

# CAPS CASES

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## 6. Scope of Management System

The scope of the management system is defined as: The conversion and diecut of corrugated fibreboard into plain & bespoke flexographic printed cases, lids, trays, palletised containers, assembled divisions, POD units; for confectionery, bakery, fresh produce, pre packed foods & beverages, consumer – storage, pharma & healthcare products.

The Newmarket site holds certifications to ISO9001:2008, ISO14001:2004 and BRC Low Risk Issue 4.

The Baillieston site holds the ISO9001:2008 accreditation and BRC/loP Low Risk Issue 4.

There are plans to extend our ISO14001 certification to the Baillieston site in the coming years.

Hoddesdon is the newest site in the group, and although managed in the same way we are yet to attempt to extend any certification to the site. In years to come we plan to look into gaining ISO9001 and ISO14001 certification, but in 2016 took the decision to focus our efforts on ensuring Newmarket and Baillieston sites are ready for the 2015 version of ISO and the new BRC standard. Hoddesdon does not currently produce food packaging, so the BRC standard is not seen as necessary at this time.

In 2016 the sites will be assessed against 2015 ISO standards, and Issue 5 Basic Hygiene on the BRC standard. We have made the decision to keep to announced BRC audits.

We have always run on a professional and quality conscious basis, we have designed our system as a means of enhancing this. Certification to ISO 9001:2008 and ISO 14001:2004 is viewed by us as confirmation of our belief that we offer the excellent customer service and technical skills demanded in today's marketplace while maintaining environmental integrity.

Our FSC certification allows us to offer sustainably sourced material to our clients.

We believe that registration to BRC at Newmarket and Baillieston adds the final link in our certification chain and provides the additional controls of a formal management system to sound GMP and hygiene principles.

By the end of 2016 we hope to have renewed our certifications to the latest version of all these standards.