



BRC Packaging

GLOBAL STANDARD FOR PACKAGE & PACKAGE MATERIAL

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In light of food safety scares, there was a need to develop standards that would ensure the safety of food products manufactured and distributed throughout the world.

A majority of the standards are focused specifically on the safety and quality of food processing while the British Retail Consortium (BRC) and the Institute of Packaging (IoP) developed a specific standard that focuses directly on the packaging of food.

Requirements of the BRC Packaging Standard:

- Organization
- Hazard and risk management system
- Technical management system
- Factory standards
- Contamination control
- Personnel

The Standard covers the following:

- Glass Manufacture and Forming
- Paper Making and Conversion
- Metal Forming
- Rigid Plastics Forming
- Flexible Plastics Manufacture
- Other Manufacturing
- Print Processes
- Chemical Processes

There are two risk categories with different requirements based on whether packaging is in direct food contact or not. The format of this standard defines a packaging supplier as belonging to a High Hygiene Risk or Low Hygiene Risk. A Low Hygiene Risk packaging is viewed as low risk packaging (from a food manufacturer's viewpoint) such as cardboard boxes where the food product is already sealed within its primary packaging. This type of packaging does not come in contact with the food product itself. A decision tree within High Hygiene Risk packaging is defined as one which is used for direct food contact or enters an environment where there

are unprotected or open food products. Examples of this type of packing include microwave trays or cups in which the food is directly packed.

Requirements for the management of food safety and quality build upon the principles of ISO 9001. This includes requirements for:

- Product specifications
- Supplier approval
- Traceability
- Management of incidents/product recalls

Food Safety Services offered by DQS Inc.:

- Assessments
- Gap Analyses
- Customer-Specific Assessments (Non-certification Assessments)

Benefits of Certification:

- Assurance that legal requirements are met
- Facilitate continuous improvement of quality, hygiene and product safety
- Reduces the number of customer audits and the costs associated with them
- Ensures suppliers are following good hygiene practices
- Provides evidence of "due diligence" requirements of the packaging manufacturer/supplier, packer/filler and retailer

