



# Corporate Overview

Science for a safer world.

Benz Thomas










[brcgs.com](http://brcgs.com)



# Our History

Building a package of supply chain assurance services

<p><b>1996</b></p> <p>BRC Global Standards was set up to reduce audit duplication by UK retailers</p>	<p><b>2000</b></p>  <p>Food Safety first standard to be recognised by GFSI</p>	<p><b>2003</b></p>  <p>Consumer Products first published</p>	<p><b>2014</b></p>  <p>Agents and Brokers first published</p>	<p><b>2015</b></p>  <p>e-learning launched</p>	<p><b>2017</b></p>  <p>Food Safety Culture Excellence launched</p>	<p><b>2018</b></p>  <p>Acquisition of the Allergen Control Group Inc. (ACG) New Service package launched</p>	<p><b>2020</b></p>  <p>Virtual training launched</p>	<p><b>2021</b></p>  <p>Horizon launched</p>	<p><b>2022</b></p>  <p>ESG LEAD launched</p>
---	---	---	--	--	---	---	---	--	---

<p>Food safety first published</p>  <p><b>1998</b></p>	<p>Packaging and Packaging Materials first published</p>  <p><b>2001</b></p>	<p>Storage and Distribution first published</p>  <p><b>2006</b></p>	<p>Offices opened in USA and India Acquired by LGC Group Retail first published</p>   <p><b>2016</b></p>	<p>START! Global Markets Food Safety Published</p>  <p><b>2018</b></p>	<p>BRCGS Branding Launched February 2019</p>  <p>Issue 3 Gluten-Free published</p> <p><b>BRCGS 2019</b></p>	<p>Ethical Trade and Responsible Sourcing Published</p>  <p><b>2019</b></p>	<p>Plant-based Standard Published Tell BRCGS Confidential Reporting launched</p>  <p><b>2020</b></p>	<p>Safefood 360 Risk launched</p>  <p><b>2022</b></p>
--	--	---	--	--	---	---	---	--

# Poll question

brcgs.com

**BRCGS**

# We Are Global Market Leaders

A series of world firsts



# We Are Bigger

Over 31k Sites Worldwide

3,686  
North America

Canada

USA

1,123  
Latin America

[brcgs.com](http://brcgs.com)

7  
locations

77  
certificated  
bodies

350  
approved  
training  
partners

10,818  
Europe

Italy

738  
Mena

4,249  
United Kingdom

UK

515  
Africa

Turkey

1,572  
Eastern Europe

India

China

3,257  
East Asia

2,503  
Asia & South Asia

608  
Oceania

**BRCGS**

## We Are Bigger

and do more than you think

31,000

certificated sites

9

core schemes

7

locations

185,000

corrected non-compliances

1,840

auditors

\$800bn

Products sales impacted  
by BRCGS

10,127

professional delegates

18

food safety categories

57%

unannounced visits

94%

satisfaction with auditors

13,217

trained by BRCGS academy

77

number of delivery partners

171

compliance site visits

130+

operating countries

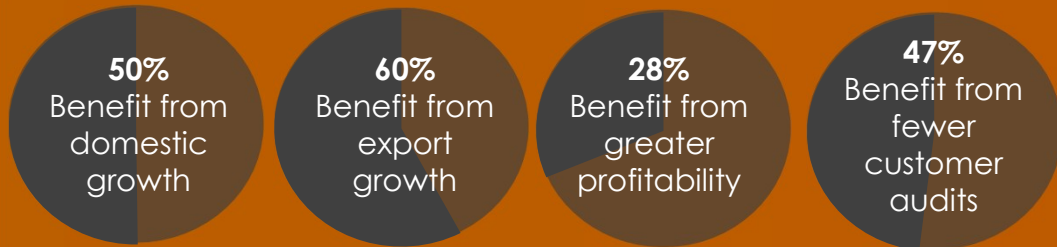
# Poll question



# 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:





# Supply Chain Assurance Products

[brcgs.com](https://www.brcgs.com)

