

ISO 22000:2005

What is ISO 22000 certification?

Increasing consumer demand for safe food has led many companies to develop both food quality and safety management systems, based on the Hazard Analysis and Critical Control Point (HACCP). In 2001, ISO started the development on an auditable standard, which further defines HACCP's role in food safety management systems and culminated in the newly formed ISO 22000.



The ISO 22000 standard intends to define the food safety management requirements for companies that need to meet and exceed food safety regulations all over the world. One standard that encompasses all the consumer and market needs. It speeds and simplifies processes without compromising other quality or safety management systems.

ISO 22000 is an international certification standard that defines the requirements of food safety management systems. It can be used by all organizations, in the supply chain - from farmers to food services, to processing, transportation, storage, retail and packaging.

ISO 22000 creates a harmonized safety standard that's accepted the world over. By integrating multiple principals, methodologies and applications, ISO 22000 is easier to understand, apply and recognize. That makes it more efficient and effective as an entry-to-market tool than previous combinations of national standards.

ISO 22000 specifies the requirements for a food safety management system that combines well-recognized key elements to ensure food safety along the food chain, up to the point of final consumption:

- Provide interactive communication, internationally and across the supply chain.
- Compliance with the HACCP principles – Hazard Analysis, Identify Critical Control Points (CCP's), Establish Critical Links, Monitor CCP's, Establish Corrective Action, Record Keeping, Verification.
- Harmonize the voluntary and prerequisite standards.
- Create a structure that's aligned with ISO 9001:2000.
- System management.
- Process control.