BRCGS

Quick guide for Global Standards

Why choose BRCGS?

BRCGS is a global brand and consumer protection organisation. Our mission is to improve brand confidence through rigorous supply chain assurance. With over 28,000 sites in 130+ countries, we are the global standard underpinning Brand, Reputation through Compliance.

BRCGS is now typically a fundamental requirement for leading retailers, manufacturers and food service organisations.

Our Global Standards provide the framework for companies to easily fulfil their legal obligations to product quality safety and provide protection for the end consumer as well as their own brand, based on standardised quality, safety and operational criteria.

The Global Standards, developed by groups of industry experts, are rigorous and detailed, and are sharply focused on the production, storage, distribution and trade of safe,legal products. They meet, and often exceed, customers' quality requirements.

Benefits of BRCGS certification

01 | Increased customer confidence, opening new market opportunities.

02 | Product safety, quality, integrity and legality are all covered comprehensively, with clearly defined risk-based requirements.

03 | Fewer recalls, complaints and rejected products.

04 | Globally recognised.

05 | Comprehensive support package.

06 | Inclusion in online BRCGS Directory.

07 | Marketing tools to maximise the return on investment.

08 | Corrective action prior to certification.

09 | Identification of preventive actions.

10 | Worldwide network of trained and approved certification bodies, auditors and training providers.

11 | Exclusive and free access to the BRCGS Professional Program.

How to be certificated

1 | Learn

Download your FREE copy of the relevant Standard from brcgsbookshop.com. Attend a BRCGS Product Safety Management training course - brcgs.com/training.

2 | Review

Find out what is missing using our online gap-analysis tools. Put your team together. External consultants can offer additional support, if needed.

3 | Prepare

Confirm the site is capable of meeting BRCGS requirements. That means having the necessary risk assessments completed so that the correct control points and procedures are put in place. Undertake internal audits.

4 | Plan

Choose a suitable certification body. An optional pre-assessment visit may be arranged to identify any areas for improvement.

5 | Audit and certification

Make sure you are fully prepared for the audit and that staff are available. Arrange for the audit to be conducted. Following the audit, carry out any corrective actions, with relevant root cause analyses, and plan preventive actions. The certification body will provide the audit report and confirm whether the certification has been achieved.

Once the audit report is uploaded on the BRCGS Directory claim free licence to all technical content through BRCGS Participate and unlimited licences to our BRCGS Professional programme.

6 | Maintain

Ensure you continue to meet the requirements. Continual development. Arrange new audit before annual expiry.
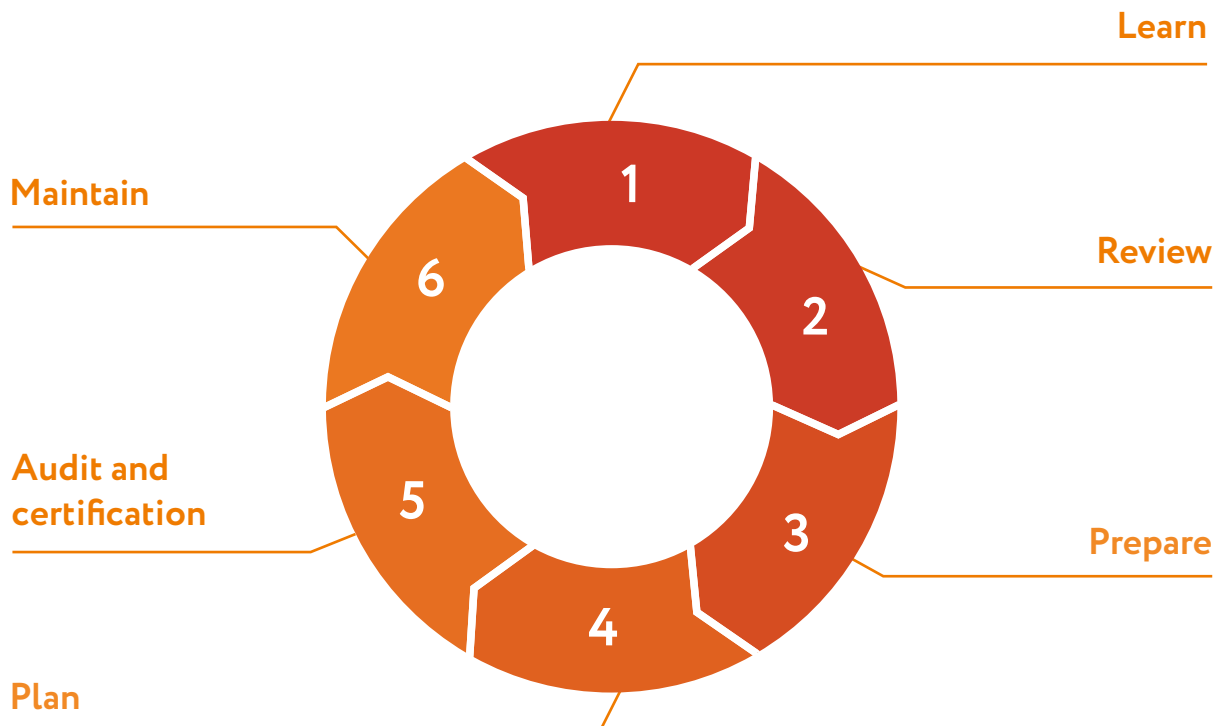
Global Standards

