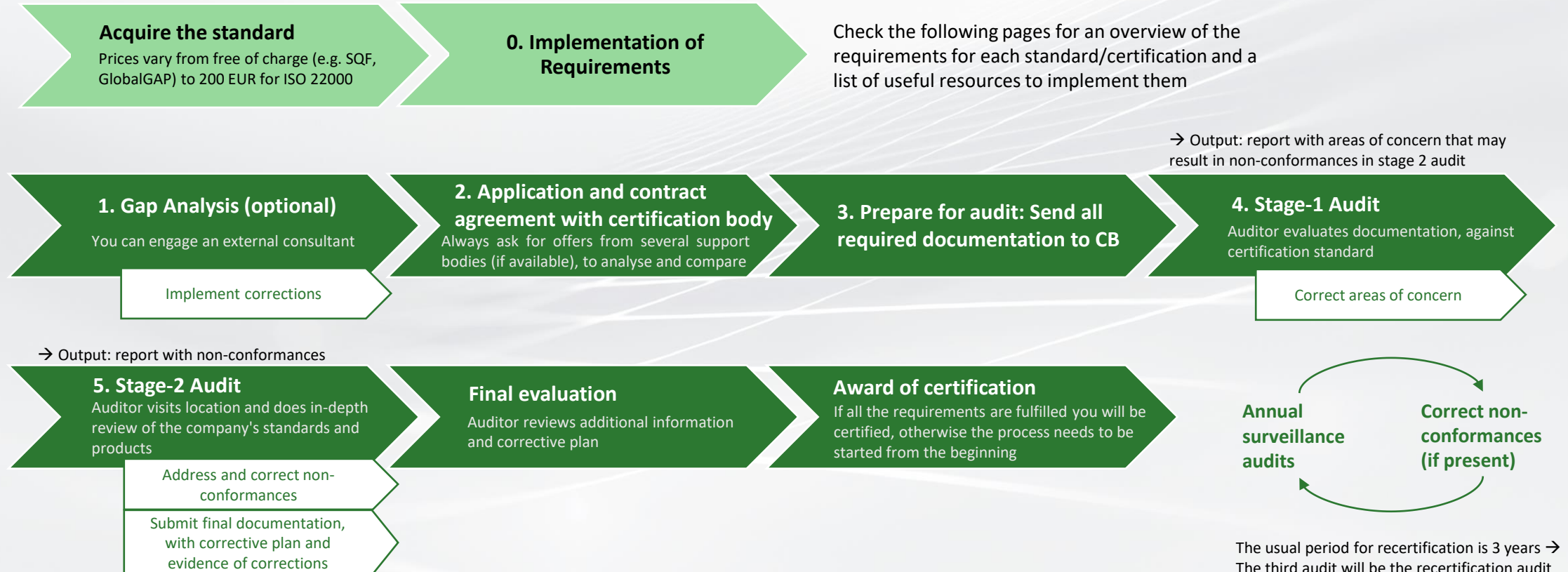


# Certification Road

The path to get certified is similar for all the standards. Follow the roadmap shown below if you feel that you are ready and have already implemented the requirements of the particular certification you are seeking. In case you are starting from implementation, you should start by understanding the requirements and implementing them in your company.

