



FSSC 22000

Food Safety System Certification 22000



The challenge?

As the global market expands, it is necessary to build consumer trust in the supply of safe food and drink. The need for international harmonization of food safety standards and a reliable approach to supply chain approach is critical for businesses to succeed.

FSSC22000 provides a framework for businesses to effectively safeguard food safety and quality responsibilities within their organization. Based on a foundation of ISO standards and with scopes recognized by Global Food Safety Initiative (GFSI), FSSC 22000 provides an effective structure for food safety management, total supply chain management, and control of food safety hazards.

Show your commitment to food safety

FSSC 22000 is a food safety certification scheme designed for use by a wide range of organizations. From food processors and manufacturers to food packaging material manufacturing, the scheme incorporates HACCP principles, implementation plans and prerequisite programs, and to create an effective framework for food safety management, total supply chain management, and control of food safety hazards.

The Scheme is intended for the audit, certification and registration of food safety management systems for the following scopes and product categories:

A. Manufacturing of food products

- Production of perishable animal products (e.g. meat, poultry, eggs, dairy and fish/seafood products).
- Production of perishable plant products (e.g. fruits, fresh juices, vegetables, grains, nuts and pulses).
- Processing of perishable animal and plant products (mixed products; e.g. pizza, lasagne, sandwich, dumpling, ready-to-eat meal).
- Production of products with long shelf life at ambient temperature (e.g. canned products, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt).

- B. Manufacturing of (bio)chemicals (e.g. food and feed additives, vitamins, minerals, bio-cultures, flavourings, enzymes and processing aids but excluding pesticides, drugs, fertilizers and cleaning agents)
- C. Manufacturing of food packaging and packaging material (e.g. direct, indirect contact with the food)
- D. Manufacturing of food and feed for animals (e.g. pet food, pet food for dogs and cats, animal feed, fish feed)
- E. Transport and storage services (e.g. storage and transport activities across the food supply chain)
- F. Catering. Preparations, storage and, where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit.
- G. Retail/wholesale. Provision of finished food products to a customer (e.g. retail outlets, shops, wholesalers).



Our service

Our customers chose us because they know we're a partner they can depend on, and they continue to stay with us each year because they value the insight that the auditor gives to their business.

EXCEPTIONAL AUDITORS

Our auditors understand that the application of the standard can be quite different in small, medium and large organizations, and are trained to assess your system in a way that will be appropriate to your business. Our highly skilled audit teams know not only how to evaluate your business processes against GFSI food safety standards, but also how regulation adherence, best practices, and your unique brand standards can work together to achieve GFSI compliance and reduce risk while improving the efficiency, economy, quality and profitability of your operations.

MORE THAN A CERTIFICATE

As an experienced certification body, we offer you more than a certificate. Providing assurance through our global presence and expertise to support and guide you through the entire process, helping you to meet the challenges and maximize benefits of your management system. Our customers chose us because they know we're a partner they can depend on, and they continue to stay with us each year because they value the insight that their auditor gives to their business.

The benefits

GLOBALLY-ACCEPTED STANDARD

FSSC22000 is a leading global certification scheme, with scopes recognized by GFSI and accepted around the world. Adopting the FSSC 22000 standard can provide your operations with competitive efficiencies on a worldwide basis. Its robust Food Management System (FSMS) demonstrates an organizations commitment to meet regulators, food business and consumers requirements.

SIMPLE TRANSITION FROM ISO22000

ISO 22000 certified businesses are able to obtain full GFSI recognized FSSC 22000 certification through the implementation of the technical specifications for sector Prerequisite Programs (PRPs) and the additional FSSC 22000 scheme requirements. Combining your ISO22000 with an FSSC2200 transition audit can save you valuable time and expand your businesses reach.

CONTINUOUS IMPROVEMENT

Using its ISO's management system approach, FSSC22000 cultivates continuous improvements for your business. It provides standardization of food safety procedures, improved communication and drives efficiencies. FSSC22000 provides network transparency throughout the food supply chain and allows integration of other management systems.

More ways SAI Global can help

COMPREHENSIVE TRAINING

SAI Global's world-class experienced specialized trainers are some of the world's foremost authorities in their fields. We receive an average consistent satisfaction score of 98% from over 100,000 trained individuals each year. Separate your organization apart from the pack and keep in touch with best practice through a practical and applied learning experience. We offer a range of specialist and broad topic learning options to meet the food industry's needs, delivered in a variety of ways to suit your preference including Public Training, In-house and On-line options. www.saiglobal.com/training

ACCESS TO STANDARDS

SAI Global provides access to over 1.5 million standards from around the world including ISO, Standards Australia, IEC, BSI and many more through our infostore. www.saiglobal.com/store

CREATE UNIFORMITY

Understanding and applying the appropriate food safety standards is essential for any food business. Through the maintenance of your own standards across your network, you can provide confidence in your operations. www.saiglobal.com/Assurance



About SAI Global

At SAI Global we understand the challenges of building stakeholder trust and confidence for companies at all stages of maturity. We work with organisations to help them meet stakeholder expectations for quality, safety, sustainability, integrity and desirability in any market and industry worldwide – whilst embedding a critical risk-based thinking and a platform of continual improvement.

Operating in over 130 countries, delivering more than 125,000 audits annually and more than 100,000 people participate in our Assurance training courses each year.

Services include:

Audit and Inspection – An accredited certifying body with highly experienced independent auditors

Learning and Training – Extensive range of courses to deepen expertise, support career advancement and unlock new opportunities

Product Certification – Provide evidence of conforming product through accredited certification

To find out more visit www.saiglobal.com

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