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Thanks for showing an interest in our whitepaper which we hope broaden your understanding of the BRCGS certification schemes. These white papers provide detailed information and analysis making the exchange of technical knowledge possible, providing a positive and measurable difference. Posted 16 February 2016 - 07:59 AM Hello everyone,
My company already had ISO 22000:2005 certification. And now we are preparing documents to get BRC V7 certification. But I'm not really understand about standard gaps between both standards. So that, anyone can help me about this. Best regards, Charice Thanked by 2 Members: EL BATTAH Bilal, Terminator 2002 Posted 16 February 2016 -
09:05 AM Hello everyone, My company already had ISO 22000:2005 certification. And now we are preparing documents to get BRC V7 certification. But I'm not really understand about standard gaps between both standards. So that, anyone can help me about this. Best regards, Charice Hi Charice, Detailed, eg clause-by-clause comparisons between
the BRC food and ISO22000 Standards are rather infrequent. See this recent thread - Some fundamental difference is in ISO's introduction of OPRP. (2) BRC is GFSI-recognized, ISO22000 is not. (3) BRC is prescriptive, ISO22000 is more prescriptive
and is thus GFSI recognized). (4) BRC Standard changes frequently, ISO22000 has not changed in 10 years. I expect you are already aware of Nos 1,3. Just compare the text of the Standards. Thanked by 2 Members: Terminator 2002, geetha Posted 16 February 2016 - 09:20 AM Thanks Charles.C, But i didn't find any information related to my
concern above in your attached link. Anyway, thanks for your supporting. Regards, Chairce Posted 16 February 2016 - 01:18 PM Thanks Charles.C, But i didn't find any information related to my concern above in your attached link. Anyway, thanks for your supporting. Regards, Chairce Hi Charice, If you want a (current) clause-by-clause comparison,
afaik, it's unavailable. One reason is that the 2 systems are somewhat different in their Total Objectives (see last comment below). The Excel sheet is not current but is detailed. Additionally ISO22000 today is identical to its original version in 2005. And one more difference - afaik, ISO22000 is purely safety focussed. BRC has certain "add-ons" related
to "due diligence". Posted 16 February 2016 - 02:56 PM Hi Charice & Charles. As you say Charles the two standards are inherently different with ISO 22000 generic in many ways. I have drawn up a table of clauses that offers a rough comparison of ISO 22000 generic in many ways. I have drawn up a table of clauses that offers a rough comparison.
Thanked by 13 Members: food safety 101, EL BATTAH Bilal, ricardorocha95, thfotech, sanicha.c, mohamed gomaa, jessicacia, cuong0000, melsm57, She Tap, Charice & Charles. As you say Charles the two standards are inherently different with ISO 22000 generic in many
ways. I have drawn up a table of clauses that offers a rough comparison: Comparison of ISO 22000 and BRC Food Issue 7.pdf Kind regards, Tony Hi Tony, Many Thanks for this. Very Cool indeed. FSSC will probably soon be requested for dessert.. Posted 16 February 2016 - 03:51 PM Hi Tony, Thanks a lot. It really useful for my job now:) Best
regards, Charice Posted 17 February 2016 - 04:20 AM Hi Tony, Thanks a lot. It really useful for my job now:) Best regards, Charice & Charles. As you say Charles the two standards are inherently different with ISO 22000 generic in many ways. I have
drawn up a table of clauses that offers a rough comparison: Comparison of ISO 22000 and BRC Food Issue 7,pdf Kind regards, Tony Hi Tony thank you very much. Teresa Gonçalves Thanked by 1 Member: Tony-C Posted 18 February 2016 - 01:18 PM Posted 17 August 2016 - 10:15 AM Hi Charles. As you say Charles the two standards are
inherently different with ISO 22000 generic in many ways. I have drawn up a table of clauses that offers a rough comparison: Comparison of ISO 22000 and BRC Food Issue 7.pdf Kind regards, Tony Thanks Nidhi Posted 19 October 2016 -
