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BRCGS | Gluten Free

BRCGS gluten-free certification provides food manufacturers with independent recognition for allergen food safety compliance. Endorsed by various Celiac-related organizations, this programme aims to meet the specific consumer expectations for 'gluten-free' product claims that are essential for consumer confidence and trust.

Based on the internationally recognized requirements of Codex Alimentarius HACCP, it covers additional requirements for:

- Management commitment
- Specific gluten-free management system documentation including prerequisite programs, HACCP plan, validation, monitoring and verification activities
- Facility recognition and licencing processes

It exclusively applies to:

- Manufactures who are also brand owners producing products in their own facility/facilities
- Brand owners whose products are co-manufactured by contracted facilities
- Contracted facilities co-manufacturing private label products

Certification to the standard can be completed as a standalone programme or as an addition to your existing food safety standards to compliment and expand allergen management to provide additional assurance to consumers that your facility is able to consistently maintain a gluten-free production environment.

Whether you're looking to guide your organization for compliance and consistency of operations or to seek recognition for your commitment to food safety and allergen management systems, we can provide the certification to meet your unique needs.

Benefits of adoption

Certification will add rigour to your allergen management due diligence and allow the use of the GFCP certification trademark on the applicable product packaging promoting that the product is certified gluten-free.

Certification demonstrates your commitment to allergen management with the added benefits of:

- Recognition to a certification program specifically for the manufacture of gluten-free foods
- Risk mitigation through the application of preventative risk-based system of controls for all steps in the manufacturing process to effectively identify and manage gluten rather than a reliance on end product analytical testing
- Showing your commitment to allergen management, providing confidence to your customers, retailers and consumers
- Brand credibility in a sensitive market catering for 'special dietary needs' through the integrity of the GFCP gluten-free claim to help consumers make an informed and safe gluten-free food choice
- Consistent application across international sites, facilitating internal benchmarking and strategic allergen risk management
- Access to GFCP exclusive gluten-free research as well as marketing and communication initiatives managed by leading food industry and gluten-free experts

The journey to certification

The first step to certification is to make an application to join the program directly through the GFCP website to: **www.glutenfreecert.com/product/gfcp-application**. This will give you access to the documentation required to begin your journey to certification.

The completion of the certification process will then involve:

1. Development and review of your food safety and allergen management system

against the GFCP manual, standards and policy using the criteria as a guide to the level detail required in your documented system
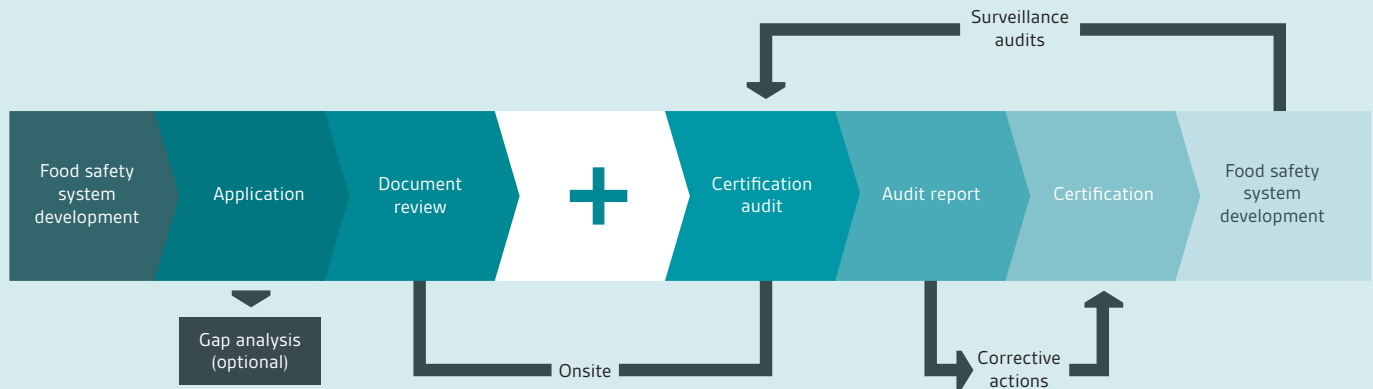
2. Use of the GFCP self-evaluation audit checklist (**www.glutenfreecert.com/certification/gfcp-documentation**) to determine if you are audit-ready

3. A BSI GFCP site audit as a stand-alone audit or as an addition to an existing GFSI or other food safety recognized audit

4. Coordination of your marketing initiatives to promote the GFCP certification trademark

5. Maintaining your status to the GFCP program through ongoing annual verification audits

Please contact us for more information on how you can achieve certification.

Surveillance audits

| Food safety system development | Application | Document review | + | Certification audit | Audit report | Certification | Food safety system development |

Gap analysis (optional)

Onsite

Corrective actions

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 recognised 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 customer's assurance and enabling you to manage risk more effectively.

Learn more at bsigroup.com
Or talk to us about food safety management:
E: info.sg@bsigroup.com

By Royal Charter

BRCGS Gluten-Free Certification Program