

Making quality assurance more efficient

“Food safety certification is an important matter, and BRCGS is the right choice to make all that happen”

PT Korma Jaya Utama was established in 1948 and the current processing unit started operating in 1974. The processing unit has a capacity of 12,000 bottles/day and average production of 8,000 bottles/day. The various types of Sweet Soy Sauce food products that are processed include several variants of product brands 365 Super Indo Sweet Soy Sauce, Cap Korma, PROIBU, Zaitun, and Valueplus. The number of processing employees is 42 people and staff employees are 10 people. Currently PT Korma Jaya is located at Jalan M. Saidi No. 39, South Petukangan District, Pesanggrahan District, South Jakarta, Indonesia.



Case study



Starting The Journey

PT Korma Jaya Utama chose BRCGS because the BRCGS Food Safety Standard enabling all types of food manufacturers to demonstrate that they follow the procedures in place when producing food. BRCGS is internationally recognized by GFSI, and by applying standards that have been recognized by GFSI makes quality assurance more efficient because it avoids double audits from various clients or distributors. The BRCGS standard also contains detailed and technical requirements related to environmental and operational conditions.

Implementation and Capacity Building

First of all, it is important for PT Korma Jaya Utama to ensure the commitment and support of the owners and leaders in the company. Furthermore, Super Indo team helps to prepare the implementation of standard requirements. After both of them were ready, we held training and then start implementing the requirements in factory.

The training and assistance provided by Super Indo team greatly helped PT Korma Jaya Utama in understanding the requirements of the BRCGS standard and applying the principles of food safety. The biggest challenge was the lack of knowledge of human resources in the company. After carrying out the BRCGS certification process, we have gained a lot of new knowledge that is useful for the company.

Key Benefits and Improvements

The experience in complying with BRCGS Standards and obtaining certification gives PT Korma Jaya Utama more knowledge in understanding the basic requirements of BRCGS and understand the integrated food safety system to ensure that all suppliers in

the company have complied with the food safety program.

BRCGS standard also protect the company's brand so that customers can be confident in the production and supply chain management of PT Korma Jaya Utama. Because of increased customer confidence in product safety and quality and more recognized in the directory, PT Korma Jaya Utama also hopes that the sales figures will increase.

Top Tips for Other Companies

“Food safety certification is necessary to obtain recognition from external and independent parties stating that the organization has carried out the food production process according to standards. BRCGS is the right choice to make all that happen.”

