



Do you know the cost of an incident?

Business Continuity/Emergency Preparedness

Business continuity is vital to succeed as interruptions impact your company, product and brand. Identifying your risks and preparing for emergencies will help you build a more resilient supply chain, reduce cost of consequences and support your brand.

The interruption of a company's production can have costly and far-reaching impacts. Some examples of events that have disrupted the operations of companies in the food sector include natural disasters, adverse weather, fire pollution incidents, disease outbreaks, and political and socio-economic instability. Such events create significant challenges for companies along the food supply chain, impairing production and supply, damaging companies' brand and reputation, potentially affecting product quality and safety, and in extreme cases have a negative social impact as food security could be threatened.

What are the benefits?

In today's global market it is important for organisations in the food and beverage industry to manage the risk of business interruption and create business resilience.

Key benefits include:

- Improved network and operational resilience
- Increased supply chain reliability
- More effective and quicker recovery
- Reduced cost of consequences, e.g. more efficient product recall
- Increased stakeholder confidence

How we can help you

DNV has significant experience in helping companies in the food sector prepare for, respond to and recover from unforeseen events which may lead to business interruption - from minor to catastrophic.

Our services enable companies to identify and assess the potential impact of a wide variety of events on an organisation's ability to function, allowing the organisation to tolerate the loss of part or all of its operation capability. DNV's services draw on best practice and standards such as BS 25999 as well as the extensive experience of our specialists.

Our business continuity services include:

- Business continuity policy and strategy development
- Business impact analysis
- Risk assessment
- Business continuity plan development
- Development of objectives and procedures for business continuity
- Testing of business continuity plans and procedures
- Training and awareness-raising
- Stakeholder engagement

Why partner with DNV?

DNV is a leading provider of services for managing risk, combining in-depth technical expertise and industry knowledge to help organisations along the food supply chain enhance their performance responsibly. As an independent foundation with the objective of safeguarding life, property and the environment, we believe in a partnership approach toward sustainable business.

Offering a comprehensive range of advisory, certification, training and technical services, DNV helps businesses manage the risks in their own operations and along the supply chain. Pro-actively managing your risks will effectively protect and build your brand, while demonstrating to stakeholders that you are committed to quality, safety and sustainability.

DNV is a market leader with a global reputation for excellence. We operate from more than 300 offices worldwide; our employees speak your language and know your local needs, customs and market.

DNV offers competence and expertise in all sectors and can therefore satisfy sector-specific requirements relevant for all food producers and operators.

DNV's extensive local presence, consolidated experience and acknowledged competence in the field of risk management make us an ideal partner for companies in the food and beverage industry.