Food Safety

The Global Standard for Food Safety is developed by food industry experts including retailers, manufacturers and food service organisations. It is also benchmarked by the Global Food Safety Initiative (GFSI). As a result, it is rigorous and detailed, while being easy to understand.

It provides a framework for the management of product safety, integrity, legality and quality by defining the necessary operational controls for manufacturing, processing and packing of food and food ingredients.

The Global Standard for Food Safety focuses on

- **Senior management commitment and the development of a culture of product safety**

- **Significant food safety hazards for products and processes, to ensure the safety of products based on hazard analysis and critical control points (HACCP) and a food safety plan**

- **Quality management systems for the documentation of organisational and management policies and procedures**

- **Environmental and operational conditions necessary for the production of safe food**

- **Development of food fraud prevention systems to protect the site from purchasing fraudulent materials**

- **Encouraging sites to develop robust systems for product security and food defence**

- **Requirements for high-risk, high-care and ambient high-care production risk zones**

Packaging Materials

Packaging is a fundamental part of any brand: it defines product integrity and security and drives innovation. Consumers are attracted to strong and recognisable products that need to be consistent in size, colour and shape. It is essential that suppliers produce safe, legal packaging and that the management of product quality meets customer requirements. The Global Standard for Packaging Materials was the first Packaging Standard in the world recognised by the GSFI benchmarking committee.

The Global Standard for Packaging Materials is suitable for manufacturers of primary, secondary and tertiary packaging materials; producers of packaging materials for conversion or printing and suppliers of packaging materials from stock where additional processing or repacking occurs.

The Global Standard for Packaging Materials focuses on

- **Senior management commitments to provide adequate human and financial resources and an environment that facilitates continual development**

- **Hazard analysis and risk assessment based product safety programme**

- **Robust quality management systems to ensure that sites work in a systematic way**

- **Implementation of good manufacturing practices within the production areas while recognising the diversity and breadth of the packaging industry, and the skills required to audit it**

- **Establishment of a microbiological environmental monitoring programme based on risk. The importance of product safety and quality culture in the drive to improve transparency and coherence across the supply chain**

Consumer Products

The Global Standard for Consumer Products is designed for global specifiers, retailers and manufacturers of non-food raw materials and finished products. Since this is a very broad sector, the Standard consists of two parts, covering General Merchandise, and Personal Care and Household. In addition, sites can be certificated at either Foundation Level or Higher level. The resulting flexibility enables sites to choose the right category, as well as providing a clear pathway for continuous development.

Both Global Standards for Consumer Products focus on

- **The importance of senior management commitment and the development of competent personnel**

- **Product risk assessments to ensure that product design, packaging and labelling are safe and legal before production even begins**

- **Process risk assessments to ensure any potential issues during production have been understood, prioritised and managed effectively**

- **The suitability of the design and maintenance of the factory and production environment in protecting products from the risk of contamination**

- **An effective risk-based product testing and sampling process**
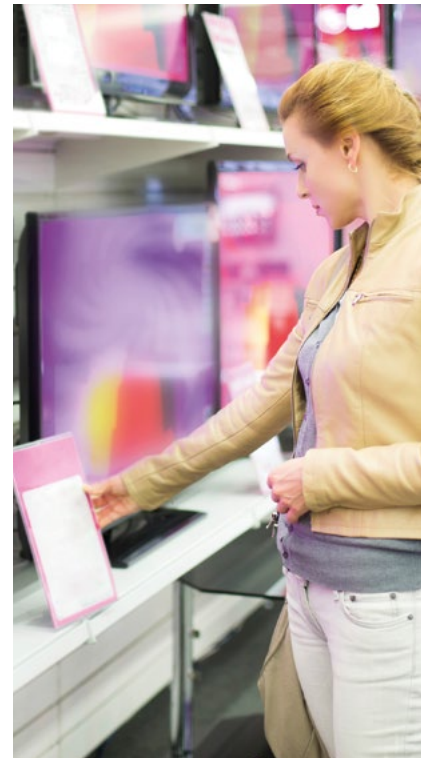
Agents and Brokers

Agents and Brokers are non-manufacturing traders who buy, sell or facilitate the trade of products. They provide a critical link in the movement and trade of products. They also influence product safety and quality standards, as well as being responsible for maintaining an effective chain of traceability.

