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Email: publishing@brcgs.com
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How this publication is organised

This publication sets out the requirements for the auditing and certification of food manufacturers in order for them to achieve certification for the Global Standard Food Safety.

The document consists of the following parts:

**Part I Introduction**
Provides an introduction and background to the development and benefits of the Standard.

**Part II Requirements**
Details the requirements of the Standard with which a company must comply in order to gain certification.

**Part III Audit protocol**
Provides information on the audit process and rules for the awarding of certificates. It details the different audit programmes available within the Standard, as well as information on the logos and the BRCGS Directory.

**Part IV Management and governance**
Describes the management and governance systems in place for the Standard and for the management of certification bodies registered to operate the scheme.

**Appendices**
The appendices provide other useful information, including auditor competency requirements, product categories and a glossary of terms.