



# BRC GLOBAL STANDARD FOR FOOD SAFETY

## WHO IS CONCERNED?

Any food business:

- Exporting to the UK or the USA;
- Producing retailer-branded products;
- Producing food products under its own brands;
- Producing food or ingredients for use by other food businesses or food service companies.

## FRAMEWORK

Following the growing use of private labels in the food retail industry, the British Retail Consortium (BRC), developed a standard that would help protect retailers by defining strict criteria for the qualification and selection of their suppliers.

The BRC, whose members include such important British retailers as Tesco Stores, Sainsbury's Supermarket and ASDA Stores, consequently issued a range of Standards for the application of good practices in the manufacture, packaging, distribution and sale of food and beverages. The BRC Global

Standard for Food Safety was developed to specify the food safety, quality and operational criteria required to be satisfied by a food manufacturing organisation in order to fulfil its obligations with regard to legal compliance and consumer protection.

Achieving certification against the BRC Standard is essential for all companies wishing to expand their market and sell retailer-branded products to high-volume retailers.

The BRC Global Standard for Food Safety is internationally recognized as a GFSI (Global Food Safety Initiative) scheme.

## OUR SERVICES

Benefiting from a long experience in the agri-food sector, Certiquality provides certification services against the BRC Global Standard for Food Safety as an effective tool to guarantee consumer safety.

Certiquality is accredited to grant BRC certification and performs audits for all classes of products that fall within the scope of the Global Standard for Food Safety. Such audits are conducted by highly qualified personnel, who can also carry out integrated audits against the main food safety standards. BRC certification concerns four main areas that cover substantially all business activities:

- Senior management commitment;
- An HACCP plan;
- A quality management system;
- Pre-requisite programmes.

## YOUR BENEFITS

BRC certification:

- ✓ Qualifies the certified company as a supplier to the high-volume retail industry;
- ✓ Provides recognition at an international level;
- ✓ Ensures visibility through the BRC database;
- ✓ Allows companies to ensure food safety in compliance with applicable legal requirements;
- ✓ Implements continual performance improvements in terms of food safety;
- ✓ Enhances mutual confidence between suppliers and retailers.

## THE CERTIFICATION PROCESS

The main stages of the certification process are:

- ✓ An optional preliminary audit to assess the company's situation with respect to the requirements of the BRC standard in order to identify, through a gap analysis, strengths and potential areas for improvement;
- ✓ Voluntary participation in the BRC registration programme for companies which do not yet satisfy the requirements of the standard, but nevertheless wish to appear on the BRC database in order to advertise to their customers their efforts to achieve certification;
- ✓ A certification audit;
- ✓ Issuance of the certificate and delivery of the audit report;
- ✓ Annual surveillance audits;
- ✓ Potential unannounced audits.

Certiquality can perform integrated audits combining the BRC standard with the main food safety standards and regulations (ISO 9001, IFS, UNI 10854, ISO 22000, FSSC 22000, GlobalG.A.P., Product certification, ISO 22005).

## OUR REFERENCES

Balconi Spa  
Industria Dolciaria  
Cavit Società Cooperativa  
Fattoria Scaldasole Srl  
Francia Latticini Spa  
Generale Conserve Spa  
Golferia in Lavezzola Spa  
Melegatti Spa  
Pellini Caffè Spa

## FURTHER READING

Certiquality guidelines on correlations between the IFS, BRC, ISO 22000 and ISO 9001 standards



## CONTACTS US:

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