



Add value.  
Inspire trust.

## ISO 22000

Food safety management system  
certification

### Your challenges

To ensure the safety of food products, and to reduce the risks of consumer exposure to contaminated or unsafe foods, food producers have introduced internal quality control programmes. These programmes also oblige their suppliers to demonstrate compliance with industry-standard food safety requirements, protocols and testing procedures. Every business within the supply chain must therefore establish an appropriate food safety management system to remain competitive.

### What is ISO 22000?

International Standard Organization (ISO) 22000 is an international standard designed to ensure food supply chain safety worldwide, enabling organisations to demonstrate their ability to control food safety hazards and ensure that food is safe for human consumption. The standard is applicable to all organisations of any size within the food chain, and is recognised worldwide by stakeholders such as regulators, primary producers, food manufacturers and packers, retailers and consumers.

### Why is ISO 22000 important for your business?

It is vital that food producers are able to assess not only their own quality processes, but also the control measures of their suppliers, as well as establishing an effective system for executing product recalls. Supply chain transparency is therefore an essential factor in defining food safety.

ISO 22000 demonstrates that robust and effective food safety management systems are in place, and can be used as first step to fulfil the requirements of schemes recognised by the Global Food Safety Initiative (GFSI). Since it follows the same approach as other management system standards, an integrated, organisation-wide approach can be developed, which minimises the time and expense required.



## How can we help you?

An internal audit of the Food Safety Management System (FSMS) is a requirement of ISO 22000. An impartial food safety audit conducted by a reputable third-party such as TÜV SÜD will provide an objective evaluation of the effectiveness of the quality systems and procedures, to ensure the production of safe food and food products. Also, regular audits are more likely to increase and sustain food safety awareness among employees.

TÜV SÜD has in-depth experience in food testing, inspection, auditing and certification to help ensure the safety of food products, from raw materials to final products. We can also provide public training and other knowledge-based services to help our clients increase their awareness of effective food safety principles and practices.

## Our audit services

TÜV SÜD is accredited to audit and certify companies to ISO 22000, working closely with clients to ensure that the requirements and standards are met. The three-year audit cycle includes two surveillance audits. 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:

- Farming – of animals and plants
- Food and feed manufacturing
- Catering
- Retail/wholesale
- Food broking/trading
- Transport and storage services (both perishable and ambient stable food and feed)
- Biochemical production
- Auxiliary services, including packaging production and equipment manufacture

## Your business benefits

- **Minimise risk** – objective recommendations from an impartial third-party deliver ongoing continuous improvement of HACCP systems and prerequisite programmes.
- **Increase competitiveness** – prove production methods comply with an internationally recognised food safety management scheme.
- **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 ISO 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. Through more than 24,000 employees across over 1,000 locations, the company 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
- FSSC 22000
- IFS - International Food Standard
- ISO 9001 – Quality management
- ISO 45001 – Occupational health and safety