TRUST

QUALITY

EXPERTISE

PET FOOD

MAKING THE
DIFFERENCE

INNOVATIVE SAFETY, QUALITY AND SUSTAINABILITY SOLUTIONS FOR YOUR SUPPLY CHAIN

SGS

According to a recent survey conducted by the American Pet Products Association, 68% of U.S. households, or about 85 million families, own a pet. As the pet market continues to grow, pet food companies and retailers need to meet the demand for safe, high quality pet food. The success of your product depends on some key factors:

- The selection of quality raw ingredients
- Formulations and production methods
- The nutritional requirements of pets
- The specific expectations of an individual pet owner
- The selection criteria of the retailers

With a comprehensive range of services specific for the pet food sector, we help companies to monitor and validate safety, quality and compliance.

INSPECTION

Our global network of inspection centers has capabilities to monitor pet food consignments in the following ways:

- Pre-production hygiene inspections
- Initial and during production checks
- Final random inspection (pre-shipment)
- Container inspection/temperature monitoring and loading supervision

TESTING

Pet food testing from SGS ensures product quality and compliance with the standards of the American Association of Feed Control Officials (AAFCO) and regulations of government bodies. We can independently monitor both national and international raw ingredient suppliers and analyze pet food products according to specific criteria. Our experts are familiar with international and national regulations, and our laboratories are ISO 17025 accredited. We can help you to enforce strict specifications for raw ingredient supplies by performing routine testing of all incoming ingredients and implementing vendor assurance programs.

Our Laboratory Information Management System (LIMS) improves the productivity and efficiency of laboratory operations. SGS LIMS enables automation and instrument integration, reducing turnaround time and human error. Test results can be accessible 24/7 via a web portal.

Sensory & physical examination

- Appearance, tightness and inner surface condition
- Count and size
- Defects
- Foreign materials
- Granulation/particle size
- Net mass and component parts verification
- Sensory analysis (odor, flavor, color, texture)
- Temperature
- Weight (gross, net & thawed)

Microbiological testing

- Anaerobic sulfite reducing *Clostridia*
- *Aspergillus*
- *Bacillus cereus*
- *Escherichia coli*
- Fecal coliforms
- *Listeria monocytogenes*
- Total aerobic count
- Total coliforms
- Yeast and mold count
- *Staphylococcus aureus*
- *Salmonella*
- *Shigella*
- *Vibrio* species

Chemical testing

- Allergens
- Antibiotic residues
- Biotoxins: pyrrolizidine and tropane alkaloids (PAs and TAs)
- Colorants
- Dioxins and polychlorinated biphenyls (PCBs)
- Fat content and fatty acid composition
- GMO's
- Heavy metals
- Histamine
- Hydrogen sulfide
- Indoles
- Melamine and cyanuric acid
- Mineral oil
- Moisture and water activity
- Moisture/protein ratio
- Mycotoxins
- Packaging migration
- Pesticide residues
- Phosphate and polyphosphates
- Process contaminants (e.g. acrylamide, 3-MCPD, PAHs)
- Protein content
- Sodium chloride content
- Sulfite
- TVBN (total volatile basic nitrogen)
- Water and effluent
- Vitamins and nutrients

SAFETY

RESPONSIBILITY

ALL SPECIES ID

Analyze food for the presence of meat, fish, seafood, plants and microbes. All Species ID is a powerful DNA Next Generation Sequencing tool for food analysis, authenticity testing and the identification of ingredients, pathogens, allergens and adulteration.

REGULATIONS

KNOWLEDGE

CERTIFICATIONS AND AUDITS

We offer the broadest range of food safety, quality and supply chain security audit and certification services. With specialist teams in the food processing sectors, we bring global best practices into play, to ensure that your operations meet and exceed the required market regulations and standards. Certification services include:

- BRCGS
- FSSC 22000 (Food Safety System Certification)
- Gluten-Free Certification services
- SMETA
- ISO 22000, ISO 9001, ISO 14001 and OHSAS
- SGS No GE Ingredients Supply Chain Process Verification
- SQF (Safe Quality Food)

Food Safety Modernization Act (FSMA) Services

SGS can help you to ensure compliance across your food facilities and supply chain with FSMA audit, training, testing and technical services. The Foreign Supplier Verification Scheme (FSVP) requires importers to verify that any goods they import meet US safety standards, using risk-based assessments. Once the accredited FSMA certification scheme becomes available, US importers will also be able to request their foreign suppliers to obtain accredited FSMA certification through SGS. SGS's comprehensive FSMA gap assessment and audit program simplifies the FSMA compliance process for food facilities, and reduces the need for multiple audits. We offer Food Safety Preventive Controls Alliance (FSPCA) Preventive Controls Qualified Individual (PCQI) training courses in public, onsite and virtual formats. Through a global network of food labs, we can help you comply with the environmental monitoring, water testing, supply chain and allergen management requirements of FSMA.

TECHNICAL SOLUTIONS

Using our global network and expertise, we offer you a single, consolidated source of advice and information that can help reduce your risk, improve efficiency and ensure regulatory compliance.

Environmental Monitoring Program (EMP)

At times, pathogens are deeply hidden in equipment and other areas of a processing facility, where they cannot be moved by routine sanitation. Therefore, monitoring the hygienic environment of a manufacturing facility is critical for the production of safe, high quality pet food. Our experts will help you to design and implement an EMP specific for your organization, including sampling and zones, data management and advanced investigation.

Food Label Reviews

Food label reviews ensure that food and food products comply with national and international regulations for labeling and content. Our food nutrition and labeling specialists can review labels against all relevant criteria, including:

- Allergen compliance
- Descriptive claims
- Health and nutrient content claims
- GMO/GE labeling requirements
- Identity statement
- Ingredient labeling
- Label layout
- Net quantity of content statement
- Nutrition analysis
- Nutrition facts panel
- Place and name of business

Our Label Management System (LMS) is a web-based tool developed by SGS for the management of Food Labeling Compliance projects. Customers are given access to their LMS secured environment to operate, manage and store all food labeling tasks reviewed by SGS.

TECHNOLOGY AND INNOVATION

Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.
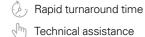
Transparency-One

Discover, analyze and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One a digital solution with blockchain technology helping businesses to build consumer trust.

SGS Digicomply

Simplify compliance with access to the constantly evolving pieces of legislation and standards relating to food and agriculture. With a modular architecture, choose different features to transform compliance information into user-friendly actionable knowledge.

SGS BENEFITS

We strive to deliver outstanding value at every step in your project by providing:

- Rapid turnaround time
- Technical assistance
- Key account management
- Customized service
- Data management and reporting

CONTACT US

✉ food.usa@sgs.com

🌐 www.sgs.com/usafood

in SGS Agriculture & Food

WWW.SGS.COM

WHEN YOU NEED TO BE SURE

SGS