Implementation

Certification



# Halal (GSO- 2055)

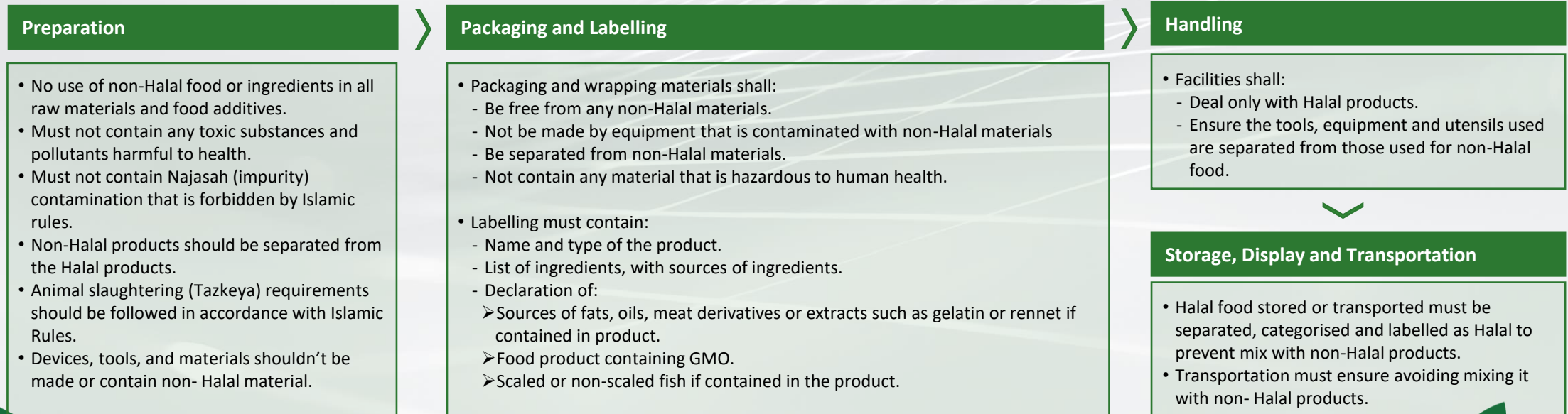
Start here

To ensure that a food product that you produce is Halal follow the requirements below. Consider additional documents that you need to send to the certification body:

- Product composition and ingredients concentration report issued by manufacturer.
- Table of raw materials.
- Certificate of raw materials & packaging materials from the suppliers ensuring their Halal origin.



## Ensure food requirements at all stages of the value chain:

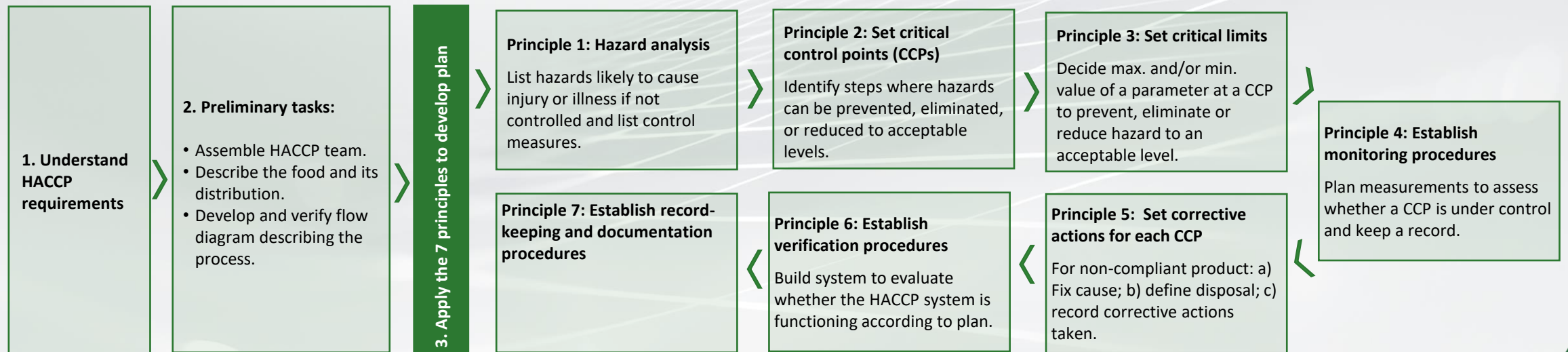


# HACCP - Hazard analysis and critical control points

Start here

To start implementing a HACCP plan prior to starting the road of certification you need to understand the requirements and apply the 7 principles of the plan (steps below).

- The development and implementation of the HACCP requires technical experts. If no expert in food safety is available within your team, it is recommended to do a training and/or engage an external consultant. Several CBs offer this training.

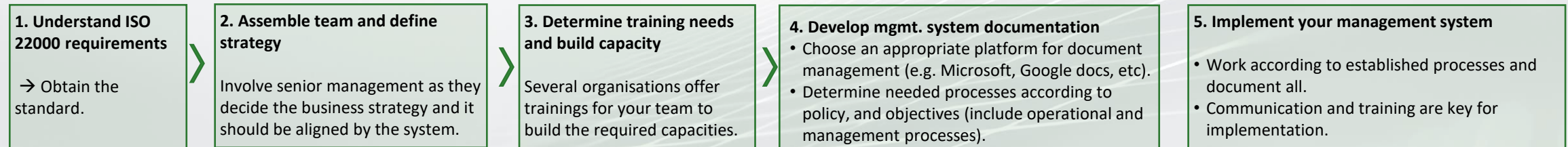


# ISO 22000

Start here

To implement a Food Safety Management System (FSMS) that is compliant with the ISO 22000 standard, you first need to get familiar with what that exactly means, the requirements and ensure commitment from the management and the whole organisation.

