



# ISO 22000 certification

## Safety first – throughout the food chain

### A growing need for certified safety

Consumers are becoming increasingly conscious about the quality of the food they eat. On the one hand, the globalised food chain has raised expectations of obtaining all kinds of fresh food at any time of the year. On the other hand, this produce is expected to be of high quality and free of biological, physical or chemical hazards – despite the risks involved, for example, in transporting perishable produce such as fruit and vegetables over great distances. To meet the consumers' demand for fresh and healthy food and fulfil strict legal requirements, many companies have decided to have their quality management systems (QMS) certified in order to ensure their processes are both structured and regularly monitored.

### The food safety standard: ISO 22000

If your company is involved in the international food supply chain, you can certainly benefit from certification according to ISO 22000. Since ISO 22000 was adopted in 2005, it has become the uniform, globally accepted certification standard for food safety. It is, in fact, the only standard that lays down certifiable, across-the-board criteria for management systems in food industries around the world. Since most standards usually only cover certain aspects of the processes involved, companies have frequently required multiple certifications. ISO 22000 does away with such multiplicity.

Though based on ISO 9001, ISO 22000 has been specifically adapted to the situation in the food industry by integrating the requirements of HACCP, an internationally recognised food safety system that identifies, prevents, eliminates or reduces to an acceptable level potential physical, chemical and biological hazards by preventive means rather than finished product inspections. The combination of ISO 9001, HACCP and ISO 22000 creates an effective system for permanent process improvement, standardisation and risk minimisation in the food industry.

The main elements of ISO 22000 are:

- **System management** through integration of processes and persons responsible for food safety
- **Interactive communication** with suppliers, customers, consumers and public authorities
- **HACCP and preventive programmes (PRPs)** as the pre-requisites for certification
- **Validation and verification** through suitable record-keeping procedures

## GL: your partner for smooth certification

There are good reasons why it makes sense to choose GL for ISO 22000 certification. GL is renowned for the high quality and reliability of its auditors and surveyors. As befits one of the world leaders in this field, GL is accredited as a certification body for ISO 22000 by the internationally recognised authority TGA. Close cooperation between GL and the Cool Chain Association (CCA), for example, led to the establishment of the industry standard for perishable and temperature-sensitive products (PTSP), the Cool Chain Quality Indicator (CCQI). The advantage for you is that an

ISO 22000 certificate from GL is a seal of approval for your quality standards. What's more, our many years of experience ensure you enjoy a flexible and absolutely professional service. Since GL is equally at home in the maritime sector and in industrial services, you can profit from our customised know-how. Thanks to a global network of over 200 site offices and stations GL has the local expertise to respond to your specific needs and can deal with your certification request quickly and efficiently. So you save time and money in obtaining ISO 22000 certification.



### Who can profit from ISO 22000 certification?

Every company involved in the food supply chain or responsible for the safety of such products can benefit from certification according to ISO 22000:

- Food or animal feed manufacturers or processors
- Retailers
- Transport companies
- Manufacturers of food processing equipment
- Manufacturers of packaging material
- Catering companies
- Manufacturers of additives
- Manufacturers of cleansing agents, disinfectants, etc.

### The benefits of certification through GL

Stakeholders in the food supply chain gain significant benefits from ISO 22000 certification:

- Strategic development of their QMS
- On-going development and improvement of their corporate processes
- Improved communication
- Enhanced crisis management
- Recognition and exploitation of improvement and efficiency potentials
- Image enhancement

#### One-stop shopping at GL

GL can also certify your **quality management system (QMS) to ISO 9001:2008** as well as **environmental management systems (EMS) to ISO 14001** and your **occupational health and safety performance to OHSAS 18001**. Furthermore, we also specialise in **CCQI certification**. Why not save yourself time and effort by taking advantage of our one-stop shop!

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Systems Certification

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