

# ● BRCGS Gluten Free Certification Programme



BRCGS gluten-free certification provides food manufacturers with independent recognition for allergen food safety compliance. Endorsed by various Celiac-related organizations, this programme aims to meet the specific consumer expectations for 'gluten-free' product claims that are essential for consumer confidence and trust.

Based on the internationally recognized requirements of Codex Alimentarius HACCP, it covers additional requirements for:

- Management commitment
- Specific gluten-free management system documentation including prerequisite programs, HACCP plan, validation, monitoring and verification activities
- Facility recognition and licencing processes

It exclusively applies to:

- Manufactures who are also brand owners producing products in their own facility/facilities
- Brand owners whose products are co-manufactured by contracted facilities
- Contracted facilities co-manufacturing private label products

Certification to the standard can be completed as a standalone programme or as an addition to your existing food safety standards to compliment and expand allergen management to provide additional assurance to consumers that your facility is able to consistently maintain a gluten-free production environment.

Whether you're looking to guide your organization for compliance and consistency of operations or to seek recognition for your commitment to food safety and allergen management systems, we can provide the certification to meet your unique needs.

## Benefits of adoption

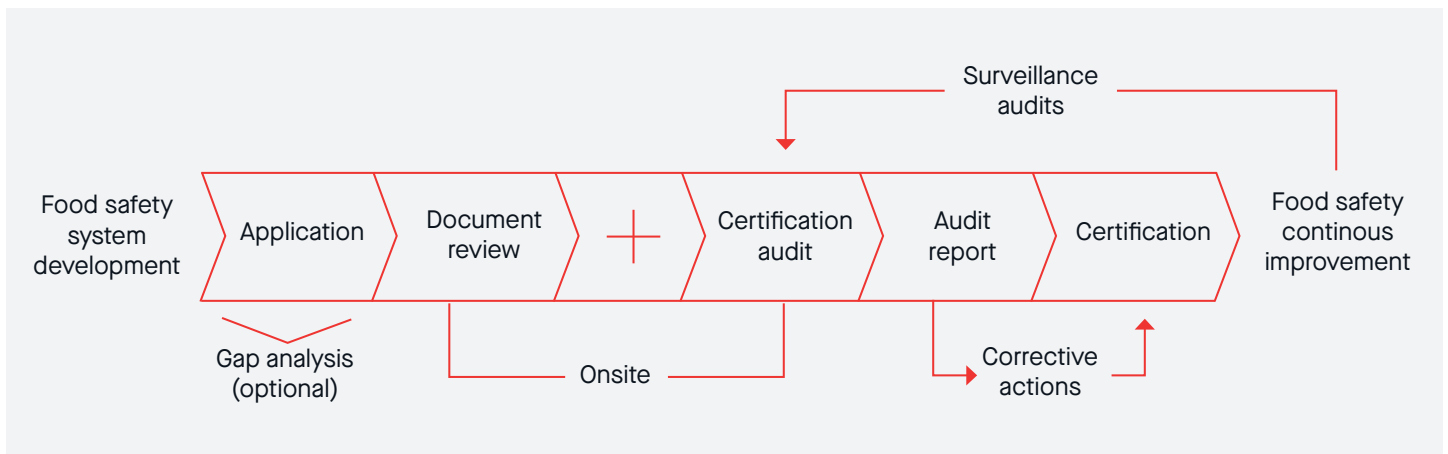
Certification will add rigour to your allergen management due diligence and allow the use of the GFCP certification trademark on the applicable product packaging promoting that the product is certified gluten-free. Certification demonstrates your commitment to allergen management with the added benefits of:

- Recognition to a certification program specifically for the manufacture of gluten-free foods
- Risk mitigation through the application of preventative risk-based system of controls for all steps in the manufacturing process to effectively identify and manage gluten rather than a reliance on end product analytical testing
- Showing your commitment to allergen management, providing confidence to your customers, retailers and consumers
- Brand credibility in a sensitive market catering for 'special dietary needs' through the integrity of the GFCP gluten-free claim to help consumers make an informed and safe gluten-free food choice
- Consistent application across international sites, facilitating internal benchmarking and strategic allergen risk management
- Access to GFCP exclusive gluten-free research as well as marketing and communication initiatives managed by leading food industry and gluten-free experts

# The journey to certification

1st step is to download the GFCP standard from [rcgs.com/our-standards/gluten-free-certification/how-to-get-certified/](https://rcgs.com/our-standards/gluten-free-certification/how-to-get-certified/)

1. Download the standard and the interpretation guidelines from the BRCGS Store
2. Register your interest with the BRCGS support team before your Gluten-Free certification audit
3. Sign a Gluten-Free Program License Agreement (PLA) and a Schedule A (list of recognized products eligible to carry a Gluten-Free Program trademark)
4. Learn about the scope and requirements of the standard, as well as the auditor's perspective; visit [bsigroup.com/training](https://bsigroup.com/training) to learn about the different options available
5. Download the self-assessment tool and measure your operation against the requirements of the Standard to help prepare you for your certification audit
6. Contact BSI to book your certification audit
7. When certification is achieved, promote your status using BRCGS marks



## Training

### Advance your food safety skills

Our training courses will help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality. From understanding the principles and application of various BRC standards, HACCP or ISO 22000 Food Safety to implementing effective internal audit processes and managing food safety challenges like labelling and recalls, our expert trainers help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industry issues like food labelling and recalls. Our courses are available in public locations or we can arrange to come to your site to deliver it in-house depending on the needs of your organization.

## Why BSI?

BSI believes the world should be supplied with **safe, sustainable and socially responsible food**. We offer a broad range of certification and risk management services to help all organizations improve performance.


Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

- Food quality and safety
- Environmental sustainability
- Occupational health, safety and wellbeing
- Information security

Learn more at

 [bsigroup.com/en-nz](https://bsigroup.com/en-nz)

Or talk to us about food safety management:

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