DELIVER BEST-IN-CLASS
SOLUTIONS FOR THE PACKAGING INDUSTRY

SGS

HAVE YOU HEARD OF GLOBAL FOOD SAFETY INITIATIVE (GFSI)?

GFSI is an independent, non-profit organization led by major retailers that benchmark global standards and schemes for the food industry. This global benchmarking system paved the way for a comparable, global audit approach -something the industry desperately needed. The goal of this organization is summed up simply - 'Once Certified, Accepted Everywhere'.

This approach is easier to manage and highly preferable for global companies because it provides the foundation for consistency in manufacturing, safety and audit processes - allowing for streamlined, focused efforts and efficient allocation of your money.

It is important to note that GFSI does not develop standards or schemes, nor does GFSI provide certification.

Specific Advantages:

- Certified companies benefit from efficiencies and have broader access to markets.
- Certified companies show equivalence of process across countries and continents thereby enabling trade.
- Many buying companies accept certificates from the implemented food safety management schemes so audits are reduced.
- Certified companies will have the framework for a legal defense in place.
- Working within a food safety management system that is structured to be continuously improved to internationally accepted standards.

In addition, a valid certificate against a GFSI-recognised standard - granted by SGS - enhances your access to global markets.

What we have on plate then:

- BRC PPM Standard – GFSI recognised (for both food and non-food packaging manufacturers)
- FSSC 22000 Standard – GFSI recognised

BRC PPM STANDARD – GFSI RECOGNISED

Leading global brand and the first Standard in the world to be recognized by the Global Food Safety Initiative (GSFI) benchmarking committee. It's why over 3,000 suppliers in over 80 countries worldwide have chosen to be certificated by BRC Global Standards.

We are approved by the BRC to offer certification against the BRC/IOP Global Standard for Packaging and Packaging Materials and our global network allows us to offer this service wherever you (or your suppliers) are and at whatever stage of the international supply chain. Importantly, we use auditors who speak the local language and understand the local culture, helping you ensure that good safety management practices are followed.

It is now generally seen as a pre-requisite for suppliers of food packaging to the major British retailers and provides a common basis for the audit of companies.

Certification to the BRC PPM Global Standard Packaging will help your business by:

• Providing a common auditing standard for technical and hygiene systems.

• To cut the number of (second-party) customer audits and introducing savings in time spent on supplier audits.

• To provide confidence in the control of your packaging safety and quality according to the criteria defined by top UK retailers.

• To gain exposure, by putting your certificate and your audit report at www.brc.org.uk (BRC Directory), once you are certified.

• You can also use your certification as a marketing tool by displaying the BRC Standard logo on your publicity materials, stationery and website. And your business will appear on the BRC Directory too, giving you further recognition.

• Giving you a competitive advantage over other suppliers.

• Increasing efficiency and improving the working environment.

FSSC 22000

GFSI RECOGNISED

This certification scheme is developed as a response to the need of the international food sector to have an independent ISO-based food safety scheme for third party auditing and certification for their Food Safety Management System.

The FSSC 22000 certification scheme is supported by the European Food and Drink Association (CIAA) and the American Groceries Manufacturing Association (GMA). FSSC 22000 is fully recognised by the Global Food Safety Initiative (GFSI) and Accreditation Bodies around the world. FSSC 22000 is one of the comprehensive food safety management system certification schemes because it fully incorporates ISO 22000, sector specific prerequisite programs (PRPs) such as ISO/TS 22002-4, HACCP and the application steps of CODEX Alimentarius.

The FSSC 22000 scheme is recognized by the Global Food Safety Initiative (GFSI). This allows your organization to use FSSC 22000 to meet the requirements of several global retailers or major branded food companies under a single, internationally recognized food safety management system. Food packaging manufacturers already certified against ISO 22000 have a good grounding and will need to add the additional requirements in order to meet the FSSC 22000 requirements.

If your organization holds any of the existing food safety programs discussed here, we can help you build on that and make a seamless transition to FSSC 22000.

ISO 22000

ISO 22000 is an international standard intended to be used by organisations within the food chain. It contains traditional quality assurance preventive measures plus preventive food safety measures.

ISO 22000 is intended to help organizations:

- Embed and improve the internal processes needed to provide consistently safe food packaging.
- Provide confidence to the organization and the management team that the organization's practices and procedures are in place and that they are effective and robust.
- Provides confidence to customers and other stakeholders (through the ISO 22000 certification process) that the organization has the ability to control food safety hazards and provide safe products.
- Provides a means of continual improvement that ensures that the food safety management system is reviewed and updated so that all activities related to food safety are continually optimized and effective.
- Ensures adequate control at all stages of the food supply chain to prevent the introduction of food safety hazards
- ISO 22000 overlaps and works well in conjunction with existing HACCP/GMP and ISO 9001 initiatives.

Food packaging manufacturers already certified against HACCP / GMP have a good grounding and will need to add the additional requirements in order to meet the ISO 22000 requirements.

HACCP CODEX ALIMENTARIUS

HACCP certification is a good grounding for other Food Safety Management System certifications. HACCP provides businesses with a cost effective system for control of food safety, from ingredients right through to production, storage and distribution to sale and service of the final consumer. The preventive approach of HACCP not only improves food safety management but also complements other quality management systems.

HACCP certification is an international standard defining the requirements for effective control of food safety. It is built around seven principles:

- Conduct Hazard Analysis of biological, chemical or physical food hazards
- Determine critical control points
- Establish critical control limits
- Establish a system to monitor control of Critical Control Points
- Establish corrective actions
- Establish procedure for verification to confirm that the HACCP system is working effectively
- Establish documentation and record keeping

Work with us to achieve HACCP compliance and meet the expectations of a changing world.

GMP CODEX ALIMENTARIUS

This certification scheme provides Good Manufacturing Practices (GMP) based on Codex Alimentarius guidelines. It is primarily designed on Codex general principles of food hygiene.

These General Principles lay a firm foundation for ensuring food hygiene during packaging material manufacturing for food.

BENEFITS OF GMP CERTIFICATION

- Enable employees to develop good production / operational habits.
- Reduce risks in product safety.
- Timely detection of hygiene/product safety problems, reduce cost.
- Better understanding and conformance with the relevant laws and regulations.
- Enhance the international credibility and public image.
- Increase customer's long-term confidence.

GMP certification is a good grounding for other Food Safety Management System certifications.

FSC CHAIN OF CUSTODY CERTIFICATION – FSC COC

Are you a packaging manufacturer who uses forest products (i.e. paper or wood) to produce your finished products?

Between the forest and the final consumer, forest products may undergo many stages of processing, transformation, manufacturing and distribution. FSC Chain of Custody certification verifies that FSC certified material is identified or kept segregated from non-certified or non-controlled material through this chain.

Chain of Custody certification is essential for businesses seeking to access environmentally and socially aware markets, or to demonstrate compliance with public and private procurement policies that specify environmentally responsible materials. Once certified:

•   Organizations can mark the presence in the FSC Global web site (www.fsc.org).

•   You can market your certified products in FSC Market Place.

Contact us now to discover how we can help improve your organisation's credentials with certification against the BRC Packaging and Packaging Materials standard Issue 5 (the latest issue), FSSC 22000, ISO 22000, HACCP, GMP and FSC COC.

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WHEN YOU NEED TO BE SURE

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