

Agri-food certification (BRC, IFS and GLOBALG.A.P.)

Applus+ can inspect, audit and certify according to the key quality and food-safety management systems that apply to the world's food manufacturers, handlers, packagers, traders, producers and farmers.



The food industry is subject to international certification standards that aim, in addition to protecting consumers, to ensure that agri-food companies' safety, authenticity, quality and operating principles meet the legal requirements in force in the countries in which their foodstuffs (including processed foods, raw materials, primary products and pet foods) are produced, handled, packaged and sold.

These standards are underpinned by the main distribution companies and recognised by GFSI (the Global Food Safety Initiative).

[BRC Food Certification](#)

One of the food industry's primary private protocols and a prerequisite for gaining access to the UK's major distribution groups.

[IFS Food Certification](#)

Like BRC, another private protocol applying to distribution company suppliers. IFS certification is required chiefly for accessing Central European distribution channels.

[GlobalG.A.P. Certification](#)

An independent certification system promoting good agricultural practices (G.A.P.). There are currently several voluntary modules that sit alongside this scheme, including NURTURE, GRASP and Chain of Custody.

GlobalG.A.P. began as a retail sector initiative aimed at raising awareness of growing concerns over food safety, environmental impact, worker health and safety and animal wellbeing.

Other schemes we work with:

- IFS/BRC Global Markets – Food
- Integrated Production
- PCQI training (officially recognised by the FSPCA) for the US Food Safety Modernization Act (FSMA)
- RD 993/2014 (Spanish self-monitoring system for the exportation of animal products)
- Supplier health and hygiene audits