

Definitions of Common Voluntary Standards Terms

Term	Definition
<i>Accreditation</i>	The evaluation and formal recognition of a program, service, etc., by a competent and recognized authority.
<i>Accreditation Body</i>	Authoritative body for a specific standard that gives formal recognition to a certifying body or person to certify to the standard.
<i>Action plan</i>	Actions or recommendations to be accomplished to develop, improve or correct a program addressed to ensure the quality and safety of a product.
<i>Audit</i>	Formal check by a Certifying Body to a specific standard.
<i>Baseline</i>	The established existing level of performance of an operation at the beginning of the certification process.
<i>Benchmarking</i>	The process of comparing performances and processes within an industry to assess relative positions against a set of industry standards or against other industry operators recognized for best practices.
<i>Best practice</i>	The highest quality, excellence, or superior practices in any given field or industry.
<i>CCP</i>	Critical Control Point
<i>Certification</i>	A procedure in which a "third party" gives a written guarantee that a product, process or service conforms to a standard. Certification can be seen as a way by which the actors in the chain (producers-traders-consumers) relate to each other to ensure the safety and quality of a product.
<i>Certifying Body</i>	Organization given formal recognition to assess conformance to a specific standard.
<i>Code of practice</i>	Voluntary document, containing general recommendations that allow its adoption by the sector to which it is addressed. It gives general recommendations on practices and operations to implement the established objectives.
<i>Codex Alimentarius</i>	FAO/WHO commission that deals with international standards on food safety.
<i>Cold chain</i>	Maintaining suitable refrigeration temperatures throughout the handling chain of a product, to ensure its quality and safety.
<i>Common Agricultural Policy</i>	The European Union's comprehensive system of production targets and marketing mechanisms designed to manage agricultural trade within the EU and with the rest of the world.
<i>Conformance</i>	Meeting the required criteria of a given standard.
<i>Conformity requirements</i>	Specific requirements for which conformance to principles and criteria related to specific standards are measured.
<i>Contaminant</i>	Means any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter.
<i>Contamination</i>	The introduction or occurrence of a contaminant in food or food environment.
<i>Countervailing measures</i>	Action taken by the importing country, usually in the form of increased duties to offset subsidies given to producers or exporters in the exporting country.
<i>Criteria</i>	The standards, measures, or expectations used in making an evaluation and/or verification.
<i>Dirty Dozen</i>	A list of pesticides whose use has been banned or restricted primarily due to the impact on human or environmental health.
<i>Focus</i>	Desired aspects of product and production that a standard is designed to control.
<i>Food safety</i>	Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.
<i>Food-borne disease</i>	Any symptom or syndrome resulting from a disease transmitted to human beings by contaminated foods.
<i>GAP</i>	Practices of primary production improving on conventional production and handling methods, to ensure product safety, reducing the negative impact of production systems on the environment, fauna, flora and workers' health.
<i>GMP</i>	Post-harvest practices to prevent and control product safety hazards with reduced effects on the environment and on workers' health.
<i>Harmonized system</i>	An international nomenclature developed by the World Customs Organization, which is arranged in six-digit codes allowing all participating countries to classify traded goods on a common basis. Beyond the six-digit level, countries are free to introduce national distinctions for tariffs and many other purposes.
<i>Hazard</i>	A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.
<i>Hazard analysis</i>	The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and therefore should be addressed in the HACCP plan.
<i>Hazard Analysis Critical Control Point</i>	A system which identifies, evaluates and controls hazards that are significant for food safety.
<i>Inbound operator</i>	A tour operator in the destination country.
<i>Integrated Pest Management</i>	IPM is an approach to pest management that relies on comprehensive information of the life cycles of pests and their interaction with the environment. This information, in combination with available pest control methods, is used to manage pest damage by the most economical and ecological means.
<i>Intellectual property rights</i>	Ownership of ideas, including literary and artistic works (protected by copyright), inventions (protected by patents), signs for distinguishing goods of an enterprise (protected by trademarks) and other elements of industrial property.
<i>Internal Audit</i>	Informal check conducted by a non-accredited body to verify compliance to a specific standard.
<i>Modality</i>	A way to proceed. In WTO negotiations, modalities set broad outlines — such as formulas or approaches for tariff reductions — for final commitments.
<i>Modes of delivery</i>	How international trade in services is supplied and consumed. Mode 1: cross border supply; mode 2: consumption abroad; mode 3: foreign commercial presence; and mode 4: movement of natural persons.
<i>Premium</i>	A sum over and above a regular price paid chiefly as an inducement or incentive to conform to a given standard.
<i>Primary production</i>	Those steps in the food chain up to and including, for example, harvesting, slaughter, milking and fishing.
<i>Quality enhancement</i>	Quality enhancement embraces activities relating to product handling to "enhance" its quality attributes using, for example, post-harvest technologies. Quality enhancement is a differentiating strategy to open market opportunities. Post-harvest only maintains and enhances primary quality, it does not make it.
<i>Requirement</i>	Specific and measurable criteria used to determine conformance to a standard.
<i>Risk</i>	A function of the probability of and adverse health effect and the severity of that effect, consequential to a hazard(s) in food.
<i>Risk analysis</i>	A process consisting of three components: risk assessment, risk management and risk communication.
<i>Sanitary and Phytosanitary</i>	Sanitary and Phytosanitary measures or regulations — implemented by governments to protect human, animal and plant life and health, and to help ensure that food is safe for consumption.
<i>Technical barrier to trade</i>	A regulation or other requirement (for testing, labeling, packaging, marketing, certification, etc.) applied in a way that hinders imports.
<i>Traceability/product tracing</i>	The ability to follow the movement of a food through specified stages (s) of production, processing and distribution.
<i>Trade facilitation</i>	Removing obstacles to the movement of goods across borders (e.g. simplification of customs procedures).