

BRCS

3 questions with our supporters



**Camfil
supports**

**FOOD
SAFETY
EUROPE
2021**



3 questions with our supporter Camfil

We asked Food Safety Europe 2021 supporters Camfil 3 questions to get to know them better and how they support their customers. Read the responses below to find out how these air solution specialists help customers use science for a safer world.

What are three principles that you apply to your business relationships?

In any business, relationship collaboration is key. We aim to work with our clients to achieve the results required. As a clean air specialists, we have always been able to help our clients protect their products from cross contamination, their people from potentially harmful airborne contaminants and the environment by helping to reduce CO2 emissions by reducing energy consumption.

At Camfil, quality comes first. This starts at our first point of contact all the way through the full life of our working relationship. The products we supply are all certified and tested in international standards to guarantee performance, while our international footprint allows us to bring over 55 years of experience in clean air to your local production plant. If there is a problem involving air quality (From protection against viruses to large dust problems or odour problems) we have the knowledge, experience and expertise to offer the right advise to solve your problem.

The final principle would be around sustainability. Sustainability covers a range of different topics from ensuring that the solutions will help reduce your environmental impact to ensuring we have a long and sustainable relationship with our clients.

Can you tell us about a time when you've gone above and beyond for a customer or partner?

The world is changing and the focus on clean air has never been more important. During the COVID-19 pandemic we encountered many clients that had questions and needed upgrade advice about the air quality in their buildings. One of these customers was a well know meat processing company. When the company (that was based in Germany) was hit with an outbreak of COVID-19, the Government requested the closure of the facility until it was deemed safe to open.

Through close co-operation we were able to assist the company in:

- 1) identifying the at risk areas for the spread of airborne viruses
- 2) Propose a solution to all stakeholders
- 3) Prove the solution would be viable and long lasting and;
- 4) implement the solution to ensure that the company could get back operational as quickly as possible.

Through our full service approach we were able to work with all stakeholders (our client, educational institutes and government officials) to ensure that the facility would be upgraded to a satisfactory level and ensure the effect on operations would be limited.





How will you make your mark at the Food Safety Europe 2021 Virtual Event?

Are you worried about the air quality in your facility?

Would you like to help your company to achieving its net carbon zero goals or do you have an air quality question that you need some clarification on?

Request a **Free site evaluation** of your production facilities, at our **exhibitor booth**, where we can help ensure your air quality is protected and help you identify energy reductions that can help your company towards any net carbon zero goals it may have.



Visit our exhibitor booth at the Food Safety Europe 2021 virtual event, we can't wait to speak with you.



Get your tickets today!



For more information, email events@brcgs.com



About BRCGS

BRCGS is a leading brand and consumer protection organisation, used by over 29,000 certificated suppliers over 130 countries, with certification issued through a global network of accredited certification bodies.

BRCGS' Standards guarantee the standardisation of quality, safety and operational criteria and ensure that manufacturers fulfil their legal obligations and provide protection for the end consumer.

Certification to BRCGS' Standards is now often a fundamental requirement of leading retailers, manufacturers, and food service organisations.

Thank you for your consideration.
For more information,
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