



SEAFOOD WITH THAT SENSE OF SECURITY

Seafood wholesalers must meet the requirements of all relevant legislation for food safety.

Direct Seafoods are committed to providing products that have been processed to the highest quality and safety standards.

The BRC (British Retail Consortium) Global Standard for Food Safety is the number one audit scheme in this field, and Direct Seafoods retain certification to this standard to provide assurance of their commitment to food safety and quality.

OUR BRC CERTIFICATION

The BRC Global Standard for Food Safety ensures:

- A robust Food Safety Programme (HACCP) and Quality Management system.
- Good manufacturing processes.
- Traceability and transparency in our supply chain.



CERTIFICATION PROVIDES ASSURANCE OF:

Our Supplier Approval System:

Ensuring we buy the best products from assured suppliers.

Our Traceability System:

Ensuring full traceability of our products throughout the supply chain.

Product Information:

A full range of product specifications, including allergen and nutritional information, is available to support your business on request.



REASSURANCE FOR YOUR BUSINESS

BRC BENEFITS

We maintain BRC certification and adhere to the requirements, always aiming to achieve the highest standard.

Confidence - you can be assured of the maintenance of our food safety and quality programmes. Our technical team carry out a programme of food safety assessments to ensure compliance.

High Standards - through continuous improvement we aim to not only meet but exceed the BRC requirements.

KEY WORDS

BRC - British Retail Consortium (a trade association in the United Kingdom. Represents all forms of retailers from small, independently owned stores to big chain stores and department stores.)