05:36 AM Charles.C Posted 16 February 2016 - 04:26 PM Hi Tony, Many Thanks for this. Very Cool indeed. FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison between FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food and BRC Food Issue 7: Comparison of FSSC 22000 Food And BRC Food Issue 7: Comparison of FSSC 22000 Food And BRC Food Issue 7: Comparison of FSSC 22000 Food And BRC Food Issue 7: Comparison of FSSC 22000 Food And BRC Food Issue 7: Comparison of FSSC 22000 Food And BRC Food Issue 7: Comparison of FSSC 22000 Food And BRC Food Issue 7: Comparison Of FSSC 22000 Food And BRC Food Issue 7: Comparison Of FSSC 22000 Food And BRC Food Issue 7: Comparison Of FSSC 22000 Food And BRC Food Issue 7: Comparison Of FSSC 22000 Food And BRC Food Issue 7: Comparison Of FSSC 22000 Food And BRC Food Issue 7: Comparison Of FSSC 22000 Food And BRC Food Issue 7: Comparison Of FSSC 22000 Food And BRC Food Issue 7: Comparison Of FSSC 22000 Foo
7.pdf 327.31KB 202 downloads Kind regards, Tony Thanked by 3 Members: YuliaMatsakova, cuong0000, teresa gonçalves Posted 19 October 2016 - 07:22 PM Hi Tony, Very Nice. Thanks again. 100%(1)100% found this document useful (1 vote)759 viewsThis document provides a comparative analysis of three food safety standards: BRCGS Food
Safety Standard, ISO 22000, and FSSC 22000. It outlines the fundamental requirements, basic structure...AI-enhanced title and descriptionSaveSave COMPARATIVE BRC FSSC22000 For Later100%100% found this document useful, undefined Posted 21 May 2014 - 03:05 PM Hello everyone. I m a bit confused and unfamiliar with the search in here
and a newcomer. If there would anyone with a clause by clause comparison for BRC against FSSC 22000 standarts it would be really nice. I checked for some topics and couldn't find one. The hardest part is i need to make a cross reference list for the BRC, IFS and FSSC 22000. I found a BRC vs IFS draft but couldn't find a FSSC one; any help is
appreciated. Thanked by 1 Member: mosasag Posted 22 May 2014 - 10:58 PM Hello everyone. I m a bit confused and unfamiliar with the search in here and a newcomer. If there would be really nice. I checked for some topics and couldn't find one. The hardest
part is i need to make a cross reference list for the BRC, IFS and FSSC 22000. I found a BRC vs IFS draft but couldn't find a FSSC one; any help is appreciated. Take a look at Thanked by 1 Member: Terminator 2002 Posted 24 May 2014 - 11:03 PM FAO did a paper on this (all of the GFSI benchmarks at the time) back in 2005... I don't know if they
have done it again recently... and I have an old one from when BRC was back on issue 5 vs. SQF 2000 Code - Level 2 vs. Dutch HACCP - Option B vs. FSSC - 22000 vs. Global Gap - Fruit & Veg vs. IFS Standard - Version 5 But nothing current. I stopped focusing on clause-for-clause and just keep up with current events that drive the standard
changes as they are getting so much technically similar in their requirements (not 100% but enough). Best to just read thorough ISO 22K and PAS220 (or its current incarnation). -B
                                                                                                                                                                                                                                                                               > Salmon of Doubt & NOAA HACCP lover of Bacon Posted 27 May 2014 - 01:26 PM thank you for your replies. But i
think i should explain why i need this kind of a list. We are currently maintain BRC, IFS and FSSC 22000 and additional ISO 9001,14001,18001 standards. Our approach to the situation is standard based checklists (which could go 8-9 different checklists to fill), auditors suggested making it simpler so we try
making an all in checklist which could answer all of the standard clauses with simple questions to ask, records to see or visual checks. We used the ISO standarts addition cross reference lists but i think everything mixing up so bad. Somehow i will manage to produce a list, but any help is really appreciated. Thank you for your replies. Posted 13
August 2014 - 01:46 PM if you have electronic manuals of all the standards you can group all the clauses in the relevant categories ie Traceability, Non conformances, etc etc. If everything is grouped it will be easier to start the checklist from there, you wont miss something. Otherwise you will have to do a checklist of one standard and take one
standard at a time to merge the different clauses into the one main checklist. Posted 13 August 2014 - 01:50 PM Wow that's a lot of standards to work with...