**BRCGS**

# Products and Services

Delivering supply chain assurance

## Certification Programmes

### Core standards



## Performance enhancement

Tools to improve performance, continually improve and demonstrate assurance

Training



Events



Food Safety Culture



## Digital

Intelligence and analytics tools to manage risk and provide supply chain insight

Risk



ESG LEAD



Horizon



Confidential Reporting



# 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



## Trusted By



Introducing



**LEADING THE  
WAY IN GLOBAL  
FOOD SAFETY**

ISSUE

# Food Standard Status Review

**22k+ certificated sites**

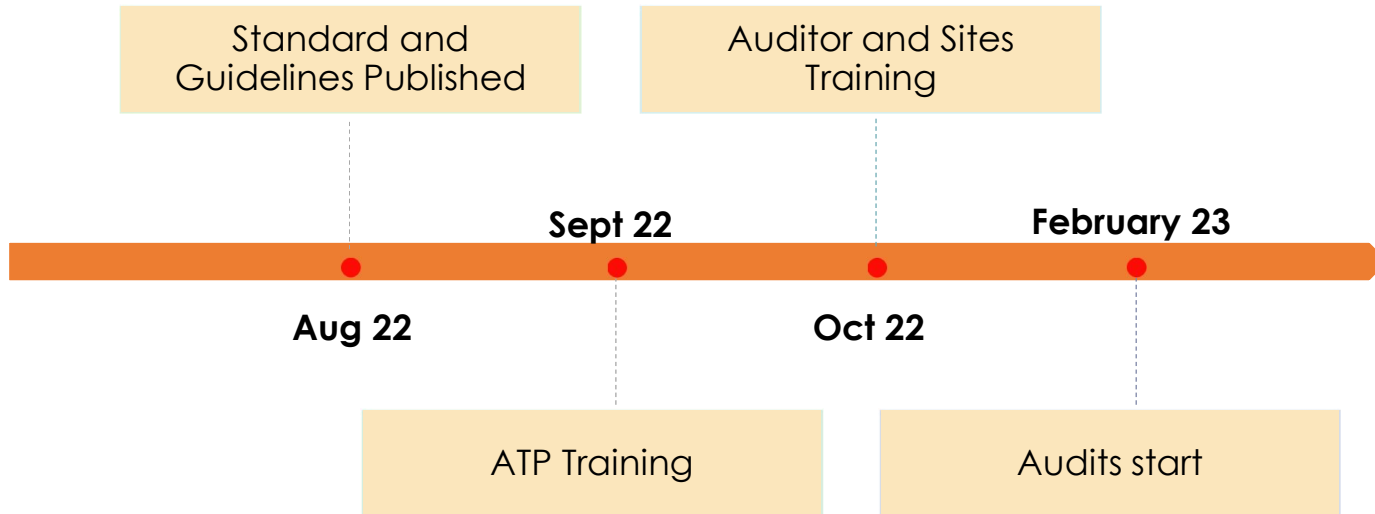
**5.3%  
YoY Growth**

**126  
countries**

**Top Countries  
Italy/UK/China**

**74  
approved CBs**

# BRCGS Issue 9- Timeline



# Poll question





# Key Influences- Food Safetyi9



Further clarity & development of product safety culture



Codex General Principles of Food Hygiene, Benchmarking to GFSI requirements



Expanding the audit options to include ICT



Enhance requirements related to core product safety activities



Providing greater clarity for sites:

- animal primary conversion
- producing animal feed.

# Key Influences- Strengthening the Fundamental Concepts

**Internal audits**

**Root cause analysis**

**Validation & verification**

**Risk assessment**

**Incident management**

**Traceability**

## Key Changes to Requirements- i8 to i9

Product Safety Culture

Consideration of the behaviour changes needed to improve culture

HACCP- Food Safety Plan

Latest publication of the Codex Alimentarius HACCP principles influenced update to several clauses

Outsourced Processing

New requirements added to ensure outsourced processes are build into a sites HACCP plan and requirements agreed in a specification.

Root Cause Analysis

Clauses reviewed to ensure consistent approach, Better linkage to other sections for continual improvement

Food Defence

Section now specific to food defence requirements, Clause's mirror food fraud section, so the site can choose to consider the two topics (food defence and food fraud) together.

Equipment

Several standards and industry guidelines updated that provide detailed recommendations for hygienic equipment, Section updated to align with current industry best practise

Animal Primary Conversion

New section, Specific controls are required to ensure that food remains safe, authentic and legal during animal primary conversion.

