

# **BRC Certification – Improve Your Food Quality**

## **What is BRC?**

The British Retail Consortium (BRC) is a global organization that sets voluntary standards for the food industry. Their goal is to ensure that the food products that are sold in stores are safe and meet certain quality requirements. To achieve this, the BRC has developed a certification program that companies can pursue to show that they comply with the organization's standards.

## **What is BRC Certification?**

**BRC certification** is a globally-recognized food safety certification that is awarded to companies that meet rigorous safety and quality standards. The BRC certification demonstrates that a company has implemented comprehensive food safety management systems and controls throughout its operation, from ingredient sourcing to product packaging.

## **Why BRC Certification is Important?**

Food safety is a top priority for consumers, and BRC certification is one of the most trusted food safety certifications in the world. By achieving BRC certification, a company demonstrates that they are committed to safeguarding the quality and safety of their products. This can help build trust with consumers and increase sales. Additionally, many retailers and suppliers require BRC certification as a prerequisite for doing business.

## **What are the Benefits of BRC Certification?**

There are many benefits of BRC certification, including:

- Exhibiting a commitment to food safety and quality
- Establishing a trusting relationship with consumers.
- It lowers the risk of product recalls
- Meeting supplier and retailer requirements
- Optimizing business efficiency and performance

## **Requirements for Getting BRC Certified**

In order to achieve BRC certification, a company must meet a number of requirements, including:

1. Establishing and implementing a food safety management system
2. Implementing comprehensive quality control measures
3. Ensuring product traceability throughout the supply chain
4. Verifying ingredient sourcing and manufacturing processes
5. Testing products for contaminants

6. Packaging and labeling products correctly
7. Maintaining an up-to-date safety and quality management system

## **How to get BRC Certification?**

Here are the steps you need to take to get certified:

1. Familiarize yourself with the BRC Global Standard for Food Safety. This will give you a good understanding of the requirements for certification.
2. Develop or update your food safety management system to meet the BRC requirements. This includes having a documented system, training for employees, and effective controls for food safety hazards.
3. Submit an application for BRC certification through a certification body and pay the required fee.
4. Have your management system audited by a BRC-certified auditor.
5. Receive your certification if you pass the audit.