The Global Standard for Agents and Brokers provides a framework for managing the safety, quality and legality of products for non-manufacturing businesses in the food, packaging and consumer product industries.

The Global Standard for Agents and Brokers is aimed at

- **Brokers: companies that purchase, or take title to, products for resale to manufacturers, other brokers, retailers or food service companies, but not directly to the consumer**

- **Agents or non-manufacturing service providers: companies that trade between a manufacturer or broker and their customers, but do not own, or take title to, the goods**

- **Importers/exporters: companies that facilitate the movement of products across national boundaries, satisfying legal and customs requirements. Importers and exporters are often also agents and/or brokers**

Storage and Distribution

The Global Standard for Storage and Distribution provides the essential certification link between the range of BRCGS Standards and the end user, such as the retailer or the food service company. The objective is to ensure product safety, integrity, quality and legality during storage and distribution, and that customer confidence is upheld through audit and certification.

This Standard has been developed by multi-stakeholder groups, including industry representatives from certification bodies, food service organisations and retailers. It is designed to reflect best practice and includes a risk-based product safety management system to facilitate continuous improvement.

The Global Standard for Storage and Distribution focuses on

- **Comprehensive scope covering areas of quality, hygiene and product safety; providing a benchmark for best practice in storage and distribution industries**

- **Reduction of damage, waste and, therefore costs to the business**

- **'Due diligence' requirements of both the certified company and the customers using their service**

- **Providing a report and certification that customers can trust, no need for their own audits**

- **Ongoing surveillance and follow-up corrective actions to ensure the establishment of self-improving quality, hygiene and product safety systems**

Retail

The Global Standard for Retail is an essential certification for organisations that retail food products, as well as all other consumer products. As well as retailing, the Standard covers commissary, sourcing and in-store production.

Retailers are the last step in the food supply chain so play a critical role in managing the chain, as well as delivering goods and services to the consumer.

This Standard is, therefore, designed to promote best practice on product safety, quality and the operational criteria for legal compliance and consumer protection.

It is aimed at

- **Organisations that retail both food and other consumer products**

- **Sourcing and supplier approval programmes**

- **In-store preparation and processing functions**
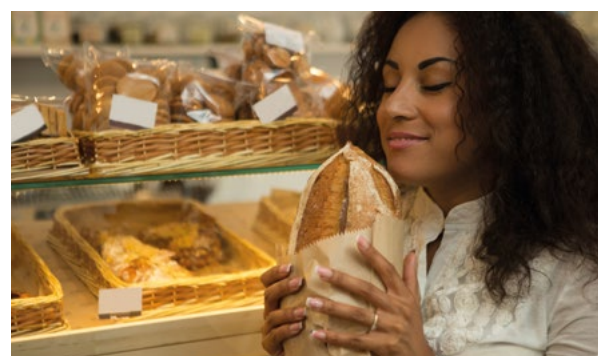
Additional products and services – BRCGS support

BRCGS Bookshop

The BRCGS Bookshop provides both downloadable and hard copies of the BRCGS Global Standards, Interpretation Guidelines and many other BRCGS publications, including the Food Safety Culture Excellence assessment module and other digital products.

brcgsbookshop.com

BRCGS Participate

BRCGS Participate is the online information platform for BRCGS certificated sites and Delivery Partners. It is available to all sites as part of the service fee. It provides exclusive access to all BRCGS publications, webinars, case studies, white papers and reports.

brcgsparticipate.com

BRCGS Professional

BRCGS Professional is a learning programme which will give you international recognition for the key skills and knowledge essential for product safety management.

brcgs.com/training/brcgs-professional

BRCGS Academy

The BRCGS Academy provides a range of training courses to ensure auditors, certification bodies, sites and manufacturers have the very best information and training to apply the BRCGS Global Standards throughout their businesses.

The Standards are complex technical documents with a high volume of information making clear, professional training in their implementation paramount. Therefore, the BRCGS Academy's priority is to ensure the Standards are implemented correctly and uniformly across the world.

brcgs.com/training

BRCGS Events and Conferences

BRCGS Events and conferences provide a unique opportunity to meet peers, network, knowledge share and learn from industry experts.

brcgs.com/events

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