

Fresh thinking

Commitment to excellence
in the food sector

LRQA

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Why choose LRQA?

LRQA experts bring with them a clear understanding of your specific challenges and requirements - then deploy deep knowledge of compliance, brand assurance and everything in between to help you meet them.

Working together with farms, fisheries, food manufacturers, restaurants, hotels and global retailers, we help manage food safety and sustainability risks throughout your supply chain and build credibility with stakeholders around the globe.

Certification demonstrates your compliance with and commitment to food safety management. As an independent certification body, LRQA audit against some of the most respected global standards, schemes and regulations in the industry.

[Find out more about our food services →](#)

Beyond compliance

From independent verification and supply chain assurance to customised training, LRQA's specialists have been developing bespoke assurance programmes for clients for over 30 years. These tailored solutions help drive business improvement, minimise risk across your entire supply chain and ultimately protect your brand reputation.

[Find out more about our brand assurance solutions →](#)

Whether you are a single-site, global business, or multiple-site manufacturer with complex supply chains, we can help you:

Bring together your food safety practices and sustainability goals

Protect your brand and reputation

Measure, verify and credibly report on your sustainability progress

Increase transparency of your supply chain

Streamline processes around multiple audits

Meet the expectations of your stakeholders, including consumers

Upskill your workforce through face-to-face, online, or blended training

Specialists throughout the food chain

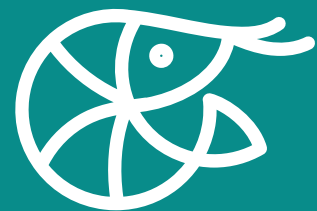
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1st

Aquaculture
Pioneer – trialled
1st accredited
aquaculture
standard



#1

leader in beverages,
confectionery and
convenience foods



60+

food standards
and scopes

100+

seafood species
assessed



25+

bespoke audit
programmes for
global brands

18yrs

average length of
time key clients have
been with us



20,000

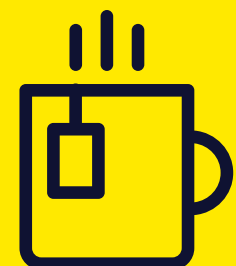
food sites audited every year

30+

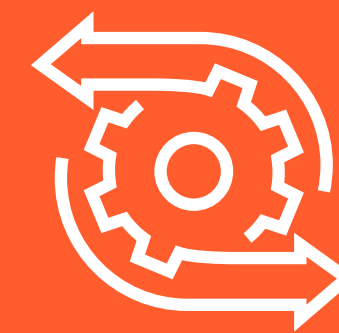
years of food sector
experience



500+



food specialists,
experts in their
chosen field



100%

full supply chain coverage

160

Global reach –
we operate in 160
countries



End-to-end supply chain capability

Agriculture & farming

We support farmers around the world with assurance of animal feed, agriculture and farming practices, driving the safe supply of food. We also independently verify, data and information and reports to drive credibility and confidence.

Aquaculture

LRQA has worked with businesses throughout the aquaculture supply chain for more than 20 years, helping them cut through the complexity and manage their challenges more effectively with independent seafood certification.

Manufacturing, processing, and packaging

We provide accredited certification against the full range of GFSI standards, alongside supplier audits and technology solutions. LRQA experts can deliver the exact service you need, assisting you in the production of safe and quality packaging materials and products.

Catering and hospitality

We work with world-leading hospitality brands, helping them demonstrate compliance with food safety programmes. We also create bespoke assurance solutions, tailored to meet individual requirements.

Logistics

The integrity of your supply chains is intrinsic to sustainable business and a strong brand reputation. Our experts can help you achieve greater transparency and visibility as supply chain complexity increases.

Retail

We work with many of the biggest retail brands to ensure staff, suppliers and sites are operating effectively and in accordance with expectations.

[Find out more about our food services →](#)





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Remote Audits: more flexibility, less disruption

In a world of fast-changing risk, we need more agile, responsive assurance solutions. That's why LRQA is committed to being the leading digital assurance provider. If the scope allows, our global network of trusted experts connect with your site and team members remotely to deliver your audit - reducing your time, travel and impact on the environment.

Expert training, delivered your way.

Our approach is flexible-by-design, offering a wide range of courses in multiple learning styles - optimising your experience based on what works best for you and your team. Whether delivered in-person, online or through a blended approach, LRQA cater for all experience levels, providing courses centred around interaction and real-life case studies.

[Find out more about training from LRQA →](#)

Industry leading food safety assurance

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LRQA offers the most respected certification available in industry.



[Find out more about training from LRQA →](#)

World-leading food certification and programmes

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BRC Global Standards (BRCGS)

As Global Food Safety Initiative (GFSI) market leaders, BRCGS is a globally recognised consumer protection organisation that is now a fundamental requirement for leading retailers, manufacturers, and food service organisations.

