

# Case study



OLEGA team  
Villa Reducción  
site

“Achieving BRCGS Professional status is a significant achievement for each of us that not only demonstrates our commitment to food safety and quality, but also equips us with the knowledge necessary to make sound decisions in food production. This undoubtedly strengthens the link between our professionalism and food manufacturing management, ensuring that the highest levels of safety and quality are met at every step of the process.” **Mic. Vanina Mena, Food Safety Manager, Charras Plant**

**OLEGA, a family business founded in 1960, is dedicated to producing, processing, and exporting high-quality peanuts and legumes. Based in Argentina, they utilize advanced technology and highly trained employees to uphold their quality standards for customers in more than 50 countries. The company’s structure ensures the traceability and quality of their products, from peanut farming to final destination delivery.**

OLEGA currently operate two production plants in Charras and Villa Reducción, Córdoba, and, as one of Argentina’s leading exporters and pioneers in blanched peanut production, OLEGA has two blanching facilities—one in Florencio Varela, Buenos Aires, and another in Villa Reducción, Córdoba. These sites are currently certificated to BRCGS Global Standard Food Safety Issue 9.

Across its various sites, OLEGA has over 400 employees so training personnel in the correct methods is essential to ensure rigorous food safety control.

To date, 14 employees have completed the BRCGS Professional Programme, with two more currently enrolled. Eng. Nicolás Fiotek, Blanched Production Manager, was the first to become a BRCGS Professional at OLEGA, which has paved the way for others. He explains why this was important to the business: “We have worked to BRCGS Standards since 2008, so BRCGS is, in some way, part of our company culture.”



OLEGA team- Charras site



### OLEGA team- Florencio Valera site

The inclusion of employees from different certificated sites within the BRCGS Professional programme was to strengthen our culture and demonstrate to our clients our commitment to quality, legality, safety and authenticity.

The more people who have the knowledge and the BRCGS culture rooted, the more linear internal communication will be. In some ways, people will start speaking in the same language.”

Employees at OLEGA completed a number of BRCGS training courses to achieve the globally recognised BRCGS Professional status including, sites and auditor training, Hazard Analysis and Critical Control Points (HACCP), validation and verification, risk assessment, root cause analysis and product safety culture. Speaking of the value of the programme to the industry, Nicolás said: “official training gives more certainty on what is required by BRCGS Standards. The official courses not only provide the knowledge and understanding of BRCGS guidelines, they also provide the necessary tools for food safety management.

We are part of a market that shows a high commitment to the pillars of BRCGS certification. It is important to us to be aligned with the needs and demands of the market.”

As a result of this recent achievement, OLEGA anticipates improved internal communication and advancements in quality and safety processes. Staff members who have completed the program hold key roles, with direct responsibility for other staff, and they believe the training will enhance communication, expedite problem resolution, and increase product and process assurance.

Looking to the future, OLEGA has just started the roasted peanut process and will be installing a new peanut paste plant. Nicolás explains: “Both products require an exhaustive level of food safety control, so training is key for the personnel involved in all the processes. We are convinced that the path we have now started with BRCGS Professional for our personnel during the initial phase of these projects will be instrumental in the quality and safety of the finished products.”

“The BRCGS Professional programme has been excellent. It is essential that food manufacturing companies meet high standards to ensure the safety of food products for consumers. It is great that this programme consists of courses necessary to manage the standard requirements, and other complementary courses that are of great importance for quality system management. Courses such as verification and validation, as well as root cause analysis, are essential to strengthen decision making when implementing and maintaining systems, providing them with robustness and solidity. These courses are designed to improve decision making and ensure quality and safety at all times.”

### Eng Silvina Ortíz, Food Safety Manager, Reducción Plant



### OLEGA Villa Reducción site