

● BRCGS Global Standard for Packaging Materials

BRCGS | Packaging Materials



The BRCGS Global Standard for Packaging helps packaging organizations provide safe and suitable packaging and packaging materials to the appropriate hygiene standard for food as well as for non-food applications.

By using a hazard and risk-based approach that addresses site hygiene standards, printed packaging controls, product inspection and the control of foreign bodies, certified organizations and their customers can be confident that their packaging is fit for purpose and will not be a potential contamination risk. The six core requirements cover:

- Senior management commitment
- Hazard and risk management
- Product safety and quality management
- Site standards
- Product and process control
- Personnel

The requirements are specially focused on the unique packaging material manufacturing technologies for glass manufacture and forming, papermaking and conversion, metal forming, rigid plastics forming, flexible plastics manufacture as well as other manufacturing and print and chemical processes.

Who should use BRCGS Packaging?

The standard was created to support the needs of service providers for the storage and distribution of food and consumer goods. This includes organizations that:

- Manufacture raw materials for use in packaging
- Produce packaging materials for conversion or printing
- Supply materials from stock where additional processing or restocking occurs
- Manufacture both packaging and consumer disposable goods (e.g. paper plates)

Benefits of the BRCGS packaging standard

- Globally recognized with standardized reporting
- Product safety and quality focussed
- Increased customer confidence, opening new market opportunities
- Clearly defined risk-based requirements based on due diligence requirements

Additional benefits

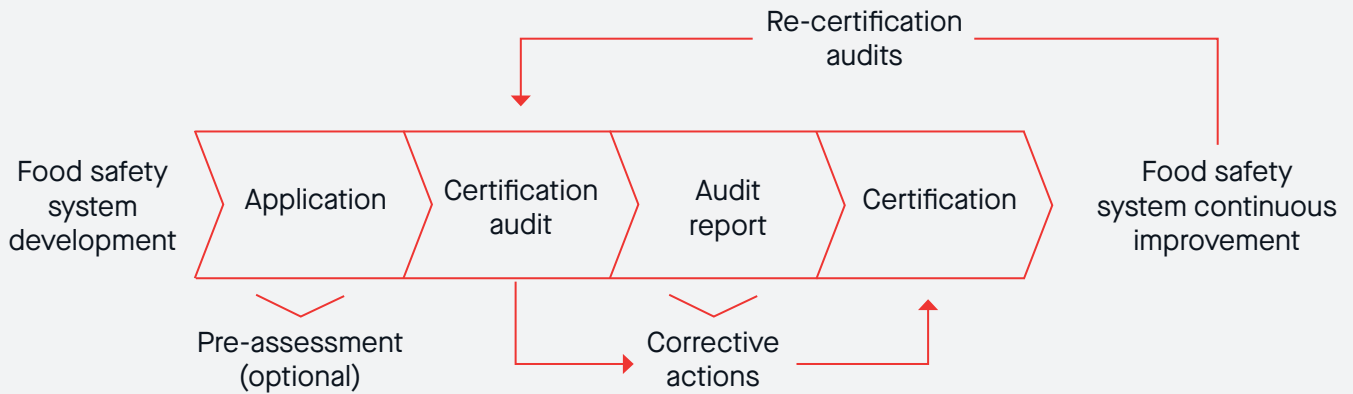
Brand confidence

The BRCGS Global Standard will help protect and support your brand and end consumers giving you confidence in your product safety and quality management programme and supply chain management

Achievable and challenging

Developed by packaging industry experts, the BRCGS Global Standard is challenging yet achievable and is designed to improve the supply chain through a cycle of continuous improvement

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-nz

Or talk to us about food safety management:

 info.nz@bsigroup.com