

# BRCGS CERTIFICATION

## BRCGS, standards increase trust in brands through rigorous supply chain assurance services.

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### BUSINESS CHALLENGE

Demand for food safety is growing. Consumers and authorities increasingly insist that the food we eat is backed by high levels of quality and security. If a safety or quality issue occurs, the source needs to be found quickly and the problem needs to be rectified. Demands are usually made of retail first, but responsibility now spreads through the entire food supply chain to include food producers, primary producers and transporters.



### WHAT IS BRCGS?

BRCGS Standards is a global brand that helps build trust in the food supply chain. Standards for Food Safety, Packaging Materials, Storage and Distribution, Gluten-Free and Plant-Based set the benchmark for good manufacturing practices, and help assure customers that products are safe, legal and of high quality.

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### BRCGS STANDARDS

- **Food Safety:** These Standards have been adopted by over 20,000 sites in 130 countries. They are accepted by 70% of the top 10 global retailers, 60% of the top 10 quick-service restaurants, and 50% of the top 25 manufacturers. Food Safety Standards provides a framework for managing product safety, integrity, legality and quality in food and food ingredients manufacturing, processing and packaging.
- **Packaging Materials:** 4,500 suppliers in over 80 countries have chosen to be certified according to BRCGS. Packing Materials Standards can be used by any manufacturer that produces packaging materials for all types of products from food to consumer products - and at all levels: primary, secondary and tertiary.
- **Storage and Distribution:** These standards provide the essential certification link between our range of Manufacturing Standards and end users, such as retailers or food service companies. They ensure that product integrity is maintained during storage and distribution, and that customer confidence is maximized through audit and certification.
- **Gluten-Free:** GFCP Global Standards are unique and different from all other GF certifications, as they certify your business, facility and its gluten-free manufacturing controls. They promote the preventative controls outlined within HACCP principles, GFSI benchmark standards, the Food Safety Modernization Act, and the Safe Food for Canadians Act. When managed correctly, they also align with all global gluten-free regulations.



# BRCGS CERTIFICATION

## KEY BENEFITS



Compliance with a standard that is in line with GFSI requirements; and covered by recognized IAF accreditation



Effective control of internal processes, minimizing risk of failure



Reinforced customer confidence



Widely accepted by many retailers, manufacturers, ingredients companies and food service organizations



Focus kept on essential challenges



Streamlined production



Minimization of significant food risks



Signals a proactive approach to food safety



Increased transparency

## OUR PROCESS

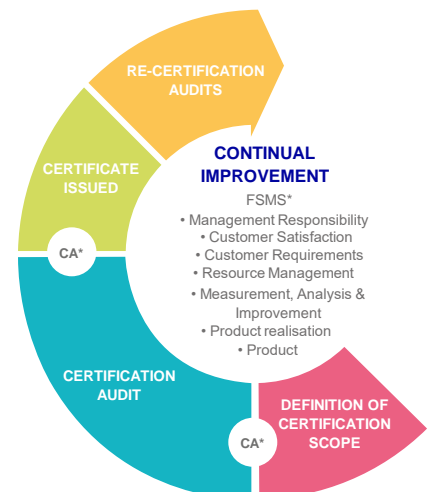
Key steps in our certification process are:

- **Definition** of certification **scope**
- **Certification audit** (certificate issued) to verify that BRCG Standards are met
- **Surveillance audit** to verify that the management system continues to meet the requirements of the standard and to monitor continual improvement
- **Re-certification audit** to follow compliance and continual improvement

After each step, a thorough, straightforward report is quickly delivered, allowing your company to continually improve its food safety management performance.

\* FSMS: Food Safety Management System

\*\* CA: Corrective Action (if necessary)



## WHY CHOOSE BUREAU VERITAS SERVICE?



### FOOD EXPERTISE

Bureau Veritas Certification can help every player in the food supply chain meet the highest standards of Quality, Health & Safety, and Environmental compliance. Our auditors and inspectors are dedicated to specific sectors, they are able to assess your processes and deliver a high quality service.



### RECOGNITION

Bureau Veritas Certification signed an agreement with the FSSC and is now one of the associated certification bodies. Additionally, Bureau Veritas Certification is part of the ISO technical committee, TC34/SC17 (Management Systems for Food Safety) and was the first international certification body worldwide to obtain ISO22000 accreditation. Bureau Veritas has a global accreditation from UKAS to deliver FSSC 22200 certificate all over the world.



### NETWORK

We operate in more than 100 countries. This global presence means that our clients receive the double advantage of international expertise combined with a genuine depth of local knowledge (language, culture, laws, customs, etc.) ensuring a high-quality audit.



### MARK OF GLOBAL RECOGNITION

The Bureau Veritas Certification Mark is a globally recognized symbol of your organization's ongoing commitment to excellence, sustainability, and reliability.

For details about this service, please contact Bureau Veritas Vietnam

Email: [contact.vn@bureauveritas.com](mailto:contact.vn@bureauveritas.com)  
Website: [www.bureauveritas.vn](http://www.bureauveritas.vn)



Shaping a World of Trust