                                                                                                                                                                                                                                                                                                          Mr. Incognito Mr. Incognito is a cool frood who can travel the width and breadth of the galaxy
and still know where his towel is. Posted 13 August 2014 - 02:15 PM Wow that's a lot of standards to work with... Too right, calls for a Department @Kaelthalass - Frankly i think someone, ie the auditor, is playing mind games with you. Maybe the lunch was lacking in caviar. IMO the effort is debatably not worth the likely usage of the end-result. Of
course, if a Company promotion is involved ..... Rgds / Charles.C Posted 09 September 2014 - 07:28 PM if you have electronic manuals of all the standards you can grouped it will be easier to start the checklist from there, you wont miss
something. Otherwise you will have to do a checklist of one standard and take one standard at a time to merge the different clauses into the one main checklist. Too right Vineyards. Really the GFSI benchmarking is in fact streamlining Food Safety and Quality Management concepts. It is merely finding the conceptual common denominator that all of
the schemes you adhere to have in common, then organizing your FSMS internal audits according to your structure. This is no easy task but making addition cross reference lists to other standard is not advised (managing changes with all of the cross-referencing in those schemes is just not worth it). Serving the auditor everything on a silver platter
is pretty cool when it works but may not be worth the effort; besides, make the auditor work a little bit. -B
                                                                                                                                                                                        > Salmon of Doubt & NOAA HACCP lover of Bacon Posted 14 January 2015 - 02:43 PM thank you for your replies. But i think i should explain why i need this kind of a list. We are currently
maintain BRC, IFS and FSSC 22000 and additional ISO 9001,14001,18001 standards. Our approach to the situation is standard based checklists (which could go 8-9 different checklists to fill), auditors suggested making it simpler so we try making an all in checklist which could answer all of the standard
clauses with simple questions to ask, records to see or visual checks. We used the ISO standarts addition cross reference lists but i think everything mixing up so bad. Somehow i will manage to produce a list, but any help is really appreciated. Thank you for your replies. If you could provide an update on how you prepare a joint checklist on standards,
I will be appreciated. Thanks Posted 20 January 2015 - 07:54 AM Here is a draft we produced. I don't think sharing it would do any harm. i need to imply that using these checklists during an internal audit is hard. Once you enter the premises for internal audit, you go along with your eyes, ears and tongue mostly. Checking these clauses takes too
much time to finish internal audits. What we usually do is check the area for signs, later control the checklist whenever possible, like an office inside the premises. Still, i hope it helps. Oh, btw it is on turkish. But i presume you could use the clause numbers from the tabs. Attached Files Draft.xls 1.25MB 353 downloads Thanked by 3 Members:
Aravind kannan, saraloglu, Simon Posted 20 January 2015 - 08:11 AM Thanks Kaelthalass, anyone can translate or use google translate with some time? Posted 20 January 2015 - 08:40 AM Here is a draft we produced. I don't think sharing it would do any harm. i need to imply that using these checklists during an internal audit is hard. Once you enter
the premises for internal audit, you go along with your eyes, ears and tongue mostly. Checking these clauses takes too much time to finish internal audits. What we usually do is check the area for signs, later control the checklist whenever possible, like an office inside the premises. Still, i hope it helps. Oh, btw it is on turkish. But i presume you could