- If no expert is available within your team, it is recommended to do a training and/or engage an external consultant to advise you in the implementation of the management system.



Requirements from the ISO 22000 standard

**Documentation:**

- Food safety policy.
- Targets to comply with the policy.
- Procedures for internal and external communication with e.g. customers, suppliers and regulatory bodies.
- Emergency plan.
- Plan for regularly evaluating the performance of the FSMS.
- Operational processes: product and service realization.
- Management processes: measurement, analysis, improvement and innovation.

- Procedure for withdrawal of products.
- Internal audit programme.

**Furthermore:**

- Follow HACCP principles.
- Hold management review meetings.
- Implement traceability system for identification of product.
- Control nonconformances in products.
- Control monitoring and measuring devices.
- Establish prerequisite programmes (PP).

PPs aim to reduce the likelihood of contamination. Based on your need, consider:

- Pest control.
- Food defence, biovigilance and bioterrorism.
- The construction and layout of buildings.
- Prevention of cross-contamination.
- Equipment suitability, cleaning and maintenance.

- Employee facilities and personal hygiene.
- Management of purchased material.
- The layout of the premises and workspace.
- Cleaning and sanitising procedures
- Product information.
- Utilities, including energy, water and air.
- Warehousing.
- Waste disposal.
- Procedures for product recall.

# FSSC 22000

Start here

To implement FSSC 22000 and get certified, start with ISO 22000 implementation including the prerequisite programmes. Then you can implement the additional requirements outlined below.

- If no expert is available within your team, it is recommended to do a training and/or engage an external consultant to advise you in the implementation of the management system.



**1. Identify your food chain (sub)category** based on your business activity and the scope of the guidelines. This will allow you to understand which additional requirements apply to you (available in the useful resource listed).

## 2. Management of services and purchased materials

- Laboratory analyses (if applicable) are to be done in a competent laboratory.
- Define a documented procedure for procurement in emergency situations.
- If applicable: Define a policy for the procurement of animals, fish and seafood subject to controls on prohibited substances.
- Establish a review processes for raw material and finished product specifications.
- If applicable: establish criteria for the use of recycled packaging to comply with legal and customer requirements.

## 3. Product labelling and printed materials

- Labelling must comply with regulations in the destination country, including allergen and other requirements.
- If a product is unlabelled, the information given should ensure the safe use by the customer.
- If a claim is made, maintain all the evidence and have a verification system in place.
- If applicable: establish artwork management and print control procedures to meet legal requirements.

## 5. Food defence

- Conduct and document an assessment to identify potential threats linked to processes.
- Implement mitigation measures for significant threats.
- Document a food defence plan with mitigation and verification procedures.
- Implement a plan that complies with legislation.
- If applicable: ensure that suppliers have a food defence plan.

## 4. Food fraud mitigation

- Conduct and document an assessment to identify and assess potential vulnerabilities.
- Implement mitigation measures for significant threats.
- Document a food fraud mitigation plan with mitigation and verification procedures.
- Implement plan that complies with legislation.
- If applicable: ensure that suppliers have a food fraud mitigation plan.

FSSC 22000 Additional Requirements



# IFOAM Standard-Organic EU/Europe

Start here

To certify your product as organic, you can use the available IFOAM norms to check the requirements for the IFOAM Standard for Organic Production and Processing.

- The requirements may vary depending on the regulation or accepted standard of the country or region you wish to export to. To check if there are any additional requirements, IFOAM also provides the different regulations it covers.
- IFOAM offers a list of accredited certification bodies, and the specific standards or regulations they are accredited to certify (e.g. EU organic, USA organic, etc.). If your target country of export is not covered, get in touch with IFOAM or the CB to get support.



USEFUL RESOURCES

1. Get familiar with the definitions and the requirements in the boxes below. The complete requirements in the listed useful resources give you more details of how to ensure compliance.

Requirements in each chapter

## 2. Organic Ecosystems

- Conserve and improve quality of ecosystems, soil, and water.
- Adopt appropriate technologies and reject unpredictable ones to avoid risk.
- Sustain and prevent degradation of biotic and abiotic resources.

## 3. General Requirements for Crop Production and Animal Husbandry

- The whole farm should be converted to organic management over time
- Organic and conventional parts must be separated.

