



1

About Us

AIB INTERNATIONAL logo is in the top right. A world map is shown with red and grey areas. Statistics are listed on the left: **5 Regions**, **250+ Professionals**, and **126 Countries Served**.

5 Regions

250+ Professionals

126 Countries Served

2

Mission

To positively impact the food supply chain, by

- Promoting food integrity
- Equipping our clients with knowledge
- Supporting the delivery of safe, high-quality food every day



3

Today's Speaker

BRCGS

AIB
INTERNATIONAL



Benz Thomas

Regional Head, South Asia Pacific
BRCGS

4

Market Context

Brand owners are focused on product integrity more than ever:

- **Consumer consciousness** about quality, safety, sustainability, provenance, ethical & nutrition on the rise globally
- **Transparency** enabled by technology is transforming the way trust is won and lost
- Supply chains are becoming longer and **more complex**, raising the stakes higher still

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7

Our History

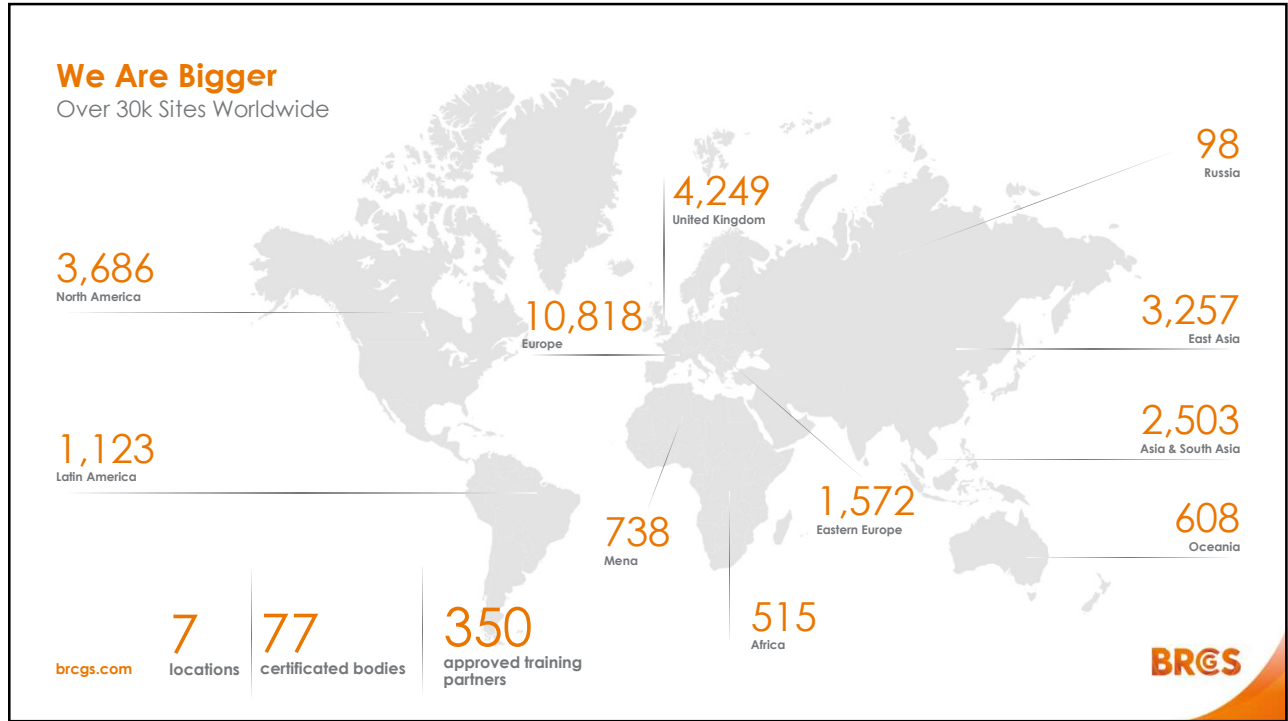
Building a package of supply chain assurance services

