We recommend to print the illustrations in A3

**Food sector**

**Crop and animal production**

**Verification (ISO/IEC 17029)**
Verification bodies confirm that claims regarding production conditions, animal welfare, etc. are true.

**Testing (ISO/IEC 17025)**
Laboratories carry out chemical and microbiological testing to assure the quality and safety of raw foods, feed, pesticide and antibiotic residues, plants, vaccines, disease control, and animal by-products.

**Inspection (ISO/IEC 17020)**
Inspection bodies inspect farms and land for compliance with hygiene standards, animal welfare and disease control.

**Product Certification (ISO/IEC 17065)**
Certification bodies check compliance of food and other agricultural product with organic food standards.

**Testing (ISO/IEC 17025)**
Laboratories carry out chemical and microbiological testing of raw materials and final products to ensure food products meet quality standards.

**Testing (ISO/IEC 17025)**
Laboratories test for nutrients, additives and contaminants in products sampled from retail stores as part of market surveillance programmes.

**Verification (ISO/IEC 17029)**
Verification bodies confirm that claims regarding animal welfare, local sourcing, fair trade, child labour, etc. are true and credible.

**Distribution**

**Inspection (ISO/IEC 17020)**
Inspection bodies carry out inspection to ensure roadworthiness and animal protection during transport.

**Inspection (ISO/IEC 17020)**
Inspection bodies do pre-shipment inspection of cargo to check the quantity and quality of the merchandise.

**Inspection (ISO/IEC 17020)**
Inspection bodies do warehouse inspections to ensure that goods are stored according to product requirements.

**Inspection (ISO/IEC 17020)**
Inspection bodies do packing inspection while the product is packed into shipping boxes/containers prior to shipping, to ensure that quality is maintained and no damage is done to products during the packing process.

**Food sector**

**Management Systems Certification (ISO/IEC 17021-1)**
Certification bodies certify a food safety management system (e.g. ISO 22000) to demonstrate the organization’s ability to consistently control food safety hazards and ensure food is safe throughout the supply chain.

**Storage**

**Inspection (ISO/IEC 17020)**
Inspection bodies do warehouse inspections to ensure that goods are stored according to product requirements.

**Processing and packaging**

**Testing (ISO/IEC 17025)**
Laboratories carry out chemical and microbiological testing of raw materials and final products to ensure food products meet quality standards.

**Inspection (ISO/IEC 17020)**
Inspection bodies do hygiene inspections to ensure food businesses are compliant with food hygiene laws and standards, and produce food that is safe to eat.

**Distribution**

**Inspection (ISO/IEC 17020)**
Inspection bodies do warehouse inspections to ensure that goods are stored according to product requirements before cargo transportation.

**Inspection (ISO/IEC 17020)**
Inspection bodies do pre-shipment inspection of cargo to check the quantity and quality of the merchandise.

**Inspection (ISO/IEC 17020)**
Inspection bodies do packing inspection while the product is packed into shipping boxes/containers prior to shipping, to ensure that quality is maintained and no damage is done to products during the packing process.

**Transport**

**Inspection (ISO/IEC 17020)**
Inspection bodies do warehouse inspections to ensure that goods are stored according to product requirements before cargo transportation.

**Retail**

**Testing (ISO/IEC 17025)**
Laboratories test for nutrients, additives and contaminants in products sampled from retail stores as part of market surveillance programmes.

**Testing (ISO/IEC 17025)**
Laboratories test for nutrients, additives and contaminants in products sampled from retail stores as part of market surveillance programmes.