



Implementation Of Brc-Global Standard Food In Export Oriented Food Processing Units

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ABSTRACT

Food safety is an analytical framework, where consumers are in perfected about the safety of products and is used to investigate the welfare effects of a public certification system. The BRC global standard was created to evaluate the companies which supply retailer branded foods. BRC global standard food was infact the 1st standard to be the approved by the GFSI (Global Food Safety Initiative) for recognizing the food safety standards. Various sectors of the food supply chain in different regions of the world have developed schemes to assure the supply chain and eventual consumers that their products are safe and BRC is one such certificate acknowledged internationally. The present study discusses about the Food Safety issue and emphasizes the need of international food safety standards and their implementation in the food processing units to ensure the maximum safety.

INTRODUCTION

Food safety is the utilization of various resources and strategies to ensure that all types of foods are properly started, prepared and preserved. Hence, they are safe for consumption. Practicing this level of food sanitation begins with the purchase or acquisition of different food items and ends with proper storage of leftovers for future use.

The BRC is the lead trade association of UK retailing and exists to defend and enhance where possible, the economic, political and social climate in which its members operate. BRC members sell a wide selection of products through centre of town, out of town, rural and virtual stores. Reflecting the diversity of modern retailing, BRC members include the large multiples and department stores, charity shops and small and medium sized independent retailers.

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The BRC welcomes the opportunity to comment on the executive summary of the 3rd frontier economies setting out initial recommendations for a scheme of transitional rate relief. (BRC , January, 2005). In developing countries, said by [1], “New agricultural economies”, with export oriented supply chains that are reliant on high-value markets in developed countries and production system. The proliferation and evolution of food safety and quality standards in industrialized countries, driven predominantly by the ‘ratching-up’ of regulatory requirements in response to consumer concerns about food safety and qualities, scientific developments regarding the risks associated with food and concerns over the commendable economic costs associated with established food borne hazards, has received much

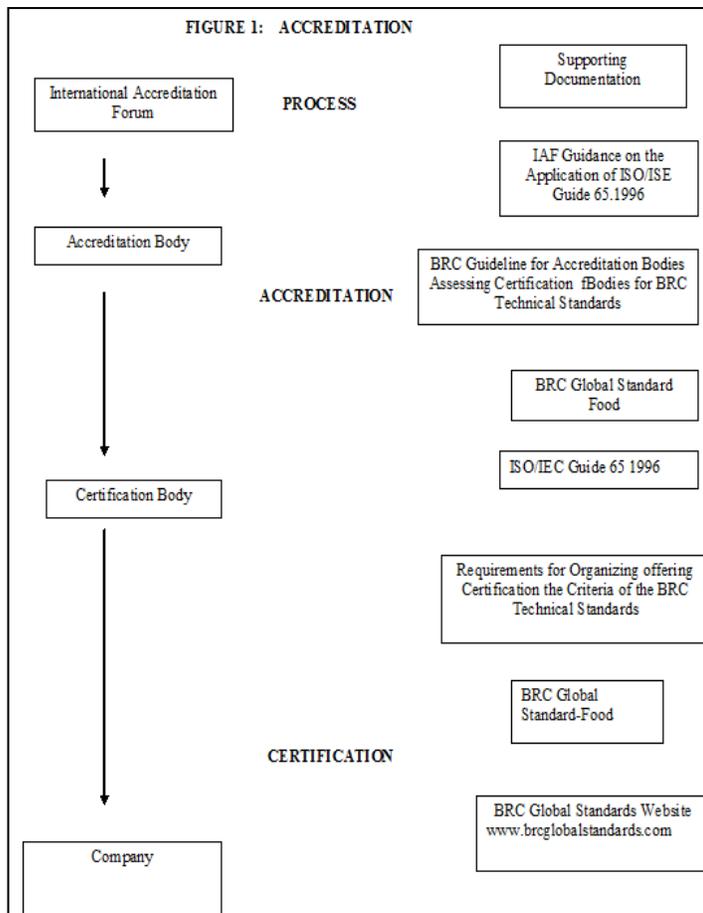
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attention in the academic literature. [2,3]. Hence, the researcher got interest to see how BRC Global Food Standard is implemented in Food Processing Unit

METHODOLOGY

The present study is carried out with a view to study the BRC Global Food Standard implementation in export oriented food processing plant with the following objectives. For this study, extreme literatures were studied and much information on food safety, Global food standards and UK food regulations were evaluated. They are then interpreted in a manner to emphasize the beneficials, BRC global food standard.



