

## **FSSC 22000 – FOOD SAFETY MANAGEMENT SYSTEM CERTIFICATION**

Food Safety Management Certification (FSSC) 22000 is a Food Safety System Certification that provides a strategic framework to manage food safety risks and meet the quality requirements for the entire food supply chain.

Major retailers worldwide – Walmart, Tesco, ICA, Metro etc. agreed to reduce duplication in supply chain through the common acceptance of Global Food Safety Initiative (GFSI). Many of the food services, retailers and manufacturers have now joined this approach. If customer wants GFSI recognised certificate, you will have to use FSSC 22000 as ISO 22000 is not recognised.

FSSC 22000 applies to food manufacturers. It contains requirement of ISO 22000 and PAS documents. PAS 220 contains special requirements for food packaging manufacturers.

The FSSC 22000 Scheme is founded on ISO standards and, just like ISO 22000, focuses on the continuous improvement of a Food Safety Management System. ISO 22000 is a Food Safety Management System standard that covers the HACCP principles according to the Codex Alimentarius.

Benefits of FSSC 22000 are;

- it is HACCP based system
- it is ISO 22000 based system
- it is FSSC 22000 based system

FSSC 22000 has following components:

- Food manufacturing (ISO 22002-1)
- Catering (ISO 22002-2)
- Farming of animals (ISO 22002-3)
- Food packaging manufacturing (ISO 22002-4)
- Food and feed for animals (ISO 22002-6)
- Retail and supermarkets (PAS 221)
- Logistics (NTA 8059 - being developed as ISO 22002-5).