

# FSSC 22000

## FOOD SAFETY MANAGEMENT SYSTEM

GLOBAL STANDARD FOR FOOD SAFETY

The FSSC 22000 is an internationally recognised ISO based scheme for food safety, to protect brands and safeguard public health.



An increased demand for safe food, as a result of globalization and international trade, led to the development of a wide range of standards. The sheer number of standards – including the risk and cost involved in conforming to them – made it nearly impossible for suppliers to keep up with the different requirements in the global food market.

FSSC 22000 provides a way to ensure safety and control in all links of the food chain. Organisations implementing FSSC 22000, which includes the principles of the Codex HACCP (Hazard Analysis and Critical Control Point) system for food safety risk management, can now cover the key requirements of the various global standards by using a single document.

### The benefits of FSSC 22000

Implementing a Food Safety Management System in compliance with FSSC 22000 carries benefits including:

- Expanded market access – The demand for certified suppliers in the food industry is growing. Since FSSC 22000 is recognized by the Global Food Safety Initiative (GFSI) and food safety experts worldwide, your certification will open the door to many domestic and international business opportunities.


- Lower risk of liability – When an unsafe food product enters the market, the entire food chain suffers from consumers' exposure to hazards. By implementing FSSC 22000, you can help take responsibility for consumer safety and lower the risk of having to cover insurance payments and legal costs.
- Improved regulatory efficiency – Instead of constantly being audited to many similar standards – and overloading your regulatory and quality assurance resources – FSSC 22000 provides a single, harmonized method of compliance.

### How Intertek can help


As one of the world's largest certification bodies, Intertek's expertise has brought confidence and assurance to thousands of organizations. We give you more than a certificate – we provide an efficient, customized audit process that helps you resolve the challenges of food safety. With our unique "one-stop shop" of management system auditing, supplier auditing, and product certification, Intertek provides compliance solutions that demonstrate a true commitment to food safety to your customers, employees, and stakeholders.

In addition to FSSC 22000, Intertek can concurrently assess your management system to other standards such as ISO 9001 or ISO 14001, often resulting in a shorter audit duration and saving you time and money.

### FOR MORE INFORMATION

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