use the clause numbers from the tabs. Dear Kaelthalass, Thks for the draft. I tried Google on (a) sec 5.1 (cell i4) and (b) first half of sec.7.4.4 (cell i55) >> "5.1 The commitment of the BoardTop management, food safety management systems and implementation of continuous improvement of the efficiency of the system byprovide evidence of
commitment on improving the following;a) food safety, supported by the organization to meeting the customer's requirements and the requirements of this standard,c) Establishment of
food safety policies,d) the maintenance of Management Review,e) ensure the availability of resources. " 7.4.4 Selection and evaluation of control measuresArticle based on the risk assessment 7.4.3.'t described in the prevention of the danger, which allows to eliminate or reduce to acceptable levels, or their appropriate combination of control
measures must be selected. In this selection, each of the control measures as defined in Section 7.3.5.2, determined to be revised according to their need to be managed by the operational PRPs or HACCP plan. ". These look nearly identical to the
iso22000 standard itself which is a similar approach to many other FS checklists. Subsequent rather randomly duplicated numbers plus some > the iso22002-1 ?? Thks again. Rgds / Charles.C Posted 23 January 2015 - 08:58 PM Charles C you are right. If you could'nt find the clause of ISO
22000 doesn't fitting the regular clauses, it is exactly as you thought, they belong to the ISO 22002-1 standart(most of them marked as PAS). Btw use this with judgment of your own, this work is rather thoughts of our food safety professionals, including mine. Posted 25 February 2015 - 09:23 AM Hello everyone. I m a bit confused and unfamiliar with
the search in here and a newcomer. If there would anyone with a clause by clause comparison for BRC against FSSC 22000 standarts it would be really nice. I checked for some topics and couldn't find one. The hardest part is i need to make a cross reference list for the BRC, IFS and FSSC 22000. I found a BRC vs IFS draft but couldn't find a FSSC
one; any help is appreciated. Hi Kaelthalass....would you mind sharing your BRC vs IFS comparison? Im hoping it's in English. Thank you Posted 25 February 2015 - 09:32 AM Hi Kaelthalass....would you mind sharing your BRC vs IFS comparison? Im hoping it's in English. Thank you
AM Here is a draft we produced. I don't think sharing it would do any harm. i need to imply that using these checklists during an internal audit is hard. Once you enter the premises for internal audits. What we usually do is check
the area for signs, later control the checklist whenever possible, like an office inside the premises. Still, i hope it helps. Oh, btw it is on turkish. But i presume you could use the clause numbers from the tabs. Thanks for the document it helps really Posted 18 January 2016 - 04:09 PM There must be something in the water because I have also been
asked by an auditor to produce a clause by clause comparison of BRCV7 vs. FSSC 22000. This is proving to be a VERY difficult task and although GFSI has a summary document with top line differences/similarities between the two I cannot find a previously published clause by clause comparison. Any help would be greatly appreciated as I am only
just after starting my current position and this is one of the tasks that has been landed on my desk. Posted 18 January 2016 - 05:38 PM There must be something in the water because I have also been asked by an auditor to produce a clause by clause comparison of BRCV7 vs. FSSC 22000. This is proving to be a VERY difficult task and although GFSI
has a summary document with top line differences/similarities between the two I cannot find a previously published clause by clause comparison. Any help would be greatly appreciated as I am only just after starting my current position and this is one of the tasks that has been landed on my desk. hi EDnutition, Unfortunately I don't think brc6 (or
