

FOOD TECHNICAL SERVICES

TECHNICAL SUPPORT AND TRAINING FOR THE FOOD INDUSTRY

Assistance with site certification

BRC Global Food Standard

BRITISH RETAIL CONSORTIUM



The British Retail consortium (BRC) is the trade association for British retailers - including the likes of Asda, Coop, M&S, Morrison, Sainsbury, Tesco and Waitrose. The BRC Food Technical Standard was first introduced in 1998; it has seen continual development and is now recognised as a global standard. It's a standard designed to assist brand owners to supply consistent quality and safety of food and to assist in due diligence defences. www.brc.org.uk

BRC certification is seen as a necessity for manufacturers wishing to supply retailer brand product. Those manufacturers not targeting this market, those considered too small or those without the required competencies could consider the SALSA scheme (see below).

Having:

- Been audited (whilst operating as Technical manager & director) against BRC and its predecessor the EFSIS std since 1997.
- Supplied support to a variety of plants seeking BRC since 2007.
- Assisted businesses to develop teams capable of setting up the necessary systems and then achieving BRC certification
- Worked with each of the various upgraded BRC standards since version 1 of 1998.
- Coordinated the design and build of a new high care food plant and getting it to the top grade in the first year and successive years thereafter.

We appreciate that achieving BRC certification is not always simple, especially for those businesses new food safety certification. It is however, well worth having:

- We have the experience and can provide support in a variety of ways to help you reach the standard.
- We can help you set up your business and assist in developing the appropriate team and systems for BRC certification.

To discuss whether or not it would be appropriate to have our involvement in any way - please contact Ian Meek via 01463 229593 or 07780 965049 or email ianmeek@foodtechnicalservices.com

continued

SALSA – Safe and local supplier assurance

SALSA

Safe and Local Supplier Approval

The SALSA Food safety certification scheme was set up as a simpler lower cost alternative to the BRC scheme (see above). It's recognised as the best certification scheme for small to medium sized producers not supplying retailer own brand.

www.salsafood.co.uk

The scheme has attracted much support; some examples:

Asda are endorsing the SALSA scheme as it provides the re-assurance that locally sourced branded products are safe and legal and are to the quality expected by our customers."

Sainsbury: "We're working hard with the SALSA scheme to ensure it delivers an effective means for small producers to demonstrate due diligence."

3663 are working with the scheme, with the intention of making it part of our due diligence supplier approval system."

Wicks Manor: "Our SALSA approval can be likened to a master key which opens the different locks on various reputable customers. It also proves to the customer that we take food production and food safety seriously, therefore installing customer confidence"

Waitrose: "The SALSA scheme assists suppliers in securing advice and support, alongside an auditable standard and therefore gives assurance of product compliance."

Ocado: "Ocado is very pleased to support SALSA. We now require all our small, artisan and micro suppliers to become fully audited and certified members".

Funded assistance:

SALSA Mentoring is a straightforward way of getting your site to the standard. Mentoring costs can attract funding depending on business type and location.

Of our mentoring clients audited, all have passed and gone onto enjoy the benefit of SALSA certification.

We can help you to attain SALSA certification - to discuss if or how we can assist, please contact Ian Meek via 01463 229593 or 07780 965049 or email ianmeek@foodtechnicalservices.com

Organic certification



Organic standards across the UK are governed by Defra, certification bodies include the following:

- Organic Farmers and Growers (GB-ORG-02),
- Scottish Organic Producers Association (GB-ORG-03),
- Organic Food Federation (GB-ORG-04),
- Soil Association (GB-ORG-05).

Having worked with each of them, we're able to help you to set the appropriate systems to achieve your accreditation, then for you to continue alone if you wish and manage the requirements yourselves.

To discuss please contact Ian Meek

via 01463 229593 or 07780 965049 or email ianmeek@foodtechnicalservices.com

Halal certification



The Halal Food Authority based in London is the main certification body in the UK.

HFA certification is recognised by many countries including the Gulf States (Bahrain, Kuwait, Oman, Qatar, Saudi Arabia, Yemen and the United Arab Emirates (Abu Dhabi, Ajman, Sharjah, Dubai, Fujairah, Ras Al Khaimah Umm Al Quwain)), Singapore, Indonesia, Malaysia, Brazil.

Having worked With HFA advisors and attained HFA Certification for a range of products, we are equipped to help you through the approval and audit process.

If you are planning to target the UK or export halal markets with the likes of meat, fish, dairy ingredients or other and think you may need assistance contact the [Halal Food Authority](https://www.halal-food-authority.co.uk/) or Ian Meek at Food Technical Services.

To discuss please contact Ian Meek

via 01463 229593 or 07780 965049 or email ianmeek@foodtechnicalservices.com



Other certification

There are many other food standards across the UK including the following:

- Freedom foods – welfare and supply chain traceability stds
- Marine stewardship council - marine sustainability and supply chain traceability stds,
- Kosher standards (various)
- Scottish quality wild venison standards (capture and processing)

Having worked with each of them, we're able to help you to set the appropriate systems to achieve your accreditation, then for you to continue alone if you wish and manage the requirements yourselves.



We work with many certification schemes. Please do not hesitate to call should you require assistance in meeting standards or to determine if they're appropriate to you and if it is appropriate for us to assist.

To discuss please contact Ian Meek

via 01463 229593 or 07780 965049 or email ianmeek@foodtechnicalservices.com