



# Supply Chain QA Overview

This document provides guidelines on how manufacturers of stock feeds can meet the upcoming Supply Chain QA requirements of FeedSafe regarding feed additive and mineral suppliers as well as oils and rendered materials. The two year period for implementation commences on 1/1/2024 with all FeedSafe manufacturers being required to meet these Supply Chain QA expectations from 1/1/2026.

## Purpose of Supply Chain QA

The purpose of supply chain QA is to ensure that each supplier has a level of QA that is acceptable to the purchaser so that the minimisation of risk occurs along the supply chain.

## Scope of Certifications

It is essential, with every certification for your own facilities or your suppliers, that you confirm the scope of the certification. Products purchased can only claim to come under the certification standard if they are within the confirmed scope. It is also essential that all certifications received are verified through relevant standard websites.

### FeedSafe Scope

The scope of FeedSafe is about mixing/blending and the manufacturing of feed for animals. It includes complete feeds, liquid and dry feed premixes, lick blocks and dry lick blends. FeedSafe is for production only, there is no trading scope.

For example: FeedSafe certificate scope only includes production, so the supplier cannot use this certificate to sell you a traded ingredient.

### FAMI-QS Scope

The FAMI-QS scope of certification only covers “Specialty Feed Ingredients” (feed additives and mineral supplements). Each certificate will specifically state the scope of processes included, such as production and/or trading scope. When verifying the certificate on the FAMI-QS website this will confirm the specific products that are included in the certification scope.

For example: If the supplier provides a certificate that states “Production of Specialty Feed Ingredients made by mixing process” then they are not able to sell you copper imported from overseas without being in breach of their certification. The organisation needs to request a scope extension to include “Trading” as part of the certification.

### AS5008:2007 Hygienic Rendering of Animal Products

All rendering premises operating in Australia making all products of rendering operations for use in animal feed are included in the scope of this standard. This includes, but not limited to, meals from various animal materials, tallow, poultry oil, and fish oil. Note that imported products are outside the scope of this standard therefore the FeedSafe manufacturer must provide evidence that the supplier used can meet these standards.

### National Standard for Recycling of Used Cooking Fats and Oils Intended for Animal Feeds

This standard applies to Australian contractors and recycling operators of used cooking fats and oils that are used in animal feeds. It outlines the GMP requirements as well as the testing requirements and limits for these products to ensure feed safety. Note that imported products are outside the scope of this standard therefore the FeedSafe manufacturer must provide evidence that the supplier used can meet these standards.



### Other Standards

HACCP  
APVMA GMP  
ISO standards

## Acceptable Standards

FeedSafe certified mills will only be able to utilise additives from businesses certified with one of the following QA programs:

- FeedSafe
- FAMI-QS
- APVMA GMP
- Or equivalent (Equivalence = a program with HACCP and GMP)

FeedSafe certified mills will only be able to utilise rendered products and oils from businesses certified with the relevant following QA program:

- AS5008:2007 Hygienic rendering of animal products, or
- National Standard for Recycling of Used Cooking Fats and Oils Intended for Animal Feeds.

## Common Certification systems

There are four areas that common certification systems in the Food/Feed industries cover. These are:

- Management Systems certification,
- Feed Safety certifications,
- Good Manufacturing Practice certification, and
- Standards certifications.

### Management Systems certification = ISO9001

These do *NOT* have any element of HACCP or GMP, they look at business management and documentation systems.

### Feed Safety certification = HACCP

These include HACCP Feed Safety but not always GMP. Some certification systems related to HACCP (eg. HACCP Australia) also include GMP in the pre-requisite programs, but not all do. It is the responsibility of the manufacturer to confirm this before calling the HACCP certification equivalent.

### GMP certification = APVMA GMP

These do *NOT* include Feed Safety specifically (i.e. no HACCP) however some key issues such as cross-contamination are covered. This would be an acceptable standard only if the company is making registered products.