<p>1996</p> <p>BRC Global Standards was set up to reduce audit duplication by UK retailers</p>	<p>2000</p> <p>Food Safety first standard to be recognised by GFSI</p>	<p>2003</p> <p>Consumer Products first published</p>	<p>2014</p> <p>Agents and Brokers first published</p>	<p>2015</p> <p>BRCS e-Learning launched</p>	<p>2017</p> <p>Food Safety Culture Excellence launched</p>	<p>2018</p> <p>Acquisition of the Allergen Control Group Inc. (AGC) New Service package launched</p>	<p>2020</p> <p>Virtual training launched</p>	<p>2020</p> <p>Plant-based Standard Published Tell BRCS Confidential Reporting launched</p>
<p>Food safety first published</p> <p>1998</p>	<p>Packaging and Packaging Materials first published</p> <p>2001</p>	<p>Storage and Distribution first published</p> <p>2006</p>	<p>Offices opened in USA and India Acquired by LGC Group Retail first published</p> <p>2016</p>	<p>START! Global Markets Food Safety Published</p> <p>2018</p>	<p>BRCGS Branding Launched February 2019</p> <p>Issue 3 Gluten-Free published</p> <p>2019</p>	<p>Ethical Trade and Responsible Sourcing Published</p> <p>2019</p>		

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8



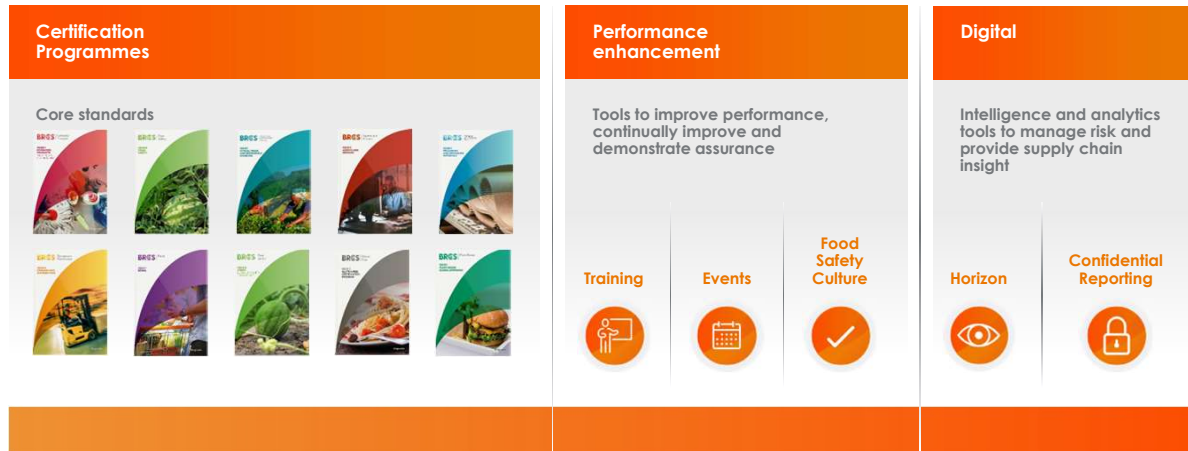
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10

Products and Services

Delivering supply chain assurance



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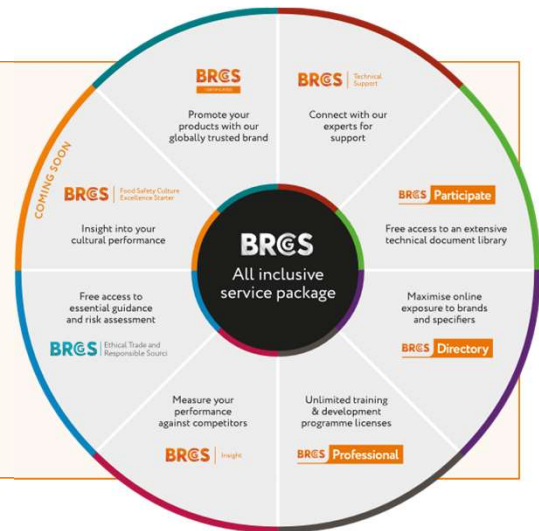
11

All-Inclusive Service Package

Supporting development and continual improvement

Benefit from an all-inclusive service package to support continuous improvement:

- Insight reports
- Food Safety Culture Excellence Lite
- Logo License
- Technical Support
- Register for the Learning and Development Programme Reports to benchmark performance with competitors
- Listing on supplier shop window
- Subscription for all technical content
- An introductory Culture module
- License to use the BRCGS logo
- Access to BRCGS technical team



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12

The economic value for certificated sites

Commercial Benefits

Sites have invested in technology, staff, product development processes and equipment to gain certification. As a result:



Generating an average sales growth of 7.5%



Generating an average 6% increase in profitability

Operational efficiencies and improvements in productivity:

Sites have invested in technology, staff, product development processes and equipment to gain certification. As a result:



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Source: The University of Birkbeck, London (October 2021)

13

Trusted By



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14



15

BRCGS Issue 8 FOOD SAFETY



The image shows the cover of the BRCGS Issue 8 Food Safety standard document. It features the BRCGS logo and the text "Food Safety" and "ISSUE 8 FOOD SAFETY". The cover image depicts a watermelon in a field with green leaves. The BRCGS logo is also visible in the bottom right corner of the cover image.