## Key Changes to Protocol- i8 to i9

### Blended audits

To improve audit quality, and to maximise the effectiveness of the time spent on site. It has the potential to provide a more cost-efficient process through the sharing and reviewing of information ahead of the site visit.

### Unannounced audits

One mandatory unannounced audit every 3 years to provide greater confidence of a strong product safety culture. This is a GFSI benchmark 2020 requirement applicable therefore to all certification programme owners

# Key changes to the Requirements

# Food Safety and Quality Culture

## Background & Objective

- Following its implementation in the Issue 8, further focus on achieving positive culture change within an organisation
- Consideration of the behaviour changes needed to improve culture - *the site's attitudes towards a specific product safety activity, and its compliance with that activity*

## Requirement

- Sites shall plan to maintain and develop product safety and quality culture within the business
- Examples of activities defined within the standard.

# Food Safety and Quality Culture

## 1.1.2

The site's senior management shall define and maintain a clear plan for the development and continuing improvement of a food safety and quality culture. The plan shall include measures needed to achieve a positive culture change.

This shall include:

- defined activities involving all sections of the site that have an impact on product safety. As a minimum, these activities shall be designed around:
  - clear and open communication on product safety
  - training
  - feedback from employees
  - the behaviours required to maintain and improve product safety processes
  - performance measurement of activities related to the safety, authenticity, legality and quality of products
- an action plan indicating how the activities will be undertaken and measured, and the intended timescales
- a review of the effectiveness of completed activities.

The plan shall be reviewed and updated at least annually, at a minimum.

# HACCP- Food Safety Plan

## Background & Objective

- Latest publication of the Codex Alimentarius HACCP principles influenced update to several clauses
- Sites are not required to use the specific terminology used in the Standard

## Requirement

- The food safety plan/ HACCP requirements updated with the Codex Alimentarius HACCP principles.
- Sites are advised to avoid having multiple plans with different terminology



**Review of HACCP linked to 2.12 Validate the HACCP plan and establish verification procedures (equivalent to Codex Alimentarius Step 11, Principle 6)**

This new requirement reflects the recommendation from Codex Alimentarius General Principles of Food Safety for the validation of food safety controls.

Changes to the HACCP or food safety plans which may affect product safety, must be checked to ensure they effectively control the identified hazard before implementation.



# Outsourced Processing

## Background & Objective

- Definition for outsourced processing still not well understood
- Vital that food safety is maintained throughout the whole production process

## Requirement

- Statement of Intent updated to ensure clarity
- New requirements added to ensure outsourced processes are build into a sites HACCP plan and requirements agreed in a specification.

# Root Cause Analysis

## Background & Objective

- Important tool allowing sites to establish the fundamental cause (root cause) and implement effective preventive action

## Requirement

- Clauses reviewed to ensure consistent approach
- Better linkage to other sections for continual improvement

# Food Defence

## Background & Objective

- Rigorous food defence systems should form an integral part of factory protocols
- Procedures adopted to assure the safety of raw materials and products

## Requirement

- Section now specific to food defence requirements
- Clauses mirror food fraud section, so the site can choose to consider the two topics (food defence and food fraud) together.

# Equipment

## Background & Objective

- Several standards and industry guidelines updated that provide detailed recommendations for hygienic equipment
- Section updated to align with current industry best practise

## Requirement

- Consideration when purchasing new equipment or equipment that is new to the site
- Requirements for moveable equipment

Equipment design and its suitability for use in food manufacturing, commonly referred to as hygienic design has developed considerably since the publication of Issue 8.

Equipment purchase: -  
-new  
-refurbished  
-second-hand  
equipment

New clause on  
installation (or  
commissioning)

New clauses on  
Mobile & Static  
equipment

# Animal Primary Conversion

## Background & Objective

- Animal primary conversion - slaughter and/or evisceration of animals (including red meat, poultry and game) the slaughter and/or gutting of fish.
- Specific controls are required to ensure that food remains safe, authentic and legal during animal primary conversion.

## Requirement

- New section
- The clauses within this section are closely linked to clauses within other sections of the Standard



## Key Changes Document



# Key changes to the Protocol

# Announced Programme

## Background & Objective

- Due to the added confidence provided by unannounced audits, the GFSI benchmark introduced a requirement for all certificated sites.

