

Building a resilient organization in the food industry

As a leading food business service provider, BSI helps you with Organizational Resilience to ensure that your systems, processes and supply chains deliver safe, sustainable and socially responsible products and services.

Join us for a morning session on the key information on the BRC Global Standards, Food Allergens and the Gluten Free Certification Program (GFCP). These three topics are current schemes that are used widely in the food industry.

Key Takeaway:

- Key Information on the BRC Global Standards, Allergens and the Gluten Free Certification Program (GFCP)
- Why BRC food safety standards?
- How manufacturers and brand owners of Gluten-free product can achieve certification

Programme Agenda:

0930 - 1000hrs Registration

1000 - 1010hrs Welcoming Speech by BSI Singapore

1010 - 1050hrs BRC Global Standard

1050 - 1100hrs Break

1100 - 1140hrs Allergens - ongoing challenges1140 - 1220hrs Gluten Free Certification Prgoram

1220 - 1240hrs Q & A Session

1240 - 1330hrs Lunch & Networking

Keynote Speaker:



Mary Portelli Global Scheme Manager, Food

Mary is a Food Technologist experienced working in the food manufacturing and auditing industries and proficient in various

aspects including Research & Development, Quality Management, Technical Management, Food Industry Training. She is skilled in supplier performance, food science, good manufacturing practice and has the knowledge of various retailer schemes and standards.

Mary has worked in the BSI compliance team for over 9 years, most recently as the Global Scheme Manager for the ANSI accredited GFSI food programs including BRC, SQF and Global GAP. She has a Bachelor of Applied Science in Food Technology and a degree in Industrial Training and Education.

Workshop Details:

Date: 14 June 2019
Time: 0930am - 1330pm
Venue: BSI Singapore
77 Robinson Road

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Find out more

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