Dear Colleague

Here, at BRCGS in London we had a very busy and exciting summer. In August BRCGS published Packaging Materials Issue 6 and Ethical Trade and Responsible Sourcing Program Issue 1. We also published the draft consultation document of Issue 1 of the Plant-Based Certification Program to give you an opportunity to review and feedback your thoughts. In this Autumn edition, we talk about the BRCGS brand, Ethical, Food Safety Culture Excellence, Compliance and much more.

Enjoy the read.

We've received lots of questions about our new brand and why we have changed our name. Here is a brief history and an explanation of the journey to our new name BRCGS.

On 1 August BRCGS published the Ethical Trade & Responsible Sourcing Program. Here, Michael White, Global Head - Ethical Trade and Responsible Sourcing shares his personal view of creating the Program.

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The BRCGS Marketing team interviewed Fiona Humphries, Technical Manager – Ethical Trade and Responsible Sourcing to find out the answers to the most common questions, regarding Ethical Trade and Responsible Sourcing Risk Assessment guidance.

Have you checked your Certification Body’s BRCGS star rating?

“You can have the best documented food safety processes and Standards in the world, but if they’re not consistently put into practice by people, they’re useless” said Frank Yiannas. Make sure that your employees are following the Food Safety rules and apply for the Food Safety Culture Excellence module and learn how to communicate with the employees in order to improve your company performance and avoid non-conformities. Alternatively, fill the form on the BRCGS website, and we will be in contact.

Air quality in production facilities is important as part of the management of food safety and to ensure a safe environment for staff. BRCGS have published a guideline on how to ensure air quality and explains the new ISO Standards applicable to air quality and filtration which helps sites understand best practice and the new terminology being used. A copy of the guideline is available on BRCGS Participate.

BRCGS have published a new Position Statement for the Food Standard Issue 8. A copy of the document is available here or from BRCGS Participate.

Update from India

Benz Thomas, Regional Head - SAAR attended the CII Conference on Food Processing & Dairy in New Delhi. Also, in September BRCGS conducted Packaging Standard Training in India.

Read more details about those two events here.

BRCGS Americas is hosting webinar series. Read more details here.

How you should select Food Safety Systems for your programme?

During the event, we will be asking questions from our registrants. Please send your topics here.

Make sure that your BRCGS audits go problem free. LOMA SYSTEMS has been championing Food Safety and Quality in the UK and around the world for 50 years. Loma's inspection technologies have set a benchmark for industries and globally. Our Food Hygiene and Accessory modules are an award-winning technology designed to improve food safety compliance by achieving food safety "through design". Loma’s hygienic and non-hydraulic design meets the needs of the food industry as well as global food safety standards. For more information, please visit www.lomastechnologies.com

Visit us at IFT 2020 in New Orleans, Louisiana.

Food Safety Europe 2020 Programme

During the event, we also will be awarding individuals and organisations. Please read more details here.

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SpaceVac International, who this week created a new world record at the CMS show in Berlin - are proud to announce the release of their new Food Safe Cleaning System onto the market. This revolutionary new addition to the SpaceVac range has been specifically developed to bring SpaceVac's innovative, award winning high level cleaning technology - allowing for safe and fast cleaning from the safety of the ground floor - into food and drink preparation facilities. This new standard in cleaning represents an exciting new development for cleaners and facilities managers everywhere.

HVDS specialises in technical solutions for the food industry. Their services include all aspects of food cleaning, repair and maintenance and waste treatment. We work with you to maximise food safety, guarantee food safety credentials and cut cost substantial. Our team of experts understand the critical nature of food industry standards and are committed to ensuring your xiaoandu de Good for Cleaning status. HVDS is the smart choice for all your food hygiene and sanitation needs. For more information on HVDS and our product range contact us on 01925 734203 or email info@hvds.co.uk. For more details about the SpaceVac food safe cleaning system click here.

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For over 10 years, Shoe Inn’s technologically advanced automatic shoe cover dispensers and removers have been providing a cost-effective and time-saving solution for businesses. Shoe Inn’s innovative Henry dispenser is designed to reduce costs and improve hygiene by providing a dispensing system that is incredibly easy to use. The result is a ‘zero-touch’ shoe cover application process that delivers ease of use, hygiene and cost savings.

Shoe Inn offers a wide range of products, including automatic dispenser, manual dispenser, shoe covers, sticky mats, disposable gloves and other personal protective equipment. To find out more about Shoe Inn and our product range please visit the website here.

Kluber Lubrication offers expert tribological solutions by supplying tailor-made speciality lubricants directly to customers in almost all branches of industry and regional markets. Customers include producers of components, modules, machines and systems as well as companies using this equipment for their own production processes. For more details about Kluber products click here.

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To find out more about BRCGS and the benefits of being a member, please visit the website here.