brc5) vs fssc22000 (or iso22000) exists on this forum. Hopefully someone will prove me wrong. Offhand the nearest i can remember is brc4 vs iso22000 (and several others) which i have attached below. i suppose you realize that, inter alia, the comparison is between 2 considerably different haccp systems. Thanks to oprp. Multi-Comparison FS
 Standards ca 2010.xls 73KB 302 downloads PS - Welcome to the forum! Posted 03 March 2014 - 09:39 PM Thanked by GFSI? Thanks. Posted 03 March 2014 - 09:39 PM Thanked by 1 Member
MCIAN Posted 04 March 2014 - 04:02 PM Dear mapry (= Prasant) Thanks for the Interesting comparisons. Interpretation of an OPRP is debatable, as usual (Pg20/28). Seems to imply (Pg 5/28) that GFSI requires a Codex referenced HACCP system? Not necessarily for SQF. Rgds / Charles.C. Skip to content We were asked by one of our lovely
readers if we could compare the BRCGS, IFS and FSSC22000 certificates, so that's what we're going to do in this article. Initially we wanted to be able to say, if you're a B grade BRCGS site, that's equivalent to 'X' grade in IFS or FSSC - but as you'll see as we go through this article, this isn't as straight forward as we had hoped! And with everything
we do when you look at something so closely, we noticed a few interesting points - which we'll highlight as we go through. Let's start with what we know first - BRCGS. BRCGS certificate scoring We compared the scoring system for Food Safety, Packaging Materials, Agents & Brokers and Storage & Distribution and this is what we found. Three of
the certificates have the same scoring system; Food Safety, Packaging Materials and Storage & Distribution. Major NCN 0 - 5 Minor NCN 11 - 16 Minor NCN 17 - 24 Minor NCN 17 - 24 Minor NCN 17 - 24 Minor NCN 18 - 30 Minor NCN 18 - 30 Minor NCN 19 -
compliance to a fundamental requirement results in a fail. For an unannounced audit, add '+' to the score. The scoring system for Agents & Brokers is different, as there is no D grade. Major NCN 11 - 15 Minor N
Fail Any critical non-conformance results in a fail. Non-compliance to a fundamental requirement results in a fail. So, there are four possible grades for a BRC certificate; AA, A, B or C. It's interesting that the Agents & Brokers grading is different to the other Standards. This makes sense from the perspective that there are less requirements to
comply with. FSSC22000 certificate scoring Like BRC, the FSSC grade non-conformances as minor, major or critical. However, the FSSC don't use the non-conformances as you like, and as long as you close them out in time, you'll get your certificate. The only
exception is that if you receive a critical non-conformance - this will result in a failed audit. This means there is no grade for a FSSC certificate scoring for IFS is totally different. Minor, major and critical non-conformances are not used to grade the certificate. Instead, it's based on
a points system. Points are given for compliance to each requirement. Where you are fully compliance to each requirement, you score 20 points. This is known as an 'A' result. Then, there are three further levels of non-compliance B 15 Small part of the
requirement has been implemented C 5 Requirement has not been implemented D -20 Once points are awarded for each requirement, a % score is then calculated. To pass, a score of 75% is requirement has not been implemented D -20 Once points are awarded for each requirement, a % score is then calculated. To pass, a score of 75% is requirement, a % score is then calculated. To pass, a score of 75% is requirement, a % score is then calculated. To pass, a score of 75% is requirement, a % score is then calculated. To pass, a score of 75% is requirement has not been implemented D -20 Once points are awarded for each requirement, a % score is then calculated. To pass, a score of 75% is requirement, a % score is then calculated. To pass, a score of 75% is requirement has not been implemented D -20 Once points are awarded for each requirement.