This study did not use quantitative research. Therefore, there was no statistical data. The importance for this evaluation is placed on the repeatability and the completeness of the final product. The use of a design as close to a truly experimental evaluation is to the benefit of the accuracy of the task. With the

information that is available it was felt that a quasi-experimental design be employed (where comparison groups are used, when available) with the inclusion of surveys from other grower groups.

DISCUSSION

Product certification is depend upon the continued complaints and within the standards' certain requirements as fundamental requirements. These requirements relate to system, which shall be well established, continuously maintained and monitored by the company

The requirements deemed as being fundamental are,

1. HACCP System
2. Quality Management System
3. Internal Audit
4. Corrective Action
5. Traceability
6. Layout, Product Flow and Segregation
7. Housekeeping and hygiene
8. Control of operations and
9. Training.

SUMMARY AND CONCLUSION

Food safety is an analytical framework where consumers are imperfectly informed about the safety of products is used to investigate the welfare effects of a public certification system. Several certification fees under alternative structures of certification cost are analyzed. By maintaining competition among numerous sellers, voluntary certification financed by a per-unit fee is efficient (and sufficient) to signal product safety. However, mandatory certification linked with a fixed user fee may be necessary if a seller wields monopoly power. Further, certification by a single, private agency results in a distorted fee. The British Retail Consortium (BRC) created the global standard - food to establish a single common standard for the evaluation of companies supplying retailer branded foods. It has been developed to assist retailers in fulfilling legal obligations and to ensure the highest level of client protection. Although developed in the UK, the standard is acknowledged internationally. Approval to the BRC global standard - food gives significant benefits to the supplier. It helps to avoid the confusion and disruption that multiple audits can bring and the need to duplicate variations on the same data for different clients. The BRC global standard for food safety was the first to be approved by the Global food Safety Initiative (GFSI) as part of their process for mutual recognition of food safety standards and continues to be the most widely used of the GFSI

standards with over 10,000 certificated sites worldwide.

The BRC Global Standard –Food is one of the leading food safety standards and has the following benefits..

- 1.It's a single standard and protocol that allows an evaluation by third-party certification bodies which shall be accredited to an international standard.
- 2.The standard is comprehensive in scope covering areas of quality, hygiene and product safety throughout the food industry.
- 3.The standard addresses part of the 'due diligence' requirements of the food manufacturer/supplier, packer/filler and retailer. Food manufacturers may also use this standard to ensure their suppliers are following good hygiene practices and complete the 'due-diligence' chain.
- 4.It's a standardized reporting format that provides information on how sites meet the requirements of the Standards
- 5.BRC global standard food is a closure of all non-conformities identified at an audit with evidence included in the report before Certificates can be issued

The BRC Global Standard for Food Safety was the first standard to be approved by the Global Food Safety Initiative (GFSI) as part of their process for mutual recognition of food safety standards and continues to be the most widely used of the GFSI standards with over 10,000 certificated sites worldwide. The certificate verifies technical competence and helps manufacturers, brand owners and retailers to fulfill their legal obligations. It also safeguards the consumer.

Evaluation process - The BRC standard requires an evaluation process to be undertaken by an independent third party organization.

Review - The BRC scheme visits involve detailed review of the manufacturing processes for specific products with particular emphasis on product safety and due diligence practices. The visit identifies how effectively the supplier meets the standard's requirements.

Certification - After a successful visit, a certificate is issued that approves a supplier at one of the three grades A, B or C - as described in the BRC standard.

Combined Assessment - Where appropriate, LRQA can combine BRC standard visits with the organizations ISO 9001 and/or HACCP assessment

This study can be summarized with revealing information on BRC Global Standard Food i.e. If the manufacturer wishes to implement this certificate, he is advised to initially look at pre-programmes in food safety like, Good Manufacturing Practices, (GMP), Good Hygiene Practices, (GHP), sanitation, packaging regulations, education, training, consumer interactions and feed back. Information and maintenance of BRC Global Standard Food is with affair. So, it's the manufacturer's wish to acquire this certificate if he wishes to expand his business to the UK market. Internal auditing should be done repeatedly to make external auditing a smooth running process.

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