



TRAINING THAT DEVELOPS
REAL CAPABILITY



**BRC Global Standards for Packaging
Materials – Issue 6**

FS008

BRC Global Standards for Packaging Materials – Issue 6

In 1998 the British Retail Consortium (BRC) developed and introduced the BRC technical standard and protocol for companies supplying retailer branded products.

- BRC Global Standard for Food Safety. The latest standard (Issue 8)

The four other main BRC Standards that have since been added are:

- BRC Global Standard for Packaging Materials, Issue 6
- BRC Global Standard for Storage and Distribution, Issue 3
- BRC Global Standard for Consumer Products, Issue 4
- BRC Global Standard for Agents & Brokers, Issue 2

The purpose of these five standards is to ensure that all retailer branded food/consumer items are manufactured, packaged and distributed according to a defined set of guidelines and procedures ensuring product safety and consumer confidence. The common theme in all standards is the need to risk assess your process in order to identify the necessary control measures.

Regardless of which end of the food/product supply chain a business operates, due diligence is one of the most essential elements of business continuity. Achieving BRC Certification against the relevant BRC standard not only allows companies demonstrate due diligence, it also opens business opportunities with the most powerful sector in the supply chain, the retailer. The first step to achieving certification is to learn and understand your relevant standard.

BRC Packaging Materials Issue 6 introduces the concept of Food Safety & Quality Culture which has been an integral part of the food standard for a number of years. Culture assesses the level of shared knowledge amongst a group of people so that all the hazards in the business are understood and control measures established to reduce the Risk. Issue 6 also attempts to simplify the hygiene requirements based on Risk. For this objective to be successful, packaging personnel must understand how to calculate Risk and know when risk is acceptable or unacceptable. This is particularly applicable to the fundamental clause of hygiene and housekeeping. To further emphasize the importance of this clause, Issue 6 has introduced the need for microbiological environmental monitoring base on risk.

Ultimately the BRC Packaging Materials Standard has never been more aligned with the Food Standard and the expectation from a primary packaging manufacturer is very similar to a food manufacturer from a hygiene and safety standpoint.

Duration & Price

Duration: 1 day

Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please [contact us](#) for more information on our In-Company training options

What's covered?

- Course Introduction
- Define Objectives
- Overview of BRC Global Standards
- Global Standard for Packaging Materials – Issue 6
- Significant changes to BRC 6
- Nine Fundamental Clauses
- Food Safety and Quality Culture
- Changes to the Seven Sections:
 - Senior Management Commitment
 - Hazard & Risk Management system
 - Technical Management Systems
 - Site Standards
 - Product and Process Control
 - Personnel
 - Traded Products
- Additional Voluntary Modules
- The Audit Protocol
- Non-conformance categorisation
- Certification Process
- Audit Scoring & Approval Process
- Course Review / Evaluation

In-House Courses

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

Delegates will receive a very comprehensive course manual. **All delegates to bring a copy of their relevant standard** – copy can be down-loaded free from <http://www.brcbookshop.com/>

Who should participate?

- General management who wish to acquire a broad knowledge of the BRC requirements
- Quality Assurance / Technical and Production Personnel who have specific responsibilities for BRC Certification as part of a risk management team
- Engineering/Maintenance Personnel
- HACCP Team Members
- Supply Chain Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the development of the BRC Global Standards
- Understand the nine fundamental requirements of the standard
- Understand the approach to Food Safety and Quality Culture
- Be familiar with the risk requirements of the BRC Global Standard for Packaging Materials Issue 6.
- Understand the reasons for changes to the Issue 6 Standard.
- Know how to implement the changes to the requirements for Issue 6
- Understand the changes to the Hygiene Requirements based on Risk
- Understand the scoring system and changes to the audit protocol
- Understand the third party BRC Certification process

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on [CourseCheck.com](https://www.coursecheck.com), an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.



[Click Here](https://www.coursecheck.com)



TRAINING THAT DEVELOPS *REAL CAPABILITY*

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer



SQT Training Ltd. | T: +353 61 339040 | E: info@sqt-training.com
W: sqt-training.com



Please follow us on social media for relevant news, events and updates