

BRCGS

LR certifies DP&S – the world's first business to the BRCGS Plant-Based Global Standard.

Case study



Our Specialism.
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With an increasing number of consumers around the world choosing vegan, vegetarian and flexitarian diets, the safe production of high quality, nutritious and tasty plant-based products has never been more important.



Company: DP&S

Overview: DP&S is a family-owned company with more than 50 years of experience as a supplier of functional ingredients to the food industry. It offers and supplies ingredients that are safe and controlled from field to product, with a company ethos based on five pillars: Product, Service, Quality, Innovation, and Reliability.

Result: The first company globally to secure BRCGS Plant-Based Global Standard certification following an audit by Lloyd's Register.



In line with this increasing demand, Dutch Protein & Services (DP&S), a family owned business in Tiel, Netherlands, has now secured BRCGS Plant-Based Global Standard certification following a successful audit from food sector specialists, Lloyd's Register – earning its place as the first company in the world to hold this internationally recognised certificate of approval.

Food safety first

Chris Driessen, owner of DP&S said: “Food and product safety is at the heart of everything we do. We make sure we manufacture delicious food – and that means safe food, backed up by accredited certification.

We take complete responsibility for this, starting with how we select the raw materials we use, and the suppliers we source them from, by looking for certified food risk management systems in place for all the products we buy. Overall, the consumer must be able to rely on the fact that the product they are buying is safe and is actually what it says it is.”

Johan Mak, DP&S Quality Assurance Manager, added: “It’s the fastest growing market I’ve ever seen. We hold update meetings every two weeks because we have so many new concepts in development in our plant-based products range.

Even meat and fish eaters are looking for products that are plant-based, to play their part in reducing environmental impact, or for sustainability reasons. We have an increasing population that we need to feed sustainably and it’s up to the food production chain to create new, nutritious, great tasting plant-based products.”

BRCGS Plant-Based Global Standard certification

The recently launched BRCGS Plant-Based Global Standard promotes a systems-based certification approach to prevent failure, founded upon proven, globally recognised, science-based claim management protocols, which enable businesses to validate claims about plant-based products.

As well as increasing the availability of plant-based product choices for a growing consumer market, it builds brand trust by associating plant-based consumer products with an on-pack mark.

Chris said: “Hearing that BRCGS had launched this standard was great news for us and a development we very much welcomed. It’s so important to us that consumers have clear and correct information about the food they buy, to build confidence and give them peace of mind. Certification proves that we manage the production of vegan and plant-based products in a way that is completely controlled and safe. For us, if we say something, we want to back it up with a certified system that proves we have a safe and controlled way of working.”



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Owner of DP&S



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DP&S has invested heavily in research and product innovation to ensure consumers have more choice when buying plant-based food. Currently, 60-80% of all its research and development activity is focused on plant-based and vegan items, with 180 different products on the company’s BRCGS Plant-Based Program Schedule A, which manufacturers are advised to complete before their audit.

The company already holds certificates for allergen management, for example Gluten Free, working to the highest standards with strict procedures about cross contamination.

Johan added: “BRCGS is known and respected worldwide and as legislation is not coming anytime soon for vegan products, this is a way for us to offer a guarantee to our customers.”

Working with Lloyd's Register

Already working with Lloyd's Register (LR) for a range of other internationally recognised standards, LR was the obvious choice to audit against the BRCGS Plant-Based Global Standard.

Johan commented: “Using experienced, external independent auditors from LR proves to us and to the companies we supply, that we’re doing things right. It’s not just us being blinded by our own opinions.



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DP&S
Quality Assurance Manager

“LR auditors have the knowledge and understanding of our sector and our business to check and verify we're doing things the right way. They know how we operate and our ways of working, which makes it a valuable process. They bring insight and information about the standard, adhering strictly to the requirements, but interpreting them within the context of our organisation.

Our auditors share examples of alternative ways of working and what best practice looks like, so we can focus on continually improving. The market is moving so fast and we need to keep on top of any new developments.”

With restrictions caused by COVID-19, the audit was challenging but with the LR auditor on-site, holding meetings with DP&S staff working from home and increased levels of communication on both sides to ensure documents and visits were completed fully, the audit was a success.

So, what makes a ‘best in class’ auditor according to DP&S?

Johan said: “The perfect auditor needs to have in-depth knowledge, be critical and have the right social skills. They need to be able to communicate with people at all levels of our business and be critical but in a helpful way, explaining what the requirements are, so we can make sure they are met fully. That's how we work with LR auditors who are always prepared to answer our questions and give feedback.”

The future

DP&S is now working continuously on plant-based and textured plant-based products; developing product applications such as meat free burgers, meatballs and mince as well as chicken and fish alternatives, hams and sliced cold cuts.

Chris added: “We also make delicious vegan products out of fruit and vegetables, so that's an important part of our product development now. We are looking to invest even further into improving product textures and structures, as well as opening a new factory which significantly increases our capacity for plant-based products. Food and product safety, showcased through our BRCGS Plant Based Global Standard certification, will remain central as always.”



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Johan Mak
DP&S, Quality Assurance Manager



Get in touch

Visit www.lr.org for more information or email enquiries@lr.org

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Lloyd's Register
1 Trinity Park
Bickenhill Lane
Birmingham
B37 7ES
United Kingdom

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