



Food Safety



ABOUT DNV

DNV is one of the world's leading certification bodies. Through management system certification and training services, DNV helps companies manage risks, and assure compliance and sustainable performance of organisations, people, and value chains across all types of industries, including food & beverage, automotive & aerospace, and ICT.

DNV's digitally enabled certification services help customers manage risks and continually improve. Whether tackling quality, environmental, safety or security challenges, DNV combines technical, industry, and risk management expertise to build confidence, continuity, and resilience. DNV enables its customers and their stakeholders to make critical decisions with confidence.

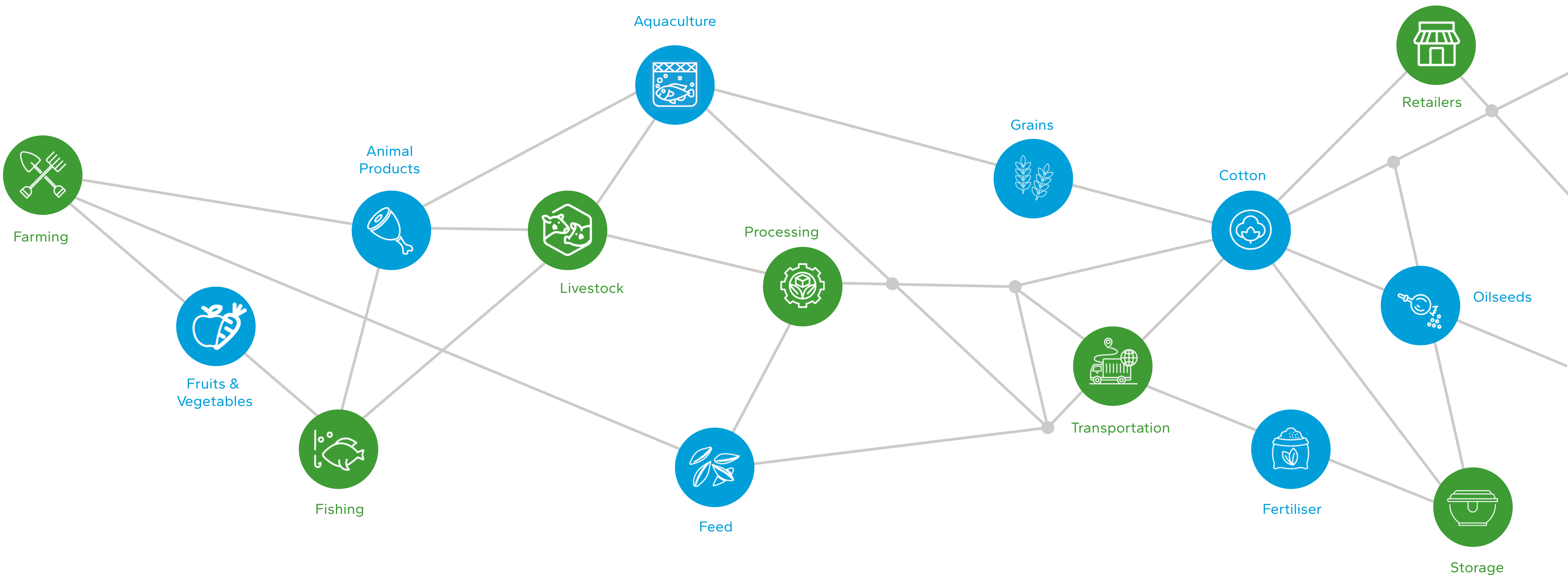
Driven by its purpose, to safeguard life, property, and the environment, DNV helps tackle the challenges and global transformations facing its customers and the world today and is a trusted voice for many of the world's most successful and forward-thinking companies.



Consumers reward brands that care

Food safety continues to be a primary consumer concern, even as the focus on other product characteristics is rising. Incorporating a food or feed safety management system puts you ahead by changing your company's approach from a reactive to a proactive way of thinking.

As one of the world's leading certification bodies, DNV helps food & beverage companies worldwide achieve excellence in food safety and quality, environmental management, supply chain management, and overall sustainability. Through certification & training, we help you assure safe and sustainable food for consumers everywhere.