a 'KO' (knock out) or major non-conformance is applied and this would result in a failed audit. This means, there are two grades of IFS Food (281) and IFS Brokers (146), the penalty for non compliance to 1 requirement is greater when there are less
requirements. For example: If you fail one requirement for IFS Food - you lose 0.4% from 100%. If you fail one requirement for IFS Brokers, you lose 0.7% from 100%. Comparison of the certificates for BRC, IFS and FSSC where you could say a BRC B grade was the equivalent
of a 'X' grade in IFS or FSSC. But as you can get a lot of B results (which you could relate to a minor) and still get a higher certificate. What do you think? It would be great to know what you think about the differences in the way that the
certificates are graded, between BRC, IFS and FSSC. We've found it surprising how they can all be GFSI recognised certificates, but they aren't really comparable. And more surprising is that the FSSC certificate doesn't have a scoring system at all! It does seem wrong - that in theory, you can have 10 majors for example - and still receive a
certificate! ASI Food Safety, a trusted food safety partner since the 1940s and now part of Kiwa Group (since 2022), simplifies this process. ASI not only identifies the most relevant certifications for producers but also highlights overlaps between standards to prevent redundant audits—saving time and resources. With expanded offerings in 2024, ASI
now provides access to globally recognized certifications, including FSSC 22000, BRCGS, and IFS Certification serves specific purposes and markets, offering unique advantages for companies ranging from small businesses to large Fortune 500 corporations. Key Certifications Offered and Their Benefits 1. FSSC 22000 Certification
What is FSSC 22000 Certification? FSSC 22000 (Food Safety Initiative (GFSI) benchmarked certification focused on food safety management systems. It follows ISO standards (ISO 22003) and integrates seamlessly with other ISO management systems like ISO 9001 (quality management) or ISO 14000
(environmental management). Unique Features and Benefits: Global Acceptance: Recognized internationally, particularly by major food corporations are valid for three years, reducing the administrative burden. Scalability: Applicable across the entire food
supply chain, including manufacturers, transporters, and retailers. Integration: Companies using multiple ISO standards can harmonize their systems for improved efficiency. Increasing Adoption: Over 36,000 sites worldwide are certified under FSSC 22000 (FSSC 22000 Annual Report, 2023). Why It Matters for Companies:Large corporations
adopting FSSC 22000 benefit from its global credibility, standardized processes, and ability to integrate with existing management systems. This certification enhances supply chain transparency and supports regulatory compliance across international markets. 2. BRCGS Certification What is BRCGS Certification? The Brand Reputation Compliance
Global Standards (BRCGS) certification, established in 1996, sets global benchmarks for food safety and quality. It covers various sectors, including food manufacturing, packaging materials, consumer goods, and storage/distribution. Unique Features and Benefits: Global Recognition: Often required by retailers and stakeholders in food supply chains.
Major grocery chains in the UK, USA, and Canada mandate BRCGS certification for suppliers, Operational Efficiency: Helps businesses streamline processes, reduce risks, and ensure compliance with regulatory standards. Sales and Profitability Impact: According to the BRCGS Compliance Report, manufacturers with this certification experience, on
average: 7.5% sales growth 6% increase in profitability Continuous Improvement: BRCGS standards require ongoing assessment and improvements, fostering a culture of quality and safety. Why It Matters for Companies: For companies seeking to supply products to major retailers globally, BRCGS certification is often a non-negotiable requirement. It
enhances brand reputation, builds consumer trust, and drives profitability by improving operational efficiency. 3. IFS Certification What is IFS Certification, established in 2002 by French and German retail associations, emphasizes food safety and product quality with a risk-based, non-
prescriptive approach. Unique Features and Benefits: European Market Access: IFS certification is widely accepted by European markets. Customized Approach: The non-prescriptive methodology allows companies to design hazard control methods
tailored to their unique operations. Efficiency and Standardization: Simplified processes and standardized assessments reduce operational redundancies. Growing Adoption in the U.S.: While IFS is predominantly European, its demand is steadily increasing in the United States due to growing cross-border trade. Challenges and Solutions: Auditor
Availability: In the United States, finding qualified auditors can be challenging, as only a handful of auditors are certified. Training Requirements: European regulations and requirements pose a steep learning curve. Only 25% of auditors pass IFS training in the U.S. Why It Matters for Companies: IFS certification is essential for North American
businesses seeking to expand into European markets. It supports compliance with stringent European food safety regulations, enhances operational transparency, and improves global market competitiveness. Why ASI and Kiwa Group Stand Out Navigating the complexities of food safety regulations, enhances operational transparency, and improves global market competitiveness.
with global supply chains. ASI, as part of Kiwa Group, simplifies this journey by offering expert guidance, audits, and training for FSSC 22000, BRCGS, and IFS certifications. Their unique value lies in: Expertise Across Markets: With decades of experience and an expanding team, ASI has positioned itself as a global leader in food safety solutions.
