



Sammode
Éclairage technique depuis 1927

Information concerning the standards IFS - BRC

Clarification of the meaning of compliance with the IFS/BRC standards, which are applicable in the food processing industries.

The IFS (International Featured Standards) cover a set of internationally recognised standards that ensure that IFS-certified companies deliver products and services that meet specifications defined in cooperation with their customers in order to continuously improve the safety and quality of food products.

The BRC (British Retail Consortium) standard is designed to assess quality management systems in place at food companies operating in the UK market, thus ensuring the safety of food products sold as private label (own-brand) goods.

Both standards are designed to assess the ability of a food production site to manufacture quality products in complete safety.

These standards refer not only to products, but products in a given environment. For example the section on lighting that affects us defines the requirements for lighting in an installation as follows:

- All work areas must be correctly illuminated.
- All lighting equipment must be protected by anti-burst protection and must be designed to minimise the risks of any breakage of glass.

By their design and choice of materials, our tubular polycarbonate and coextruded polycarbonate/methacrylate devices meet this second requirement.

In conclusion:

- A product on its own cannot be certified as conforming to either the IFS or BRC standard.
- Our products play their part in achieving the IFS or BRC conformance of a food processing installation.

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