BRCGS & other standards

➤ BRCGS Global Standard for Food Safety

The standard sets out specific requirements for a food production and packaging management system, helping you consistently deliver products and services that meet customer expectations and statutory or regulatory obligations. It also supports the selection and approval of suppliers and provides a framework for managing product safety, integrity, legality and quality across food and ingredient manufacturing, processing and packing.

➤ BRCGS Global Standard for Gluten-free Certification Program Issue 4

The Gluten-Free Certification Program (GFCP) Global Standard provides a framework for an effective gluten-free management system. It supports the control of gluten throughout manufacturing, processing and packaging, helping ensure gluten-free products consistently meet customer expectations while reducing the risks associated with relying solely on end-product testing.

➤ BRCGS Packaging

The BRC Global Standard for Packaging Materials was created to provide a common framework for product safety and quality management, enabling brand owners to demonstrate effective control and meet their legal responsibilities for product and consumer safety. Certification to the standard is recognised worldwide by brand owners, retailers, food service companies and manufacturers when evaluating the capabilities of their suppliers.

➤ BRCGS Global Standard for Storage & Distribution

The BRCGS Global Standard for Storage & Distribution provides a clear, risk-based framework designed to protect the safety, quality, and integrity of food, packaging, and consumer products throughout every stage of storage, handling, and transportation. Covering operations from primary production to retail, the standard reflects global best practice and supports continuous improvement, helping organisations demonstrate due diligence, meet legal and customer requirements, and ensure consistent product safety across the supply chain.





> BRCGS Start!

BRCGS Start! is available for the food manufacturing category and provides a flexible, structured approach to developing food safety systems. Aligned with HACCP principles from Codex Alimentarius and the GFSI Global Markets Program, it supports companies at basic or intermediate levels before full certification. Businesses can enter and progress at any stage, making it especially useful for small sites with developing or less mature food safety management systems.

> BRCGS Agents and Brokers: Safety & Quality Standard

The BRCGS Agents and Brokers Standard provides a clear framework to ensure product safety, quality, and legality for non-manufacturing companies involved in the sale, import, or distribution of goods in the food and packaging sectors. It sets requirements for brokers, agents, and importers/exporters, helping them manage risks through senior management commitment, hazard and risk assessment, product safety and quality systems, supplier management, and personnel controls. By certifying to this standard, businesses can strengthen supply chain confidence, reduce the need for duplicate audits, and demonstrate compliance with global safety expectations.

> FSSC 22000 - Food Safety System Certification Scheme

FSSC 22000 provides a certification scheme that ensures a robust food safety management system to control food safety hazards, minimise risks, and ensure safe food production. Reliability in delivering safe food contributes to consumer trust and, eventually, consumer loyalty.

It specifically targets the food, feed, and packaging manufacturing sector as well as the storage and distribution, catering, and retail/wholesale sectors.

> FSSC 22000 - Food Packaging and Packaging Materials

FSSC 22000 for food packaging materials provides a globally recognised certification scheme that ensures packaging manufacturers meet strict food safety requirements. It helps control hazards linked to packaging materials, minimise risks, and support the safe production and protection of food products.

It applies to all businesses manufacturing food-contact packaging materials covering plastics, paper, metal, glass, printing materials and other packaging components intended for the food supply chain.

> FSSC Development Program

The FSSC Development Program provides a flexible, two-level pathway to help food service, catering, manufacturing and retail SMEs build a solid food safety system. It supports organisations in controlling food safety hazards, demonstrating commitment, and progressing towards full certification.

It is designed for small and medium-sized businesses across food manufacturing, catering, transport and storage, retail and wholesale, offering a structured entry point aligned with Codex HACCP and the GFSI Global Markets Programme

> ISO 22000 - Food Safety Management

The ISO 22000 food safety management standard provides specific requirements for establishing a robust food safety management system that supports the consistent delivery of products and services meeting customer, statutory, and regulatory demands.

