

ISSUE 1 **PLANT-BASED** QUICK GUIDE



Benefits

- 1** Promotes a systems-based and facility certification approach to prevent failure
- 2** Is founded upon proven, globally recognized, science-based claim management protocols
- 3** Reduces the risks associated with relying solely on end-product animal input testing
- 4** Complements GFSI-benchmarked standards
- 5** Combine audits with all existing GFSI-benchmarked Standards
- 6** A global network of trained and approved certification bodies, auditors, and training providers
- 7** Comprehensive support package
- 8** Opens new markets and increases business opportunities
- 9** Increases the availability of plant-based product choices for a growing consumer market
- 10** Builds brand trust by associating plant-based consumer products with an on-pack trademark
- 11** Provides marketing tools and public recognition on the BRCGS Directory

Steps to certification

1

LEARN Visit the BRCGS website to learn more about the program, the benefits it can bring and to download or purchase the Plant-Based Global Standard Issue 1, plus other technical documents associated with the Program. Contact BRCGS for more information, visit the BRCGS online bookshop brcgsbookshop.com, or subscribe to BRCGS Participate brcgsparticipate.com

2

SCHEDULE A Submit a Schedule A and/or equivalent BRCGS-approved process which captures all of the products that will be recognized under the Plant-Based Global Standard.

3

PREPARE FOR AUDIT Before arranging an audit, conduct a preliminary self-assessment using the Plant-Based self-assessment checklist as part of an internal audit. Once this is complete, choose your preferred audit option, select your approved certification body, agree the scope of your audit, and confirm a date.

4

ON-SITE AUDIT The audit process emphasizes the practical implementation of the plant-based management system (PBMS). Observation of production procedures and processes, reviewing documentation, and conducting staff interviews will all take place.

5

NONCONFORMITIES AND CORRECTIVE ACTIONS If any nonconformities are identified, these will be closed out within 28 days following the audit. The certification body will review your evidence, finalize the audit report, and issue your certificate within 42 calendar days from the last date of your audit.

6

POST AUDIT Identify areas for improvement and assess the ways in which you can continue to meet the requirements of the program. Continue to communicate with your certification body and schedule your re-audit date to occur within your re-audit window.

Why choose the Plant-Based Global Standard Issue 1?

Achievable

Takes a common sense, risk-based practical approach, providing companies with a clear path towards achieving certification within a reasonable timeframe and at a realistic investment cost.

Appropriate

The Standard is HACCP-based and incorporates claim management systems and internationally accepted best manufacturing practices to ensure product integrity and quality.

Brand protection

The on-pack Plant-Based trademark will allow brands and products to differentiate themselves and empower consumers to make informed choices quickly and easily.

Cost effective

Certification reduces the need and expense of duplicate audits. Audits are completed by local auditors trained and approved to an internationally accepted standard in the requirements of the Plant-Based Global Standard.

Combined audits

Plant-Based audits may be conducted as standalone or in combination with any GFSI certification audit. This reduces audit costs, disruption to your business activities, and harmonizes certification dates for your convenience.

Auditing

Audits are carried out by independent certification bodies. These companies must meet stringent requirements approved by BRCGS. A full list of certification bodies can be found on the BRCGS Directory.

Every auditor carrying out Plant-based Global Standard audits also has to demonstrate competence in terms of education, training, and practical experience. BRCGS operates an ongoing monitoring and calibration process for auditors and certification bodies and publishes performance ratings every 6 months. This drives consistency and confidence in the audit and certification process.

Requirements

1. SENIOR MANAGEMENT COMMITMENT

Commitment at a senior level is essential in the development of a good food safety culture. It is also necessary if the PBMS is to be effective, and to ensure the full application and continual development of the system.

2. THE FOOD SAFETY PLAN – HACCP

The site shall have a documented, fully implemented, and effective food safety plan incorporating the Codex Alimentarius HACCP principles.

3. PBMS MAINTENANCE AND REASSESSMENT

The PBMS team shall review the PBMS at least annually, and prior to any changes that may affect product integrity. Appropriate changes resulting from the review shall be incorporated into the PBMS, communicated through relevant training, fully documented, and the validation recorded.

4. DOCUMENTATION AND RECORDS

The site shall have a procedure to manage documents that form part of the PBMS. Records shall be kept demonstrating the effective application of each control measure and to facilitate official verifications by the BRCGS approved auditor or other competent authority.

5. INTERNAL AUDITS

There shall be a scheduled program of internal audits. The frequency at which each activity is audited within the scheduled program shall be established in relation to the associated risks and previous audit performance; all activities shall be covered at least once a year.

Support

Access the Plant-Based Global Standard, supporting publications, and additional resources quickly and easily via our online information management platform at brcgsparticipate.com

Printed copies of the Plant-Based Global Standard can be purchased from the BRCGS bookshop, with the digital version available to download FREE of charge at brcgsbookshop.com

Training

The BRCGS Academy provides a wide range of courses globally in local languages through its network of qualified trainers. Available courses include understanding and implementing the Plant-Based Global Standard, as well as specific food safety topics such as HACCP, root cause analysis, and vulnerability assessment (assessment of food fraud risks).

For more information or to book a course, please visit brcgs.com/training

Contact us

For more information contact BRCGS technical services - email enquiries@brcgs.com

To learn more about the BRCGS Plant-Based standard, please visit brcgs.com