Oualified Auditors: ASI has addressed the auditor scarcity challenge for IFS in the U.S., becoming one of the few certifications, ASI helps companies avoid redundant audits, optimizing resources. Global Reach: Offering certifications
across the U.S., Mexico, and Canada, ASI supports businesses of all sizes in achieving global compliance. Conclusion: Driving Excellence in Food Safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving and maintaining food safety In an increasingly interconnected food supply chain, achieving an increasing an increasi
enhancing operational performance, and accessing global markets. By partnering with ASI Food Safety and Kiwa Group, businesses can confidently navigate this complex landscape, ensuring they meet the highest standards in food safety and quality. Whether a small startup or a Fortune 500 enterprise, these certifications provide measurable
benefits—boosting sales, increasing profitability, and improving global competitiveness. Stay tuned as ASI continues to expand its services in 2025, empowering companies to uphold food safety excellence. References: FSSC 22000 Annual Report 2023. Retrieved from FSSC 22000 Official WebsiteBRCGS Compliance Report. (2023). Retrieved from
BRCGS Official WebsiteInternational Featured Standards (IFS). Retrieved from IFS Certification (This blog content was initially published on Kiwa's website-read the original post here.) Skip to content In this article, we're going to continue to look at our comparison of GFSI recognised schemes, as an alternative to BRCGS. Previously we looked at
FSSC22000, IFS and SQF as Alternative GFSI recognised schemes to BRCGS. The vote as to which Standard was the least suitable alternative was a landslide, with the results as follows. The Standard which is the LEAST suitable alternative was a landslide, with the results as follows. The vote as to which Standard which is the LEAST suitable alternative was a landslide, with the results as follows. The vote as to which Standard which is the LEAST suitable alternative was a landslide, with the results as follows.
Data correct as of 20th July 2020 What's next? A number of really good points have been raised in the comments of the last article about how the duration of the audit is calculated. A small site, which BRCGS define as more than 25,000m2 is 20 hours, over 2 or
2.5 days. If you consider 50% of the audit should be in the factory, this means that: A small site would require 9 hours in the factory time to 30%, which is just under 5.5 hours. But this means that the extra 3.5 hours must still be
applied. Therefore, a small site would have 12.5 hours on systems, compared to a large site which would have 10 hours. How does that make sense? Comparison has to be audit duration. So, let's look at that first. Please note to keep it simple we've compared the FSSC22000
Food Standards and the IFS Food Standards and the IFS Food Standards, will work for all three Standards and Distribution, and Agents and Brokers. All of the calculations below are shown in hours. For all three Standards and addit day is based on 8 hours, not taking breaks into
consideration. Up to 50 employees Up to 2 product scopes (HACCPs) BRCGS Food 1 scope + 1 low risk process 25,000m2 = 20 hours Surveillance audit: 8 hours Recertification audit: 12 hours 14 hours 2
scopes + 1 low risk and 1 high risk process 25,000m2 = 20 hours Surveillance audit: 9 hours Recertification audit: 17 hours 18 hours FSSC22000 audit duration formula Ts + TFSSC = audit duration formula Ts + TFS
(HACCPs) = 1 day TS is calculated using the equation TD+ TH+ TMS+ TFTE Unfortunately, we can't share it with you how the calculation works, as you have to buy ISO/TS 22003:2013 in order to have access to how it works. As this Standard is CHF 118 (which is nearly £100), it's controlled by copyright and therefore we can't share it with you. We
can only share the result of the calculation with you. Comparison of audit frequency BRCGS Food FSSC22000 Food IFS Food Grade B or better: 12 monthly Recertification audit: 3 yearly Higher level: 12 monthly Comparison of typical practical audit duration
BRCGS Food FSSC22000 Food IFS Food 50% 50% 33% Conclusion When comparing the information, you can see that both FSSC22000 and IFS audits are shorter than BRCGS and if you're a small site it looks like it would be a better fit. Having
performed the research needed to do this comparison, the information was easy to find and digest for the IFS. FSSC22000 was a bit of a headache and the fact that you have to buy Standards to be able to get the information you need, doesn't really sit well with us. Plus, the fact that we can't share the information with you, is totally against our
philosophy. Voting time! The results of FSSC22000 and IFS are close at this stage, so we feel that we should take them both forward to the next stage, to compare the actual detail of the Standards. But, we'd like to know what your replacement to BRCGS.
