

# Case Study

## Certification for processors and wholesalers

**Lunar Filleting is a primary processing business based in Peterhead which employs 150 people. They hold British Retail Consortium (BRC) certification and have achieved a Grade A for the Global Standard for Food Safety.**

The BRC Global Standard for Food Safety or Storage and Distribution is a condition of supply if a business wishes to trade with multiple retailers.

Holding BRC certification demonstrates to your customers that you adhere to the highest standards throughout your business and this can lead to enhanced customer confidence. BRC certification can also result in greater commercial benefits for your business.

Coleen Ramsay, Technical Manager of Lunar Filleting attended a training seminar funded by Seafish to gain an overview of the changes made to the Global Standard for Food Safety. The business also received some mentoring support funded by Seafish which set them up to be in a strong position for their full audit.

**Coleen Ramsay said: "Lunar Filleting have used the mentoring support grant offered by Seafish. This service has proven to be a good investment providing interpretation and guidance of the Global Standard for Food Safety. The mentoring support provided by the third party organisation has been invaluable with their continued ongoing support. Overall, we have received great value for money."**



**David Brackston, BRC Senior Technical Services Manager, said: "This support from Seafish creates a great incentive for seafood businesses wanting to gain BRC certification. I would encourage every business to take advantage of this scheme."**

Businesses wishing to gain BRC certification can apply for support from Seafish towards the costs of mentoring and training. For further information on accessing financial support from Seafish, please contact Richard Wardell, Seafish Training & Accreditation Adviser on on 01472 252322, 07590 774878 or email [r\\_wardell@seafish.co.uk](mailto:r_wardell@seafish.co.uk)