



HOW ORGANISATIONS **BENEFIT** FROM **ISO 22000** CERTIFICATION



ISO 22000 FROM SGS IS THE **ONE UNIVERSAL FOOD SAFETY MANAGEMENT STANDARD** THAT WORKS ACROSS ALL OTHERS



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Up and down the food chain producers and suppliers meet an increasing number of food and safety standards:

- HACCP
- British Retail Consortium (BRC) food and packaging
- International Food Standard (IFS)
- EUREPGAP
- Global Manufacturing Practice (GMP)

And on top of these sit the broader initiatives such as the Global Food Safety Initiative of the European Retailers.

Many organisations need certifying to several of these standards – a process that causes duplication of effort and unnecessary costs throughout the organisation.

A SINGLE STANDARD

This is where ISO 22000 steps in. Published on 1 September 2005, ISO 22000 provides a single standard to encompass all the needs of the marketplace.

In 148 countries worldwide - from farmers to food services, to processing, transportation, storage, retail and packaging - ISO 22000 is already proving its worth.

A FLEXIBLE APPROACH

The key to this speedy take up is flexibility. Unlike some other schemes, ISO 22000 does not follow an exhaustive and prescriptive checklist approach.

Instead the standard allows an organisation to develop a food safety management system tailored to its particular suppliers, customers and relevant parties.

BUSINESS BENEFITS

This makes ISO 22000 more than a set of standards. It's a business-building tool. For organisations wishing to extend their reach, provide a more logical and structured approach to food safety management, or gain easier access to global markets, then ISO 22000 delivers.

ISO 22000 tackles key issues in the food supply chain, each contributing to an organisation's ongoing business performance in relation to food safety management:

- Clear communication across the entire supply chain
- Traceability – identification of an organisation's impact on food safety within the supply chain
- Control/reduction of food safety hazards
- Management of food safety risks
- Legal compliance
- Cost reduction due to a more efficient system
- Smooth conversion from existing food safety certifications
- Continuous improved business performance in line with the ISO 22000 food safety policy and objectives.

SGS HELPS ORGANISATIONS FULFIL THE REQUIREMENTS OF ISO22000

Organisations seeking full certification for ISO 22000 need look no further than SGS.

SGS is the world's leading inspection, verification, testing and certification company, specialising in providing efficient and accurate services to different markets across the world.

SGS clients are assured of a professional service from start to finish: qualified auditors, streamlined methods and accurate reports ensure they move effortlessly towards global food safety certification.

STEP BY STEP SUPPORT

As a first step, SGS can help you understand the purpose and requirements of ISO 22000 as a tool for the continual improvement of a food and safety management system through a series of ISO 22000 training courses.

SGS provides a sales visit to an organisation to discuss the application of ISO 22000 to its business. SGS determine critical steps to achieve certification and indicate timescales and costs.

SGS can provide a pre-assessment (Gap Analysis) to determine the state of readiness of the food business in meeting the requirements of ISO 22000. This will identify areas requiring attention and indicate the state of readiness prior to formal certification. SGS will issue a formal proposal for full certification to ISO 22000.

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WHEN YOU NEED TO BE SURE

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