



ISO 22000:2018 CERTIFICATION PROFILE

Food Safety Management System

KEY OBJECTIVES OF ISO 22000:2018

- Ensure food safety across the supply chain
- Control food safety hazards
- Improve customer confidence
- Comply with statutory and regulatory food safety requirements



BENEFITS OF ISO 22000:2018 CERTIFICATION



- Global recognition of food safety practices
- Improved risk management and control
- Enhanced traceability and transparency
- Better stakeholder confidence
- Continual improvement in FSMS

ISO 22000:2018 CERTIFICATION PROCESS

1. Gap Analysis
2. FSMS Documentation
3. Implementation
4. Internal Audit
5. Management Review
6. Certification Audit by Accredited
Body
7. Certification Granted



WHO CAN APPLY FOR ISO 22000?

- Food manufacturers
- Food transport and logistics
- Catering services
- Retailers and wholesalers
- Animal food producers
- Packaging and cleaning agents suppliers



CONTACT US

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