



Add value.  
Inspire trust.

## BRC Food Standards

A global standard for a global business

### Your challenges

The safety of food products is one of the top priorities for consumers and governments worldwide. The food supply chain must therefore ensure that products comply with regulations by testing and certifying them appropriately, while also dealing with commercial pressures to control costs and reduce time to market. Consequently, increasing numbers of retailers and food service providers are mandating that their suppliers are certified against a scheme approved by the Global Food Safety Initiative (GFSI).

### What are the BRC global standards?

Originally developed and published in 1998 the British Retail Consortium (BRC) Global Standards specify safety, quality and operational criteria for food producers and suppliers.

Used worldwide, the standards are recognised by the GFSI, which aims to reduce the need for multiple supplier audits by harmonising international food safety standards. BRC standards are accepted by many of the world's largest retail groups, manufacturers and food service organisations - providing an international mark of excellence for the certificate holder.

### Why is BRC important for your business?

BRC Global Standards deliver confidence across the entire supply chain by guaranteeing the standardisation of quality, safety and operational principles. By setting the benchmark for excellent manufacturing practice, they provide assurance to customers that products are safe, legal and of high quality.

## How can we help you?

TÜV SÜD is a BRC accredited certification body. Our independent and qualified auditors will apply the following auditing techniques:

- **Document review**
  - Documented procedures
  - Work instructions
  - Inspection of recipes/formulations and specifications
  - Food labelling evaluation
  - Traceability tests
  - Evaluation of analysis results
- **On-site audit**
  - Inspection of all areas
  - Assessment along an audit path, from incoming to outgoing goods
  - Employee and goods routes review
  - Employee interviews
  - Comparison of documentation against actual processes

## Our audit services

TÜV SÜD is a BRC Global Standards Compliance Auditor for:

- BRC Global Standard for Food Safety – applies to processed food manufacturing, the preparation of retailer-branded products, branded food products, and food or ingredients for use by food service companies, catering companies and food manufacturers.
- BRC Global Standard for Packaging and Packaging Materials – applies to the manufacture of food packaging and packaging materials. The standard cannot be applied to packaging or materials that are not processed at the audited site, or to activities relating to wholesale, importation, distribution or storage outside the direct control of the company.
- BRC Global Standard for Storage and Distribution – applies to companies providing storage and distribution services, including contracted services and a wholesale business where the storage and distribution facilities are under its direct control.
- BRC Global Standard for Agents and Brokers – companies in the food and/or food packaging supply chain that provide services for the purchase, importation or distribution of products.

Unannounced, or partially unannounced audits may also be conducted on request of the BRC or the company itself.

## Your business benefits

- **Save time and money** – a single, BRC approved audit from TÜV SÜD reduces the number of audits required for your production sites.
- **Minimise risk** – ensure that your manufacturing processes comply with globally recognised standards, to minimise product recalls, business disruption and reputational damage.
- **Gain competitive advantage** – meet the expectations of your customers and protect your brand by demonstrating due diligence for product safety and quality.

## Why choose TÜV SÜD?

TÜV SÜD has more than 15 years' experience in food and feed management system certification, and was one of the first certification bodies acting in this field. Licensed by the BRC as an approved Certification Body (CB) to audit against the relevant BRC Global Standards, TÜV SÜD consistently achieves a five-star rating - the highest possible. TÜV SÜD's global network of auditors provides the assurance that a formalised and structured approach to attaining certification is applied without bias, ensuring that audit approaches are consistent, regardless of the product or country of production. By partnering with us, you benefit from our acclaimed track record in quality and safety. With in-depth experience in food testing, inspection, auditing and certification, TÜV SÜD is globally recognised as a trusted brand throughout the food industry value chain.

## Add value. Inspire trust.

TÜV SÜD is a trusted partner of choice for safety, security and sustainability solutions. It specialises in testing, certification, and auditing services. Through more than 24,000 employees across over 1,000 locations, the company adds value to customers and partners by enabling market access and managing risks. By anticipating technological developments and facilitating change, TÜV SÜD inspires trust in a physical and digital world to create a safer and more sustainable future.

## Related services

TÜV SÜD provides the following related services:

- FSSC 22000
- IFS – International Food Standard
- ISO 22000
- ISO 9001 – Quality management
- ISO 45001 – Occupational health and safety