



Add value.
Inspire trust.

FSSC 22000

GFSI recognised safety scheme for
the entire food supply chain

Your challenges

The increasing globalisation of the food supply chain has brought with it the challenges of producing products that are safe to consume. Consequently, food safety is now a truly global concern as it is not uncommon for processed food to contain ingredients from multiple countries. Suppliers and producers worldwide, which are committed to delivering safe food products to their customers, are therefore now challenged by a growing scope of possible risks from within the food chain, alongside competitive market pressures to operate cost effectively.

What is FSSC 22000?

The Food Safety System Certification (FSSC) 22000 certification scheme meets the requirements of the international food sector for an independent ISO-based food safety scheme. The Food Safety Management Systems cover the processing, manufacture and handling of a wide range of foods. Since the first version of the FSSC 22000 Scheme was published in 2009, more than 17,000 sites have been certified.

Why is FSSC 22000 important for your business?

FSSC 22000 demonstrates that a company has a robust and effective food safety management system in place, and it is often mandated by purchasers within the supply chain. Based on International Organization for Standardization (ISO) standards, FSSC 22000 is a Global Food Safety Initiative (GFSI) recognised food safety scheme, and is also supported by the European Food and Drink Association (CIAA) and the American Groceries Manufacturing Association (GMA) - opening up the global market for food producers and associated businesses.

How can we help you?

TÜV SÜD's international network of food testing laboratories, inspectors and auditors, deliver local support, but with global expertise. This will assist you in the development and improvement of your food safety management system, helping to keep the supply chain safe, regardless of where your operations are located.

Our audit services

According to the FSSC 22000 certification scheme, organisations are certified upon completion of a satisfactory audit. Companies that are already certified against ISO 22000, a [GFSI recognised scheme](#), or the Dutch HACCP will only need a transition audit to meet FSSC 22000.

The three-year audit cycle includes two surveillance audits, of which one must be unannounced, while the initial and re-certification audits are always announced. The audit process includes a site inspection, as well as an assessment of HACCP (Hazard Analysis and Critical Control Points) systems, prerequisite programmes, and relevant documentation and processes. TÜV SÜD's auditors will also interview operators and responsible persons within the company in order to assess food safety knowledge.

Our services support the following areas:

- Animal farming
- Food manufacturing
- Feed and pet food production
- Biochemical (the production of food and feed additives)
- Packaging
- Catering
- Distribution (retail, wholesale)
- Transport and storage services (both perishable and ambient stable food and feed)

Your business benefits

- **Minimise risk** – through the implementation of validated and controlled manufacturing processes.
- **Increase competitiveness** – with a global quality management system audited by TÜV SÜD that delivers your clients peace of mind.
- **Enjoy expert partnership** – our team of highly skilled experts deliver you in-depth knowledge of food management systems to ensure the safety and security of your processes.

Why choose TÜV SÜD?

TÜV SÜD has more than 15 years' experience in food and feed management system certification, and was one of the first certification bodies acting in this field. Accredited for the certification of FSSC 22000, TÜV SÜD's global network of auditors provides the assurance that a formalised and structured approach to attaining certification is applied without bias, ensuring that audit approaches are consistent, regardless of the product or country of production. By partnering with us, you benefit from our acclaimed track record in quality and safety. With in-depth experience in food testing, inspection, auditing and certification, TÜV SÜD is globally recognised as a trusted brand throughout the food industry value chain.

Add value. Inspire trust.

TÜV SÜD is a trusted partner of choice for safety, security and sustainability solutions. It specialises in testing, certification, and auditing services. Since 1866, the company has remained committed to its purpose of enabling progress by protecting people, the environment and assets from technology-related risks. Through more than 25,000 employees across over 1,000 locations, it adds value to customers and partners by enabling market access and managing risks. By anticipating technological developments and facilitating change, TÜV SÜD inspires trust in a physical and digital world to create a safer and more sustainable future.

Related services

TÜV SÜD provides the following related services:

- BRC
- IFS International Food Standard
- ISO 22000
- ISO 9001 – Quality management
- ISO 45001 – Occupational health and safety

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