## Requirement

- Sites to have at least one unannounced audit within every 3-year period, even where they have opted to be part of the announced audit programme

# Blended Announced Audits

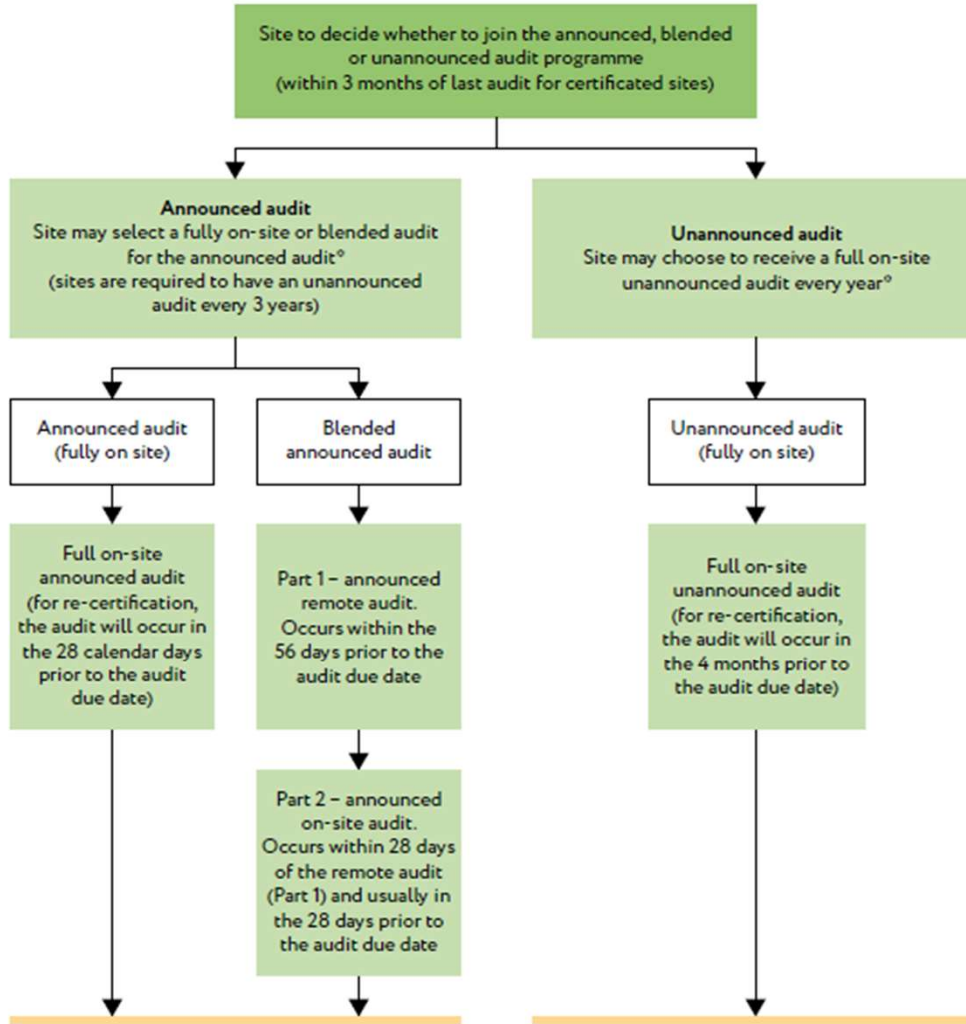
## Background & Objective

- The evolving role of ICT has allowed us to incorporate remote assessment into the audit process.

## Requirement

- The audit is split into two separate parts: a remote audit, followed by an on-site audit.
- Sites opting for announced audits, including the blended announced audit, are required to have at least one unannounced audit within every 3-year period

## Audit Options



## Publications 2022

---

Standard + translations

---

Interpretation guideline

---

Key Changes

---

Additional Module- 10 Global GAP

---

Additional Module- 11 Meat Supply Chain

---

Additional Module- 12 FSMA

---

Understanding HR/HC/AHC

---

Guideline – Fresh Produce

---

Guideline- Raw Meat

---

Guideline- Raw Poultry

---

Air Quality

---

Product change over

---

\*\*others in 2023

---

## **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:**

+91 (0)88260 94632

[Benjamin.Thomas@brcgs.com](mailto:Benjamin.Thomas@brcgs.com)

[brcgs.com](http://brcgs.com)

**BRCGS**