

● RSPO Principles and Criteria (P&C)



The Roundtable on Sustainable Palm Oil (RSPO) is a global, multi-stakeholder initiative with the vision to transform markets to make sustainable palm oil the norm. A principal objective is to promote the growth and use of sustainable palm oil through cooperation within the supply chain.

RSPO standards for oil palm plantations and their supply chains provide assurance that the standard of palm oil production is environmentally and socially sustainable. Producers may claim that they produce, use and/or sell sustainable palm oil if they are RSPO-certified.

The RSPO Principles and Criteria for the Production of Sustainable Palm Oil (RSPO P&C) are a series of principles, criteria, indicators and guidance, applicable before, during and after any land is developed for oil palm plantings for palm oil growers and millers to implement sustainable production practices. These are supported by a National Interpretation (NI) of the RSPO P&C which provides a country-specific context to the application of the RSPO Principles and Criteria. The RSPO New Planting Procedure (NPP) specifies a sub-set of RSPO P&C that must be independently evaluated prior to any development of new plantings.

Benefits of RSPO Principles and Criteria (P&C)

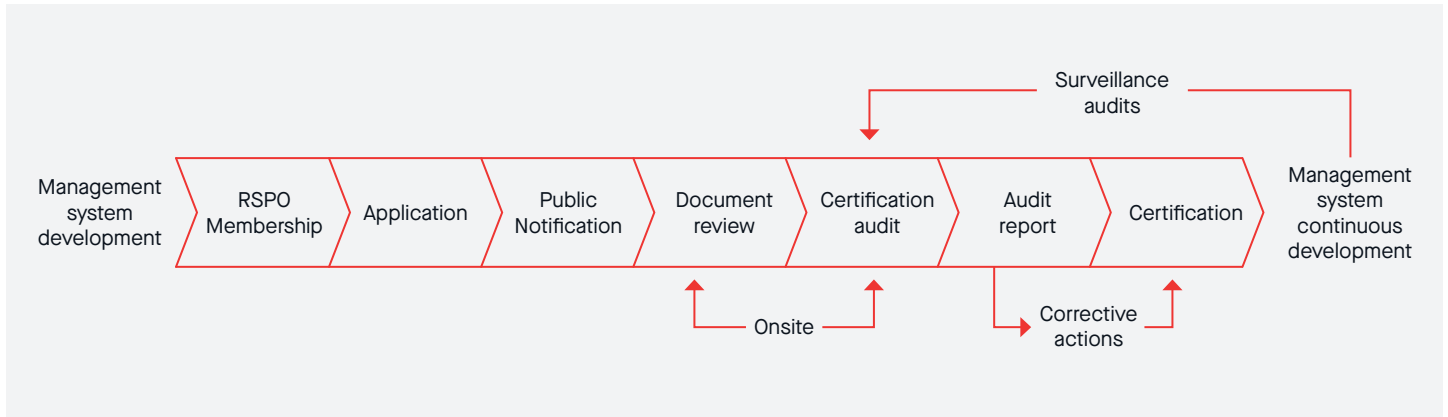
Certification to the RSPO Principles and Criteria (Palm Oil Plantations) or the RSPO Supply Chain Certification Standard (Processors, Ingredient Suppliers and Manufacturers) demonstrates your commitment that the standard of production is sustainable with the added benefits of:

- Recognition to a unique sustainability and supply chain integrity.
- Environmentally and socially responsible buyers willing to pay a premium for responsibly produced products.
- Credibility through the integrity of the RSPO sustainability claim, enables customers to make informed product choices in an environmentally conscious market.
- Use of the RSPO Trademark for business to business and business to consumer communications.

The journey to certification

Whether you're ready for the next step in best practice food safety management or you're more concerned about meeting the requirements of your customers or protecting the environment, certification to RSPO standards can drive meaningful change in your organization.

From an initial introduction to the standard through to training and certification, no matter how far along you are, BSI can support your journey. Want to know more about the requirements of the standard, the steps to certification or how BSI is here to help? Email info.aus@bsigroup.com



The structure of the standard

Why BSI?

The first step toward certification is to document your system against the specific requirements of the standard. The RSPO Principles and Criteria (P&C) is a generic standard applicable to the crude palm oil mill as well as to the supply base producing the fresh fruit bunches (FFB); defining the principle, criteria, indicators and guidance for the production of sustainable palm oil.

The requirements of the standard are categorized into three impact goals:

- Prosperity: Competitive, resilient and sustainable sector
- People: Sustainable livelihoods and poverty reduction
- Planet: Conserved, protected and enhanced ecosystems that provide for the next generation

The seven principles of the standard that support the impact goals include:


- Principle 1: Behave ethically and transparently
- Principle 2: Operate legally and respect rights
- Principle 3: Optimise productivity, efficiency, positive impacts and resilience
- Principle 4: Respect community and human rights and deliver benefits
- Principle 5: Support smallholder inclusion
- Principle 6: Respect workers' rights and conditions
- Principle 7: Protect, conserve and enhance ecosystems and the environment

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.


Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

- Food quality and safety
- Environmental sustainability
- Occupational health, safety and wellbeing
- Information security

Learn more at

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Or talk to us about food safety management:

 infothai@bsigroup.com