Published – August 2018
Audits commenced – February 2019

Coverage

- Primary products, processed food, food for further processing
- Additional voluntary modules
- Branded & own label

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16

Aims of the Standard

Specifies **safety**, **quality** and operational criteria required to be in place within a food organisation to fulfil obligations with regard to **legal compliance** and **protection of the consumer**



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17

Benefits of the Standard

For sites:

- Protect company reputation, brand and image
- Address consumer assurance demands and demonstrate industry best practice by encouraging the development of a product safety culture
- Reduction in risks and potential liabilities
- Increased market access and market share (entry barrier removed)
- Regulatory compliance
- Business improvement through continual improvement by enhancing root cause analysis and internal audit requirements, as well as access to BRCGS Service Package
- Compliance with a standard that is in line with GFSI 2020 requirements

For brands:

- Visibility of supplier performance and competence
- Confidence in supplier performance to adapt to changing operations and distribution models
- Provide greater consumer confidence
- Supplier compliance with a standard that is in line with GFSI 2020 requirements

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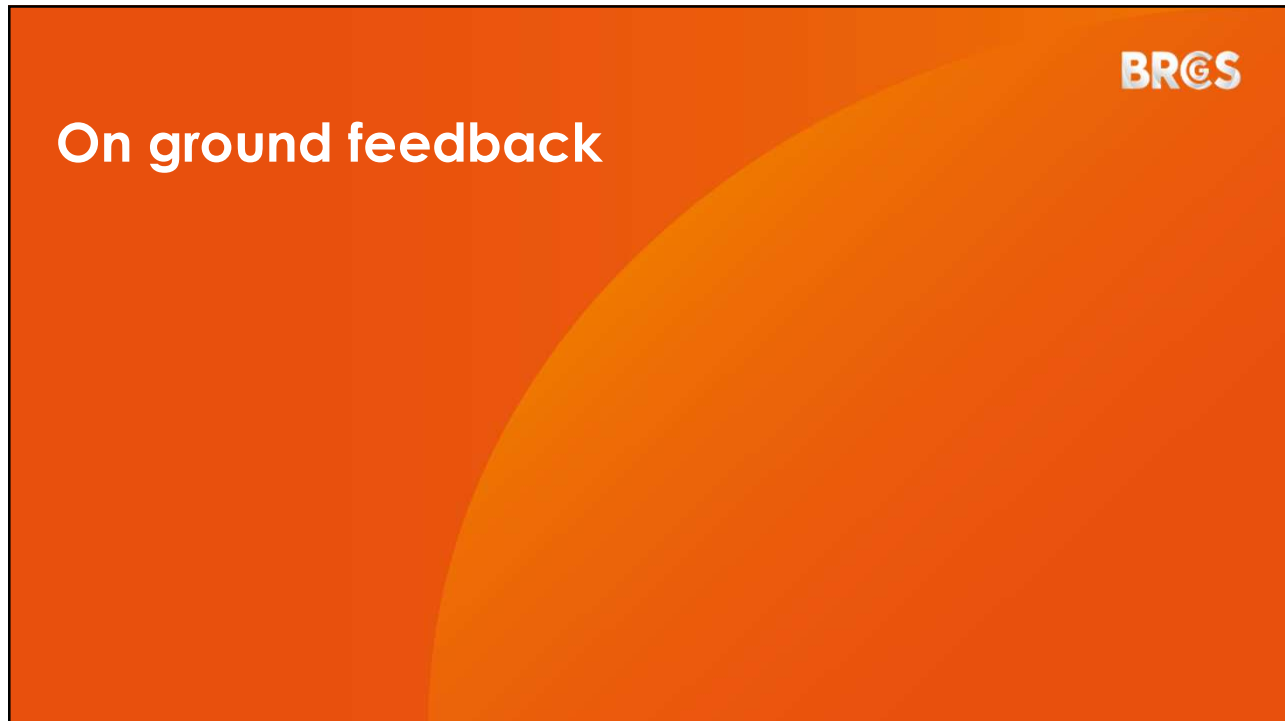
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18