### Equivalent

Other standards that cover all three of the above certification systems, and therefore are deemed equivalent include GMP+ and FSSC22000.

### Standard Certifications

These certificates confirm that the manufacturer complies with the requirements of a particular standard. For rendered products the acceptable standard is AS5008:2007 Hygienic rendering of animal products, and for recycled cooking fats and oils the acceptable standard is National Standard for Recycling of Used Cooking Fats and Oils Intended for Animal Feeds. Both of these standards cover basic GMP, HACCP, and other specific testing, MRLs, and processing requirements to ensure safety for animal consumption.



## Actions for your Supplier Approval Process

1. Feed Additive and Mineral supplement suppliers must be able to provide a valid certification to the acceptable standards that meet the HACCP & GMP criteria at a minimum.
2. Suppliers of rendered products and recycled cooking fats and oil products must be able to provide a valid certification to the relevant acceptable standard.
3. The certificate needs to be in date and verified where possible.
4. The scope of the certificate shall cover the product being purchased.
5. If the supplier cannot provide this certification, and there is no alternative supplier that can be used, then an audit needs to be performed on this supplier to ensure they have mitigated any feed safety risks, and that they provide evidence they can meet the required quality and specification as equivalent to the relevant standard/certification.

## FAQ

*What are the consequences of not meeting this requirement in the FeedSafe audit?*

Between 1/1/24 and 30/12/25 this would be an observation in the FeedSafe audit if there are no actions that you are working towards this goal. Commencing 1/1/26 this would be a moderate non-conformance at audit for not fully meeting the requirement.

*What about HACCP certification, does that count as equivalent?*

With no further information the answer is no. However, some certifying bodies include GMP in the pre-requisite programs (eg. HACCP Australia). If the supplier can only produce a HACCP certificate you will need to follow-up regarding the GMP component (see question above regarding noncertified suppliers).

*What if my supplier is not certified to this requirement?*

Firstly, there should be an internal justification on why this supplier is still on the approved supplier list, then an audit needs to be performed for this supplier within 6 months of your first material receipt (or before 1/1/2026 if an existing supplier).

*What does a supplier audit look like?*

The supplier audit should cover GMP and HACCP Feed Safety principles. You must have a checklist for your audit that covers the requirements of the product and perform a risk assessment that determines how frequently this supplier needs to be audited (maximum 3 years for low risk products and suppliers). Your risk assessment should consider the type of raw material, your history with the supplier, the form of supply (eg. Bulk v packaged), and the transport required. An example can be found on [www.feedsafe.com.au](http://www.feedsafe.com.au).

At an absolute minimum your audit for all manufacturers should include:

GMP (Good Manufacturing Practice)

Cleaning and sanitation programs  
Complaint handling process  
Equipment maintenance  
GMP Training for employees  
Hygiene Policy / Procedures  
Material management  
Pest Control  
Recall  
Waste management

HACCP (Feed Safety)

Process Flow diagram  
Risks identified  
Mitigations in place for high risk activities  
Traceability  
Cross-contamination controls  
Feed Safety Training for employees



ABN 84 816 063 155  
PO Box 151 Curtin ACT 2605  
[www.sfmca.com.au](http://www.sfmca.com.au)

On top of the GMP and HACCP requirements listed above, for a *rendered* product manufacturer should include:

- Process validation of heat treatments conducted over 10 consecutive days of operation with laboratory result for *Clostridium perfringens* <10/g on each of the 10 days.
- At minimum samples from every production day must be collected then tested weekly with laboratory result negative to *Salmonella*.
- Product labelling includes RAM statement either positive or negative.

On top of the GMP and HACCP requirements listed above, a *recycled cooking fat or oil* product manufacturer should include:

- Oils have been heated to 70°C for 20mins.
- Oils have been filtered.
- Product verifications including <2% moisture and insoluble impurities content.
- Product test results meet MRLs of the standard.
- Containers meet Australasian Container Reconditioners Association code of practice.
- Product labelling includes RAM statement either positive or negative.

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