Having BRCGS certification not only proves your level of competence in HACCP and Quality Management

BRC Global Standards include:

- [BRCGS Food Safety](#)
- [BRCGS Packaging Materials](#)
- [BRCGS Agents and Brokers](#)
- [BRCGS Plant-based](#)
- [BRCGS Storage and Distribution](#)
- [BRCGS Consumer Products](#)

[Find out more about BRCGS services at LRQA →](#)

FSSC 22000

Recognised by the Global Food Safety Initiative (GFSI), the FSSC 22000 Food Safety Management System represents a comprehensive approach to food safety risk management throughout the food supply chain. Founded upon ISO standards such as ISO 22000, FSSC 22000 uses a common framework, in addition to sector specific pre-requisite programmes, to focus on continuous improvement.

Not only can it enhance your reputation, many retailers, manufacturers, ingredients companies, food service organisations and raw material processors specify FSSC 22000 as part of their supplier approval process.

[Find out more about FSSC 22000 at LRQA →](#)

ISO 22000

Adopted by food businesses of all sizes in the food supply chain, ISO 22000 helps organisations identify and respond to potential issues, control food safety hazards, and meet established best practice in the global food and drink supply chain.

ISO 22000 helps to protect your brand and earn customer trust by proving the integrity of your production programmes and supply chain management.

[Find out more about ISO 22000 at LRQA →](#)

International Featured Standard (IFS) Food

The International Featured Standard (IFS) is a leading GFSI-recognised standard which certifies the safety and quality of processed food products and production processes. It assesses the ability of food manufacturers to comply with food safety requirements and gives clients confidence in their supply chain.

Developed together with suppliers and retailers, the certification aims to ensure comparability and transparency for the consumer throughout the entire supply chain.

[Find out more about IFS Food at LRQA →](#)

Safe Quality Food (SQF)

As a GFSI-recognised food safety certification programme, SQF promotes safe quality food from farm to fork. Demonstrating to clients the achievement of a rigorous, credible approach to food safety management.

Food and beverage manufacturing, packaging, storage, and distribution companies choose SQF certification as it gives assurance to retailers and service providers that robust food safety control systems are in place to help protect consumers, brands, and supply chains.

[Find out more about SQF at LRQA →](#)

World-leading food certification and programmes

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SEDEX Members Ethical Trade Audit (SMETA)

With retailers, consumers and governments increasingly concerned about ethical and social practices, SMETA, a globally recognised and pioneering standard, helps organisations to prove they are working in an ethical manner, irrespective of size, sector, or geography.

Covering four pillars: labour standards, health and safety, business ethics and the environment, SMETA is the world's most used ethical audit format.

[Find out more about SMETA at LRQA →](#)

Hazard Analysis & Critical Control Points (HACCP)

Hazard Analysis & Critical Control Points (HACCP) is a science-based system that identifies specific hazards and measures for their control, to ensure food safety. Certification is mandatory in several countries including the US and throughout the EU.

HACCP plays a critical role in ensuring your business is prepared for audits against the likes of BRCGS and FSSC 22000. Ensuring food safety best practice this systematic approach to food safety identifies critical risks, helping to establish preventative and corrective production processes.

[Find out more about HACCP at LRQA →](#)

Seafood Certification Services

From sustainability to food safety, provenance, animal welfare or ethical practices, seafood certification helps you demonstrate your best practice operations.

Assessing over 100 species of seafood across a range of industry standards, our specialists have a 25-year track record in delivering robust and pragmatic certification which can drive customer confidence in your business.

[Find out more about LRQA's Seafood services at LRQA →](#)





Fresh thinking

Commitment to excellence in the food sector

About LRQA:

Bringing together unrivalled expertise in certification, brand assurance and training, LRQA is one of the world's leading providers of food safety and assurance solutions. Working together with farms, fisheries, food manufacturers, restaurants, hotels, and global retailers, we help manage food safety and sustainability risks throughout supply chains and have become a leading global assurance provider.

We're proud of our heritage, but it's who we are today that really matters, because that's what shapes how we partner with our clients tomorrow. By combining strong values, decades of experience in risk management and mitigation and a keen focus on the future, we're here to support our clients as they build safer, more secure, more sustainable businesses.

From independent auditing, certification and training; to technical advisory services; to real-time assurance technology; to data-driven supply chain transformation, our innovative end-to-end solutions help our clients negotiate a rapidly changing risk landscape – making sure they're shaping their own future, rather than letting it shape them.

Get in touch

Visit www.lrqa.com/uk for more information, email enquiries.uk@lrqa.com or call **+44 121 817 4000**



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