Standard contents

<p>1 SENIOR MANAGEMENT COMMITMENT</p> <p>1.1 Senior management commitment and continual improvement 11</p> <p>1.2 Organisational structure, responsibilities and management authority 12</p> <p>2 THE FOOD SAFETY PLAN – HACCP</p> <p>2.1 The HACCP food safety team 13</p> <p>2.2 Prerequisite programmes 13</p> <p>2.3 Describe the product 14</p> <p>2.4 Identify intended use 14</p> <p>2.5 Construct a process flow diagram 14</p> <p>2.6 Verify flow diagram 14</p> <p>2.7 List all potential hazards associated with each process step, conduct a hazard analysis and consider any measures to control identified hazards 15</p> <p>2.8 Determine the critical control points (CCPs) 15</p> <p>2.9 Establish critical limits for each CCP 15</p> <p>2.10 Establish a monitoring system for each CCP 16</p> <p>2.11 Establish a corrective action plan 16</p> <p>2.12 Establish verification procedures 16</p> <p>2.13 HACCP documentation and record-keeping 16</p> <p>2.14 Review the HACCP plan 17</p>	<p>3 FOOD SAFETY AND QUALITY MANAGEMENT SYSTEM</p> <p>3.1 Food safety and quality manual 18</p> <p>3.2 Document control 18</p> <p>3.3 Record completion and maintenance 18</p> <p>3.4 Internal audits 19</p> <p>3.5 Supplier and raw material approval and performance monitoring 20</p> <p>3.6 Specifications 23</p> <p>3.7 Corrective and preventive actions 24</p> <p>3.8 Control of non-conforming product 24</p> <p>3.9 Traceability 24</p> <p>3.10 Complaint-handling 25</p> <p>3.11 Management of incidents, product withdrawal and product recall 25</p> <p>4 SITE STANDARDS</p> <p>4.1 External standards 27</p> <p>4.2 Site security and food defence 27</p> <p>4.3 Layout, product flow and segregation 28</p> <p>4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas 28</p> <p>4.5 Utilities – water, ice, air and other gases 29</p> <p>4.6 Equipment 29</p> <p>4.7 Maintenance 30</p> <p>4.8 Staff facilities 30</p> <p>4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas 31</p> <p>4.10 Foreign-body detection and removal equipment 33</p> <p>4.11 Housekeeping and hygiene 35</p> <p>4.12 Waste/waste disposal 38</p> <p>4.13 Management of surplus food and products for animal feed 38</p> <p>4.14 Pest management 39</p> <p>4.15 Storage facilities 40</p> <p>4.16 Dispatch and transport 41</p> <p>5 PRODUCT CONTROL</p> <p>5.1 Product design/development 42</p> <p>5.2 Product labelling 42</p> <p>5.3 Management of allergens 43</p> <p>5.4 Product authenticity, claims and chain of custody 44</p> <p>5.5 Product packaging 45</p> <p>5.6 Product inspection and laboratory testing 45</p> <p>5.7 Product release 46</p> <p>5.8 Post-food 46</p>	<p>6 PROCESS CONTROL</p> <p>6.1 Control of operations 48</p> <p>6.2 Labelling and pack control 48</p> <p>6.3 Quantity – weight, volume and number control 49</p> <p>6.4 Calibration and control of measuring and monitoring devices 50</p> <p>7 PERSONNEL</p> <p>7.1 Training: raw material handling, preparation, processing, packing and storage areas 51</p> <p>7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas 52</p> <p>7.3 Medical screening 52</p> <p>7.4 Protective clothing: employees or visitors to production areas 53</p> <p>8 HIGH-RISK, HIGH-CARE AND AMBIENT HIGH-CARE PRODUCTION RISK ZONES</p> <p>8.1 Layout, product flow and segregation in high-risk, high-care and ambient high-care zones 54</p> <p>8.2 Building fabric in high-risk and high-care zones 54</p> <p>8.3 Maintenance in high-risk and high-care zones 55</p> <p>8.4 Staff facilities for high-risk and high-care zones 55</p> <p>8.5 Housekeeping and hygiene in high-risk and high-care zones 56</p> <p>8.6 Waste/waste disposal in high-risk, high-care zones 56</p> <p>8.7 Protective clothing in high-risk and high-care zones 56</p> <p>9 REQUIREMENTS FOR TRADED PRODUCTS</p> <p>9.1 Approval and performance monitoring of manufacturers/packers of traded food products 57</p> <p>9.2 Specifications 58</p> <p>9.3 Product inspection and laboratory testing 58</p> <p>9.4 Product legality 59</p> <p>9.5 Traceability 59</p>
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Case study – Tat Hui Foods, Quality Road Jurong, Singapore

