

# BRC (GSFS) FOOD



The BRC Global Standard for Food Safety was born in 1998 to **ensure** that **brand products** are produced according to well-defined quality **standards** and in compliance with minimum requirements.

It can be compared to a **specification** that **binds qualified suppliers to the distribution company**.

It is one of the food safety standards recognized by the **Global Food Safety Initiative (GFSI)**, an international initiative, whose main purpose is to strengthen and promote food safety throughout the supply chain.

Recently, the GFSI has managed to persuade a number of international retailers (such as **Carrefour, Tesco, Metro, Migros etc.**) to accept the concept of equivalence and **interchangeability between the standards** recognized by the GFSI, thus allowing to reduce the duplication of certificates of compliance against very similar standards.

The application of the **BRC** is therefore a necessary **prerequisite in order to export** one's products, and is a recognized instrument to ensure the company's reliability.

The standard was developed by:

- British Retail Consortium, which represents the major British retailers such as Tesco Stores, Sainsbury's Supermarket, ASDA Stores, etc.
- UKAS (United Kingdom Accreditation Service), Britain's national accreditation body, which recognizes the standard

**CSQA** is **accredited by ACCREDIA** for BRC Global Standard for Food Safety certification services.

## KEY POINTS

The standard applies to **food processing and preparation companies** and identifies the specific elements of a management system focused on the **quality and health safety** of the products, which takes the **HACCP system** as a reference for planning and implementing.

**Key points** are:

- adoption of **good practices**;

- adoption of a **HACCP** system;
- adoption of a documented **quality management system**;
- control of the **standards for work environments, product, process and personnel**;
- existence of appropriate **specifications** for:
  - raw materials (including packaging materials),
  - finished product, intermediate products / semi-finished products (where applicable),
  - monitoring of suppliers,
  - site location,
  - the accumulation, collection and disposal of waste material,
  - hygienic and staff organization standards,
  - process control.

## **BENEFITS**

The main benefit is that the Company can **expand the range of its customers**. The international recognition of this Standard allows to meet the needs of British customers.

For companies that already apply a quality management system according to ISO 9001 or use the HACCP methodology, compliance with these standards is very easy, with the possibility of exploiting **synergies and common elements between the different standards**.

All this results in a **reduction in the time and cost** required for audits.