



The BRCGS Global Standard for Packaging and Packaging Materials 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 and Packaging Materials?

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)

Why choose the BRCGS packaging and packaging materials standard?

Benefits

- 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

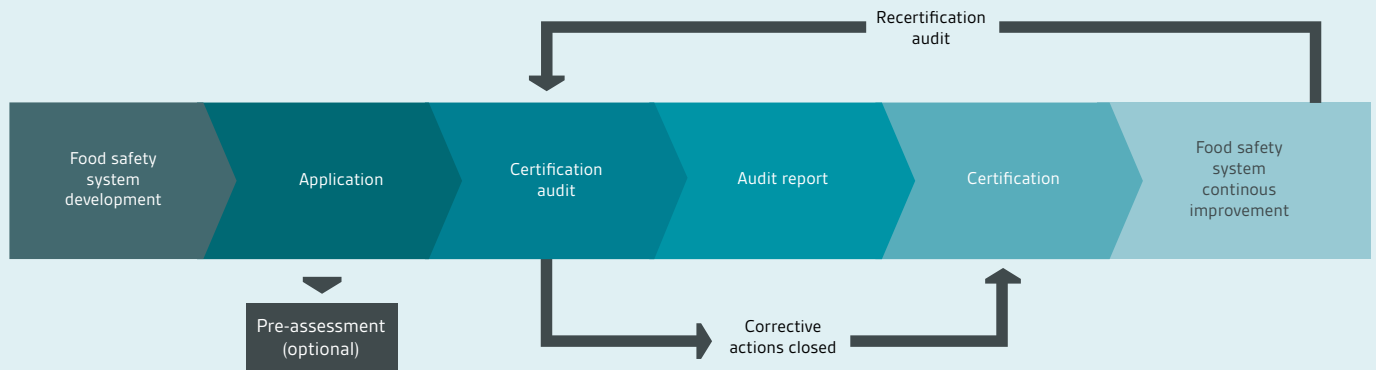
Brand confidence

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



Advance your food safety skills Training with BSI

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 in public locations or we can arrange to come to your site to deliver it in-house depending on the needs of your organization.



Browse our food safety training courses to find the right one for you at bsigroup.com

Why BSI?



BSI believes the world should be supplied with food that has been produced to an industry recognized food safety standard. We offer a broad range of food safety certification and risk management services to help all organizations in the food supply chain achieve compliance and industry best practice to grow their business.

We're a leading food safety and certification provider with extensive auditing capacity and the capability to conduct integrated audits for a wide range of food safety standards across the entire food and beverage supply chain – including GFSI-recognized standards.

Our service solution for food safety includes certification, training, assessment and supply chain software, providing you and your customers assurance and enabling you to manage risk more effectively.

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