## 4. Crop Production

- Select species and varieties suitable to local conditions.
- Diversify crop production to ensure soil health.
- Fertilisation should be of microbial, plant or animal origin.
- Pest, disease and weed prevention should be biological.
- Protect organic soil and products from contamination.

## 5. Animal Husbandry

- Stocking rates should be appropriate for the region.
- Use breeds that can reproduce without human involvement.
- Mutilations are prohibited.
- Use organic animal feed.
- Use preventive health practices.
- Ensure minimum stress during transport and slaughter.

## 9. Social Justice

- Encourage collective organisation.
- Promote access to education, transportation and health services for permanent employees.
- Respect the rights of indigenous peoples.
- Contribute above legal obligations through e.g. education and training.

## 8. Labelling

- Ensure clear and accurate labelling.

## 7. Processing and Handling

- Do not mix organic with nonorganic products and ensure traceability.
- All ingredients shall be organic (exceptions apply).
- For pest and disease control do not use chemical treatments or irradiation.
- Packaging should have minimal impact on the product and environment.

## 6. Aquaculture Production Standards

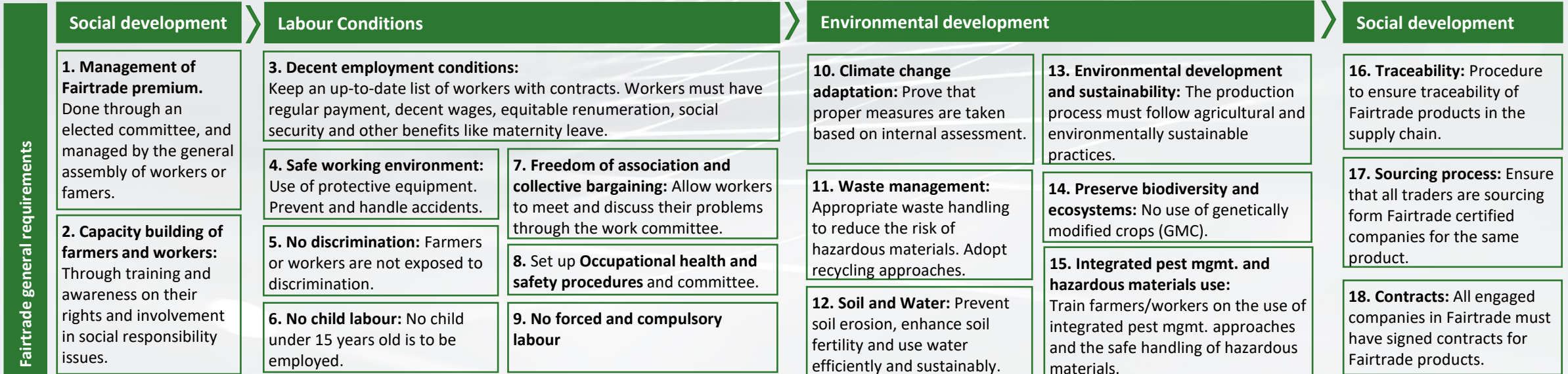
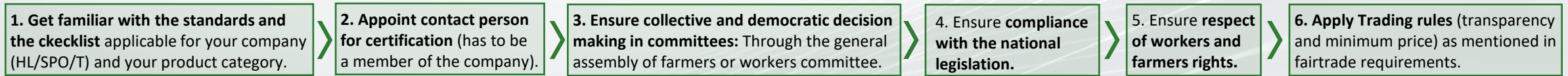
- Aquatic plants are harvested sustainably.
- Raise aquatic animals organically from birth.
- Use organic feed.
- Use preventive health practices.
- Ensure minimum stress during transport and slaughter.

# Fairtrade

Start here

To certify your product as Fairtrade, first you need to check the availability of your product category in the [list of Fairtrade products](#) (*useful resource 2*). Then, use the standard checklist, specific to your product, to verify whether your production process is in conformity with the standard. Your company must be legally registered, and you can either be certified as:

- Producer: As hired labour company (HL) or as small producer organisation (SPO).
- Trader, exporter or processor sourcing from certified producers, companies or coops (T).





# Global G.A.P

Start here

Prior to beginning the process with a certification body, follow the steps outlined below. These will guide you to select the appropriate and applicable standards within the family of standards and add-ons offered; get you familiar with the requirements to implement the and pre-assess your compliance.