Certification journey - ISO 9001- 1999 to 2005, HACCP - 2002) Halal - 2006), BRCGS – 2011

Need for BRCGS Certification

- Adopting industrial best practices for operations
- Learn, develop and progress
- Consumer demand
- BRCGS is more relevant to the food industries
- Systemic approach covering food safety, traceability, process and food defence in a very concise manner

Benefits

- Competitive advantage as the Standard covers all aspects
- Food safety, traceability, processes and food defense
- Certification stands as a testimony of core competence to meet customer needs and expectations

BRCGS | Food Safety
Case study



Tat Hui Foods PTE LTD

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21

BRCGS START!

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22

About START!

The START! Program has been developed to complement the BRCGS Food Safety Standard.

This program is designed for small sites where the full requirements of the Standard may not be practical or add value for those still developing food safety management systems.



30 %
YoY growth

21
Countries

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23



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24

Entry levels for sites

- **Audit and certification will apply only to products manufactured/prepared at site**
 - ✓ Include storage facilities under direct control of site.
- **Does not apply to food products**
 - × that do not undergo any process at audited site
 - × activities relating to wholesale, importation, distribution
 - × Storage outside direct control of company.
- **All clauses - basic and intermediate levels numbered acc. to relevant clause number in BRCGS Food Safety.**
- **Helps identify areas for further consideration when moving from intermediate level to full certification.**
- **There are gaps in clause numbering system where clauses in full Standard do not apply.**

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25

Brand Confidence Starts With A Conversation.

At BRCGS, our definitive Global Standards underpin brand reputation through compliance. To instil greater confidence in your brands and manage your risks in rapidly changing times, start a rewarding conversation with us.

Start the conversation:

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26

Certification

AIB International Certification Services, Inc. provides certification audits for processing, packaging and storage and distribution to all GFSI-benchmarked standards, BRCGS, FSSC 22000, IFS and SQF, and consumer values standards, such as Gluten-Free and RSPO.



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27

The BRCGS Standards

Global Recognition

Recognized by UK, European, North American and Global retailers and brand owners and Benchmarked by the Global Food Safety Initiative.



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28

GFSI-Benchmarked Certification

BRCGS



- Agents & Brokers
- Food Safety
- Packaging
- Storage & Distribution
- BRCGS Start!

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29

The AIB Advantage



- We are a 5-star rated certification body, with well calibrated auditors.
- Certificate issuance is 6 days faster than other certification bodies.
- 90% of companies that use us as their certification body stay with us. The industry average is 79.9%.
- The number of BRCGS certificates issued by AIB International has increased 70% over the past 5 years.

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30

The BRCGS Certification Process

1. Pre-assessment

An optional audit used to assess the level of a system's compliance against the BRCGS Global Standard.



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31

The BRCGS Certification Process



2. Certification

A combination document/facility audit with grades dependent on the number and nature of non-conformances raised and whether the audit was announced or unannounced.

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32

The BRCGS Certification Process

3. Re-certification Audit

This audit verifies continued effectiveness of a facility's system and reviews past performance over the period of the certification. The frequency is either 6 or 12 months and is related to the grade shown on the certificate. See individual Standards for details.



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33

The BRCGS Certification Process

4. Unannounced Audit

The facility will not be informed of the audit date and the site tour will need to begin within 30 minutes of arrival. Companies can choose to have every audit be unannounced, and this will be indicated on the certificate with a +, therefore the top grade becomes AA+.



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34

How Else can AIB International Help You

Other Value-Added Services

- Gap Audit
- Private Training
- GMP Inspections



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35



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Questions?

36

What's Next?

How can I learn more or arrange a meeting?



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37

Schedule a Meeting



• <https://www.aibinternational.com/meeting>



38