



EXCELLENCE



SAFETY

**BRC GLOBAL STANDARD FOR FOOD SAFETY: ISSUE 8**

# MAKING THE DIFFERENCE

**CERTIFICATION TO THE BRC GLOBAL STANDARD FOR FOOD SAFETY**



QUALITY





TRUST

Aimed at food manufacturers, to assist with the production of safe food and to manage product quality to meet customer requirements, this standard specifies the food safety, quality and operational criteria that a food manufacturer must implement to fulfill its obligations. HACCP based, it incorporates food safety management systems to ensure product safety and quality.

### **BRC GLOBAL STANDARD FOR FOOD SAFETY**

As a food manufacturer, your products will be used by wide range of customers and retailers around the world. Adopting the BRC Global Standard for Food Safety will allow you to clearly demonstrate your commitment to safeguarding your business against potential food safety incidents and failures.

The BRC Global Standard covers 18 product groups, which include a broad range of technologies, and risk zoning (high risk, high care, ambient high care and low risk):

- Raw red meat
- Raw poultry
- Raw prepared products (meat and vegetarian)
- Raw fish products
- Fruit, vegetables and nuts (fresh)
- Prepared fruit, vegetables and nuts
- Dairy, liquid egg
- Cooked meat/fish
- Raw cured and/or fermented meat and fish
- Ready meals, sandwiches and ready to eat desserts
- Low/high acid in cans, glass or plastic containers
- Beverages
- Alcoholic drinks and fermented/brewed products
- Bakery
- Dried food and ingredients
- Confectionery
- Cereals and snacks
- Oils and fats

Whatever you produce, attaining a BRC Global Standard certificate will help you satisfy your customers' approval conditions and to clearly demonstrate your commitment to food safety.

### **COMPREHENSIVE**

The standard incorporates clauses covering:

- Senior management commitment
- Food safety plan – HACCP
- Food safety and quality management system
- Site standards
- Product control
- Process control
- Personnel
- High risk/high care and ambient high care production risk zones
- Requirements for traded goods

There is increased focus on developing product safety culture, environmental monitoring, security and food defense, and overall providing greater clarity for high risk, high care and ambient high production risk zones. There is also now greater clarity for sites who manufacture pet food to align with the GFSI guidelines.

### **BENEFITS**

In addition to satisfying your customers' approval process, BRC certification:

- Is globally recognized and GFSI benchmarked
- Increases customer confidence and opens new market opportunities
- Improves food safety
- Reduces recalls, complaints and rejected product
- An improved way of working

- Recognizes your achievements on the BRC Global Public directory and allows use of the BRC logo for marketing purposes\*
- Gives you access to:
  - Webinars, key publications, case studies, white papers in the BRC resources library
  - The BRC discussion forum to share knowledge and keep up to date with news
- Offers the option, depending on the retailers that you supply, to choose announced or unannounced audits

*\*As long as all products manufactured are included in scope*

### **ADDITIONAL MODULES**

In addition to the core standard, the BRC has developed a range of modules which may only apply to certain types of operation, for example, sites manufacturing gluten free products. Other modules consider other areas in greater depth, for example food safety culture, which is applicable to all. These can all be added to your main audit and we can advise on these.





## HOW IT WORKS

There are several options that can be explored which guidance can be given by your contact within SGS. From pre-audits for sites at the early stages of food safety development, to a full audit against the main standard (which is annual and certificated), there are several options. Rely on guidance from your dedicated SGS expert, a member of our global network of trained and approved auditors. On completion of an audit, you will receive a full report detailing what the auditor has observed and that you can use to support the continual development of your site.

## TRAINING

With a global network of auditors who understand the local culture and speak your language, SGS is the first choice when looking for certification against the BRC Global Standard for Food. We provide BRC approved awareness and implementation training for businesses around the world, helping them understand the certification process and how to implement the standard's requirements. We also offer professional training to help businesses comply with global standards, including:

- BRC Global Standard for Packaging and Packaging Materials
- BRC Global Standard for Consumer Products

- BRC Global Standard for Storage and Distribution
- BRC Global Standard for Agents & Brokers

Delivered in person, using innovative learning and development solutions, our courses cover multiple areas and industries. Whatever your needs and wherever you are in the world, we can tailor courses to meet your training objectives.

## GLOBAL RECOGNITION

Recognized by the Global Food Safety Initiative (GFSI), the BRC Global Standard is accepted by many retailers, food service companies and major food manufacturers around the world and will accept this as part of their supplier approval process.

Accredited by UKAS in the UK, SGS offers global coverage for certification against the BRC Global Standard for Food Safety. Wherever you are in the world, SGS can help you ensure good safety management practices are followed, giving you access to markets around the world.

We have received a 5 star rating by BRC Global Standards. Our quality reporting, protocol compliance, auditor expertise and global communications have given us the highest rating possible.

## TECHNOLOGY & INNOVATION






Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.

### Transparency-One

Discover, analyze and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One a digital solution with blockchain technology helping you build consumer trust.

## SGS BENEFITS

SGS is the world's leading inspection, verification, testing and certification company. We are recognized as the global benchmark for quality and integrity. With more than 95,000 employees, we operate a network of over 2,400 offices and laboratories around the world.

-  Rapid turnaround time
-  Technical assistance
-  Key account management
-  Customized service
-  Data management and reporting

## CONTACT US

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WHEN YOU NEED TO BE SURE

