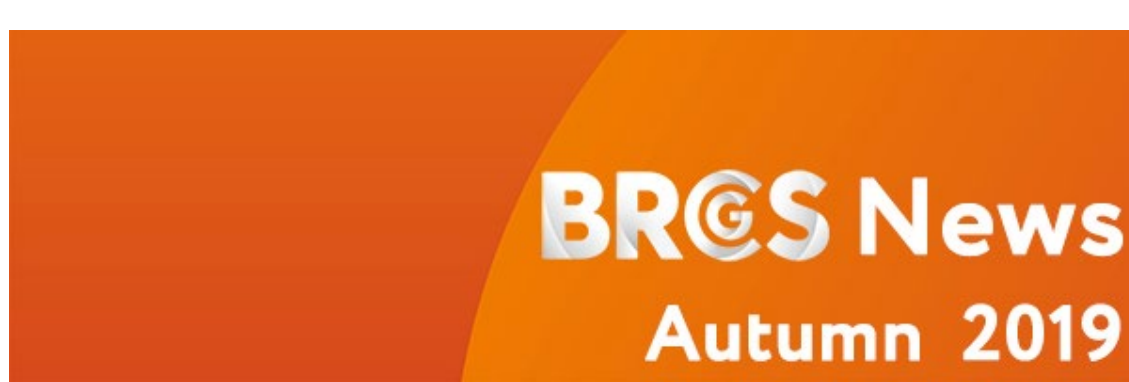


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Dear Colleague

Here, at BRCGS in London we had very busy and exciting summer. In August BRCGS published Packaging Materials Issue 6 and Ethical Trade and Responsible Sourcing Program Issue 1. We also published the draft consultation document of Issue 1 of the Plant-Based Certification Program to give you an opportunity to review and feedback your thoughts. In this Autumn edition, we talk about the BRCGS brand, Ethical, Food Safety Culture Excellence, Compliance and much more.

Enjoy the read.



We've received lots of questions about our new brand and why we have changed our name. Here is a [brief history](#) and an explanation of the journey to our new name BRCGS.



On 1 August BRCGS published the Ethical Trade and Responsible Sourcing Program. We spoke to Michael Wilson, Global Head – Ethical Trade and Responsible Sourcing about the process of creating a new **Program**. Read the interview [here](#).



The BRCGS Marketing team **interviewed Fiona Humphries**, Technical Manager – Ethical Trade and Responsible Sourcing to find out the answers to the most common questions, regarding Ethical Trade and Responsible Sourcing Risk Assessment guidance.



Have you checked your Certification Body's **BRCGS star rating**?



"You can have the best documented food safety processes and Standards in the world, but if they're not consistently put into practice by people, they're useless" said Frank Yiannas. Make sure that the employees are following the Food Safety rules and **apply** for the Food Safety Culture Excellence module and learn how to communicate with the employees in order to improve your company performance and avoid non-conformities. Alternatively, fill the **form** on the BRCGS website, and we will be in contact.

GLOBAL STANDARD  
FOOD SAFETY ISSUE 8

### UNDERSTANDING AIR QUALITY REQUIREMENTS AND AIR FILTER SPECIFICATIONS IN FOOD PRODUCTION

Air quality in production facilities is important as part of the management of food safety and to ensure a safe environment for staff.

BRCGS have published a **guideline** on how to ensure air quality and explains the new ISO Standards applicable to air quality and filtration which helps sites understand best practice and the new terminology being used. A copy of the guideline is available on **BRCGS Participate**.



BRCGS Food Safety  
F837: Position Statements

BRCGS have published a new Position Statement for the Food Standard Issue 8. A copy of the document is available [here](#) or from **BRCGS Participate**.



#### Update from India

Benz Thomas, Regional Head - SAAR attended CII Conference on Food Processing & Dairy in New Delhi. Also, in September BRCGS conducted Packaging Standard Train The Trainer in India.

Read more details about those two events [here](#).



BRCGS Americas is hosting webinar series. Read more details [here](#).



Have you checked out our **Food Safety Europe 2020** programme yet?

During the event, we also will be awarding individuals and organisations. Please read more details [here](#).



Make certain that your BRCGS audits go problem free. LOMA SYSTEMS has been championing Food Safety and Quality in the UK and around the world for 50 years. Loma's inspection technologies have set a benchmark for robustness and reliability within food production environments and are backed up with a strong commitment to uptime from our service teams. 2019 marks the introduction of our new hygienic ranges of equipment, which offer superior levels of cleanliness and waterproofing following design principles such as those of EHEDG.

Find out more about Loma's support, service and equipment technologies [here](#).



SpaceVac International - who this week created a new **world record** at the CMS show in Berlin - are proud to announce the release of their new Food Safe Cleaning System onto the market.

**This revolutionary** new addition to the SpaceVac range has been specifically developed to bring SpaceVac's innovative, award winning high level cleaning technology - allowing for safe and fast cleaning from the safety of the ground floor - into food and drink preparation facilities. This **new standard** in cleaning represents an exciting new development for cleaners and facilities managers everywhere.



HVDS specialises in clean air solutions for the food industry in the UK and Ireland. These solutions include air filtration, ductwork cleaning, repair and maintenance and dust extraction.

We work with you to improve food safety, guarantee audit compliance and meet your cost reduction targets – all with minimal disruption to your manufacturing process.

With a reputation for excellent customer service, we help you gain control over your Indoor Air Quality for 100% compliance with confidence. Find out more about our services [here](#) enquire about a FREE site survey [here](#).



#### Improving Operational Efficiency through World Class Lubrication

Kluber Lubrication offers expert tribological solutions by supplying tailor-made speciality lubricants directly to customers in almost all branches of industry and regional markets. Customers include producers of components, modules, machines and systems as well as companies using this equipment for their own production or processing activities. For more details about Kluber products click [here](#).



For over 10 years, Shoe Inn's industry leading automatic shoe cover dispensers and removers have been making putting shoe covers on and taking them off faster, easier, safer and cleaner. Shoe Inn's ergonomically-friendly dispensers, which help companies save time and money by eliminating time wasted when manually applying regular shoe covers, are used by hundreds of companies spanning small businesses to Fortune 500 companies worldwide in industries ranging from pharmaceuticals to food manufacturing and processing, biotechnology to energy, aerospace to medical devices, and everything in between. Shoe Inn also carries the HealthySole UVC light sanitizing/germicidal system, reusable shoe covers, sticky mats, disposable gloves and other personal protective equipment

To find out more about Shoe Inn view the catalogue [here](#), and visit the website [here](#).

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