



# **WHAT IS BRC?**

The British Retail Consortium (or BRC) is one of the leading trade associations in the United Kingdom. They represent all forms of retailers from small, independently owned stores, to big chain stores and department stores.

The BRC Standard was developed in the late 1990's in response to concerns by suppliers regarding multiple audits and differing food safety management standards. The British Retail Consortium (BRC),a UK trade organization that represents the interests of the UK retailers, has published the BRC Global Standard for Food Safety, globally setting the minimum standard of hygiene in food manufacturing plants.

The BRC Global Standard for Food Safety Issue 6 is for any food supplier, regardless of product or country of origin, that wishes to achieve a certification for a GFSI benchmarked standard. This standard is most suitable for food manufacturers and processors, supplying into Europe and the UK, although it has widespread acceptance generally.

BRC Global Standards is a leading safety and quality certification program, used by over 22,000 certificated suppliers in 123 countries, with certification issued through a worldwide network of accredited certification bodies.





# **Benefits of BRC certification**

Certifying your food safety management system against the BRC Global Standard for Food Safety has the following benefits:

- · Enhancement of your food safety management system
- · Demonstration of your commitment to producing and trading safe food
- Increase in consumer confidence in your products
- Improvement of market and customer perceptions
- Fewer number of supplier assessments
- Lesser requirement for food supplier audits
- Easily combined with additional certifications such as ISO 9001 and HACCP
- Improved credentials of supply retailers and food service companies
- Enhanced customer confidence in your brand's safety and quality

Providing BRC consulting, Training, implementation and Certification facilitation services across the world.

The BRC was the first standard to be recognized as meeting the GFSI benchmark. Benchmarking to GFSI ensures that the BRC Global Standard for Food Safety is accepted by many of the world's biggest retail groups, such as Walmart. The BRC's ability to react to changing safety concerns, meeting customer requirements, and providing a simple, easy-to-follow process for manufacturers, has resulted in the Standard becoming one of the most popular GFSI standards.

The Standard benefits not only the retail industry, but also food manufacturers, importers, caterers, ingredient suppliers and all stakeholders of the food service industry. It is used by suppliers in Europe, Africa, the Middle East, Asia, the Far East, North and South America and Australia.





# The Standard is divided into seven sections:

# 1. Senior Management Commitment and Continual Improvement

For any food safety system to be effective it is essential the senior management team is fully committed to its application and continued development.

### 2. The Food Safety Plan (HACCP)

The basis for the Food Safety System is an effective HACCP (Hazard Analysis and Critical Control Point) program based on the requirements of the internationally recognized Codex Alimentarius system.

## 3. Food Safety and Quality Management System

Sets out requirements for the management of food safety and quality, building upon the principles of ISO 9000. This includes requirements for product specifications, supplier approval, traceability, and the management of incidents and product recalls.

#### 4. Site Standards

Sets out expectations for the production environment including the layout and maintenance of buildings and equipment, cleanliness, pest control, waste management and foreign body controls.

#### 5. Product Control

Includes the requirements for product design and development including allergen management, product and ingredient provenance, product packaging and product inspection, and testing.

#### 6. Process Control

Includes the establishment and maintenance of safe processes, weight/volume control and equipment calibration, and ensures the documented HACCP plan is put into practice.

#### 7. Personnel

This focuses on employee requirements, such as staff training, protective clothing and personal hygiene.



## We partner with your organization to achieveBRC certification

We are a team of highly skilled, qualified and motivated consultants and trainers having vast industrial experience. We partner organizations across the world to implement and achieve BRC certification. Our consulting approach is highly professional, time bound and effective, resulting in ease of implementation, and adds value to the business processes of the client organization. We provide BRC training, consulting implementation and certification services in India, USA, UK, Saudi Arabia, UAE, Europe and African countries.

Our dedicated approach to your success and a host of comprehensive services are all aimed towards helping your organization achieve BRC certification.

### We enable organizations to align themselves for certification by:

- Systematically examining their operations for threats and vulnerabilities.
- Conducting a gap analysis and reviewing existing quality management systems.
- Identifying applicable laws and regulations.
- Establishingan information quality policy and objectives.
- Designing and developing coherent strategies.
- Identifying documentation requirements.
- Training employees at all the levels on BRC standards.

- Provide assistance to successfully conduct an Internal auditand management review.
- Helping the organization seek certification for BRC.

In addition to consulting (online & onsite), we provide the following trainings:

- BRC overview training
- BRC for the SME
- Developing BRC documentation
- Internal auditor training

# We Measure Our Success By Customer Success....And Our Customer make Us Feel Very Successful

Contact us at info@iso-consultants.com to get your organization BRC certified.