[gravityform id="45" title="false" description="false" description="false" ajax="true"] 20 November 2019 The BRC have recently announced to Certification Bodies that audit durations will be increasing for audits from April 2020. The BRC Standard for Food Safety was founded in 1996 by retailers who wanted to coordinate food safety standards across the supply
chain. The BRCGS for food safety work towards quality, safety and operational criteria for manufacturers to achieve their legal obligations. The standard is divided into nine sectors: Senior management commitment The food safety and quality management system Site standards Product control Process control Personnel
High-risk, high care and ambient high-care production risk zones Requirements for traded products The BRC Global Standard for Food Safety Standard has descriptive requirements for traded products The BRC Global Standard for Food Safety Standard has descriptive requirements for traded products The BRC Global Standard for Food Safety Standard has descriptive requirements for the process and hygienic control which is used as a guideline for how food safety Standard has descriptive requirements for the process and hygienic control which is used as a guideline for how food safety Standard has descriptive requirements for the process and hygienic control which is used as a guideline for how food safety Standard has descriptive requirements for the process and hygienic control which is used as a guideline for how food safety Standard has descriptive requirements for the process and hygienic control which is used as a guideline for how food safety Standard has descriptive requirements for the process and hygienic control which is used as a guideline for how food safety Standard has descriptive requirements for the process and hygienic control which is used as a guideline for how food safety Standard has descriptive requirements for the process and hygienic control which is used as a guideline for how food safety Standard has descriptive requirements.
flexibility to implement processes which suit them. Once certificate is valid for 1 year and details of the audit grading is achieved. What is FSSC 22000, is an internationally accepted certification scheme based on a combination of ISO 22000 sector specific PRP's and
FSSC additional requirements. FSSC 22000 has been developed in response to customer demands for a recognizable standard against which a food safety management systems, which guarantees the safety of products during primary production
of animal products, manufacture of perishable animal and/or vegetable products, products with a long shelf life and other food ingredients like additives, vitamins and bio-cultures, animal food and feed products, products with a long shelf life and other food ingredients like additives, vitamins and bio-cultures, animal food and feed products, products with a long shelf life and other food ingredients like additives, vitamins and bio-cultures, animal food and feed products.
specify that you must hold a GFSI Certification; FSSC 22000 is a great alternative option for you! Benefits of FSSC FSSC 22000 provides a framework to which you and your organization to have the flexibility to choose the best
way to control your system. Other benefits include: Reduce food safety breach investigation time Meet customer requirements and have a service that is dependent verification against a globally recognised industry standard speaks volumes
Understand how statutory and regulatory requirements impact your organization and its customers More procurement opportunities Audit process An example of a BRC audit would be for year 1 = 18 hours and years 2 & 3
= 12 hours. The standard also easily integrates with other existing management systems your organization may already have, such as ISO 9001 or ISO 14001. An FSSC Certification process to achieving the FSSC certification. Clients transitioning from another GFSI Certification
Programme do not require a stage 1 audit; they can proceed directly to stage 2: If you would like to discuss the benefits of implementing FSSC 22000 in your organization with NQA please feel free to contact us on the information below. Author: Maria Constable - Food Certification Manager For more FSSC 22000 information please click here. For
information on what training NQA offers please click here.
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