



Kerry leverages BRCGS food safety certification with BSI to tackle the future of food in Africa.



As a global organization, Kerry has lived up to its philosophy of 'Safety First, Quality Always' with the awarding of BRCGS Food Safety certification at its new Hammarsdale plant in KwaZulu-Natal. Working closely with BSI, the plant achieved an impressive AA rating for its efforts to uphold the highest standards and ensure the sustainability of its taste and nutrition products for the local industry.

The opening of the facility in Hammarsdale is a significant step forward in helping to realise their vision of creating a world of sustainable nutrition. This plant is key to providing sustainable nutrition solutions to be consumed across the African continent and is one of Kerry's most environmentally efficient manufacturing sites worldwide. The AA grade certification is not only a testament of the hard work of their operations team and their commitment to Safety First, Quality Always, but allows Kerry to demonstrate to consumers and their customers the standards they have in place to guarantee global best practice and compliance in food safety and quality.

The certification in Food Safety assists them to deliver on their purpose of creating ingredients and products their consumers can trust, establishing a relationship of complete confidence. It helps drive continuous improvement in their product offerings to have innovative solutions that are best in market.



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“We are extremely proud of this certification. As a critical link in the food and beverage supply chain, it is our responsibility to put all controls in place with best-in-class practices to guarantee product safety and quality”,

Lebo Mathebula,
Quality Manager
Kerry South Africa

Client challenge

Globally, Kerry aims to reach over two billion people with sustainable nutrition by 2030, a commitment to upholding global food safety standards is central to delivering this promise and it cannot be understated. They are continually working with industry bodies and communities to help build sustainable taste and nutrition solutions. Thus, they needed a trusted and reputable partner, able to assist them in maintaining their commitments for their greenfield manufacturing site and ultimately drive them towards achieving the set milestones.

BSI solution

“BSI audited the factory to inspect all aspects of Kerry’s capability to effectively manage product safety, integrity, legality and quality and the operational controls for those criteria in food and food ingredient manufacturing.

Achieving the highest grade showcases to the world that we are embracing global best practice when it comes to food safety measures and standards.

BSI brought on-board an integrated approach covering in-depth, all the necessary technical requirements for our site, from staffing to hygiene and cleanliness in the facility. This audit helped to ensure our continued commitment to compliance and maintenance of key management systems that are central to overall operational effectiveness.”



Why BSI?

BSI has had a longstanding relationship with Kerry across the globe, providing an intimate understanding of their business needs. The team offered a level of expertise that was unmatched.