

● BRCGS Global Standard for Agents and Brokers

BRCGS | Agents and Brokers



Developed to meet the needs of the food industry, this standard covers brokers, agents, importers and exporters.

It has five core requirements:

- Senior management commitment
- Hazard and risk assessment
- Product safety and quality management system
- Supplier and subcontracted service management
- Personnel

Specific categories of products are covered for food products, food packing materials and pet foods.

Benefits of the BRCGS agents and brokers standard

- Globally recognized
- Developed by industry experts
- Reflects best practice
- Management of product safety and quality

Who should use BRCGS Agents and Brokers?

The standard was created to provide confidence in organizations involved in the sourcing and trading of food products, packing materials and pet foods. This includes:

- Brokers that purchase or 'take title to' products for resale to manufacturers, other brokers, retailers or food service companies, but not directly to the consumer.
- Agents or non-manufacturing service providers that trade between a manufacturer or broker and their customer but do not at any point own or take title to the goods. This includes companies that provide services to facilitate the safe and legal trade of products.
- Importers/exporters who facilitate the movement of products across national boundaries, satisfying legal and customs requirements. Importers and exporters may also be agents and/or brokers.

Additional benefits

Customer confidence

Whether you're an established global supplier or trading locally, BRCGS Agents and Brokers ensures your customers have confidence in your operational services and supply chain management. Many retailers, brand owners, raw material processors and packaging manufacturers worldwide support BRCGS Global Standards and accept them as part of their supplier approval processes.

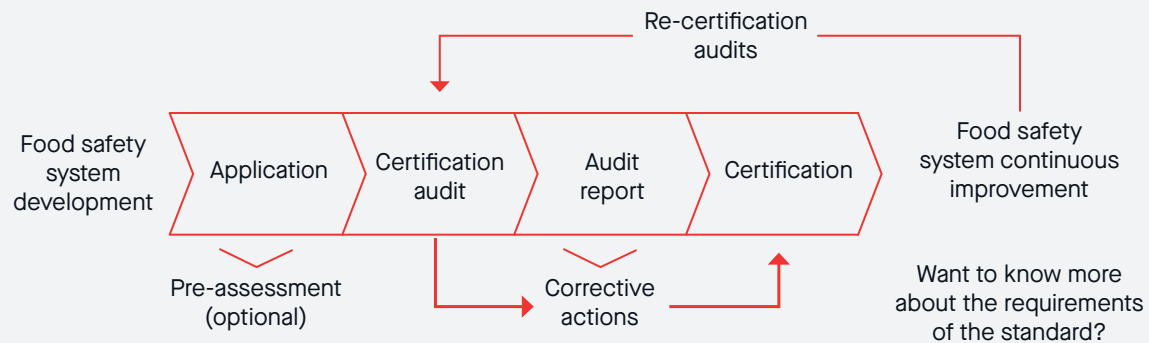
Achievable

Developed by industry experts, the BRCGS Global Standard for Agents and Brokers is rigorous and detailed, yet easy to understand. The BRCGS Global Standard is designed to reflect best practice and provide a common sense, risk-based approach to product safety and certification.

Cost effective

There is a straightforward certification process, which means there are no hidden costs. If your business is prepared and confident about product safety, the only cost will be for the audit.

The journey to certification



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 BRCGS 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 online, 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-au

Or talk to us about food safety management:

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