- Below you find an outline of the requirements. You will be able to find more detail and guidance once the applicable standard has been downloaded.
- It may be useful to engage a Registered Trainer (*useful resource 3*) who can assist you with the audit preparations and training.



# Support for Standards and Certification

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## Way Forward

With current trends in consumer sustainability awareness and consciousness, and globalisation trends that increase businesses interconnectedness, there is a growing need for many global markets and multinational corporations to adhere to international green standards. Certification ensures that businesses align with global trends, making it easier to participate in the international marketplace.

Global trends in green certifications are driven by the rising demand for organic food, the growing emphasis on fair trade practices, and in general the rising demand for sustainable products driven by the changing values of consumers. This demand brings an opportunity for food companies in Jordan to not only demonstrate compliance with regulations, but furthermore access new markets and increase competitiveness, increase consumer trust and loyalty, mitigate risks and save costs, and get a head start in fulfilling global trends.

Undoubtedly, it is not always easy to implement green standards and get certified. But there are support organisations and programmes in Jordan, that aid in tackling the several challenges and barriers to obtain green certifications faced particularly by small companies:

- Companies are not aware of green standards nor their potential benefits.
- Certification against a standard is costly and time consuming for a company.
- Lack of specific knowledge and skills regarding green standards and certifications.

## Who can you contact to get support?

- ✓ **Export bodies and institutions** like Jordan Exports (JE) may have information on support programs for businesses, including those related to green certifications.
- ✓ **Business Associations & Chambers of Commerce** may offer resources, workshops, or guidance on sustainability practices and certifications, for example the Jordan Exporters & Producers Association for Fruit & Vegetables (JEPA) who provides market information technical assistance, among others.
- ✓ Contacting **public organisations, such as the Jordan Food and Drug Administration (JFDA), the Ministry of Agriculture or the Jordan Standards and Metrology Organisation (JSMO)**, who, among others, is in charge of keeping pace with scientific and technical developments in the fields of standards, metrology, conformity assessment and laboratory accreditation.
- ✓ Contacting **International or National Certification Bodies** can provide you with information on support programs, trainings or guidance for certifications.




# Support for Standards and Certification in Jordan



JORDAN  
EXPORT  
PORTAL

**Jordan Exports (JE)** is a public-private export institution and umbrella organisation that designs, develops, and promote exports in Jordan. JE can help you as an SME with Export Readiness Assessment (ERA), providing you information including export market information, export financing, information on events, requirements, and registration, providing support for promotion, marketing, and more; arranging visits to relevant organisations, providing information on potential funding, training and capacity building, among others.

 [jordanexportportal.gov.jo](http://jordanexportportal.gov.jo)

 + 962 6 57777101

 [info@jordanexports.jo](mailto:info@jordanexports.jo)





مؤسسة المعايير والمقاييس الأردنية  
Jordan Standards and Metrology Organization

**The Jordan Standards and Metrology Organisation (JSMO)** is a public organisation whose goals are: 1) adoption of a national system for standardisation and metrology based on accepted international practices, 2) keeping pace with scientific and technical developments in the fields of standards, metrology, conformity assessment and laboratory

accreditation, 3) ensuring the health and safety of the citizens and protecting the environment by ensuring that goods, products and services are in compliance with the technical regulations, and 4) ensuring the quality of local goods, products and services through the adoption of appropriate Jordanian Standards in order to enhance their competitiveness in the local and international markets and thus support the national economy.

 [www.jsmo.gov.jo](http://www.jsmo.gov.jo)

 +962 6 5301225

 [jsmo@jsmo.gov.jo](mailto:jsmo@jsmo.gov.jo)

JSMO is accredited for issuing conformity certificates for several of the standards outlined in this document.




**JEPA Jordan Exporters & Producers Association for Fruit & Vegetables (JEPA)** offers to its members: export promotion, market information, advocacy to represent the interests of our members and the entire sector, and technical assistance that helps members to benefit from training, coaching, support, innovations and investments offered by international projects.

Furthermore, many **private companies** or **certification bodies** offer their services to guide the implementation and issue certifications against the standards.

In the following page you find information about certification bodies available in the country (non-exhaustive list) for each of the standards to aid in your outreach to potential certification bodies once you decide to implement a standard and get certified, or when you are beginning the process and seek more information about green standards and certifications.

 [www.jepa.org.jo](http://www.jepa.org.jo)

 + 962 6 5699631

 [jepa@jepa.org.jo](mailto:jepa@jepa.org.jo)

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