Built on the same high-level structure (Annex SL) as ISO 9001, it aligns easily with other quality management system standards, helping organisations strengthen their approach to food safety while improving risk recognition and maintaining consistent performance





FISHERIES STANDARDS

➤ ASC Farm Standards

ASC (Aquaculture Stewardship Council) enables the seafood processors to use the ASC label and offers a choice to the consumer for eco-friendly seafood sourced from aquaculture sources. Applicable across all aquacultures of Shrimp and Fish, Bivalves, and Abalone farming.

➤ ASC Chain of Custody (CoC) Standards

It is for seafood processors/manufacturers, retailers, caterers, and seafood supply chain to maintain the traceability of sustainable seafood. All raw materials are sourced from aquaculture sources. The ASC logo is an august logo for seafood and bears premium price advantages over conventional products.

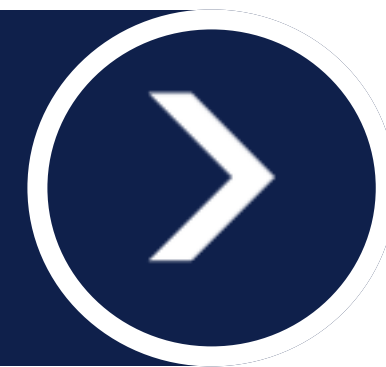
➤ MSC Chain of Custody (CoC) Standard

The standard applies to any market player (individual organisations or groups) with ownership of the product or where the seafood product is transformed or repacked, including wholesalers, processors, retailers, caterers, and traders. It guarantees that any product bearing the MSC eco-label is sourced from a certified sustainable fishery.

DIGITAL TOOLS

At DNV, our suite of digital tools is designed to support you at every stage of your certification journey - **before**, **during** and **after** the audit. From self-assessment and benchmarking to focused audit preparation, real-time audit tracking and performance insights, our digital solutions help you stay in control, drive improvement and strengthen trust across your organisation. As your long-term partner, we combine deep expertise with smart technology to make certification simpler, clearer and more valuable.

Before



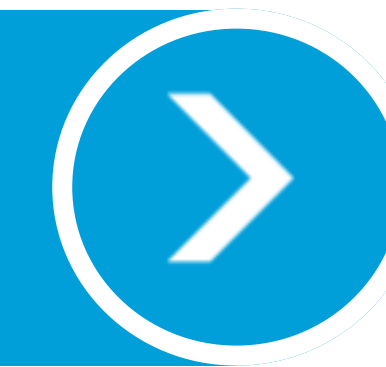
Online self-assessment suite

Our self-assessment suite covers key standards and helps you evaluate your knowledge and system readiness. Scored results reveal gaps, support benchmarking across sites and help set measurable targets. It provides clear insight into performance, understanding and control.

Boost My Audit

Boost My Audit helps you focus audits on the areas most vital to your business. Browse Focus Areas by standard, risk or process, filter by industry and view linked SDGs and ESG dimensions. Checklists support preparation for DNV external or internal audits.

During



Risk-Based Certification™ audit methodology

Our Risk Based Certification® approach combines best-practice auditing with virtual methods to ensure compliance and assess how well your management system supports business goals. You choose critical Focus Areas, and auditors evaluate performance in these alongside standard requirements.

DIGITAL TOOLS

After



eCertMark

Companies achieving DNV certification are entitled to use the applicable certification mark(s). eCertMark is a self-service app for managing certification marks. Access and download marks for digital or print use, supported by guidance to ensure correct and compliant application.



Traceable, trusted certificates

DNV issues fully digital certificates stored securely for easy sharing. Using the QR code or online checker, anyone can instantly verify that a management system, product or supply chain certificate is genuine and up to date.



Lumina™

Lumina™ turns audit data into actionable insights using benchmarking from thousands of certified companies. Review failure statistics, compare performance with peers, explore trends and plan targeted improvements using internal and external benchmarks.



ViewPoint surveys

ViewPoint is DNV's global customer community, gathering insights from 11,000+ professionals. You can explore survey results and quick insights in the ViewPoint Survey and ViewPoint Espresso sections on our website.





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