

WHITE PAPER

FSSC 22000

Food Safety System Certification

An international standard of food safety system for food and associated sector an other way.



Success through management excellence

The first version of the FSSC 22000 Scheme was published in 2009. Since then 15,000 sites (reference date: April 2017) have been certified and new scopes have been added. The fourth version of the Scheme has been published by the end of 2016.

A major resulting benefit is that FSSC 22000 makes it easier for organizations to implement not only the basic food safety requirements but also introduced pre-requisite requirement. PAS 220:2008 and has become the first standard that has ever introduced such requirements in the scope of FSMS.

FSSC 22000 allows all types of organizations within the food supply chain to implement a food safety management system. The supply chain members range from farms, feed producers, primary producers, food manufacturers, transport and storage operators and subcontractors to retail and food service outlets together with related business such as producers of equipment, packaging material, cleaning agents, additives and ingredients.

By date it has extended many scope of supply chain of food.i.e. packaging, animal feed. The standard can also be implemented solely for the benefits it provides without certification of conformity.

Who can adopt this Standard ?

Similarly, ISO 22000; FSSC 22000 covers all organizations that produce, manufacture, handle, or supply food or feed such as:

- **Agricultural producers**
- **Feed and food manufacturers**
- **Processors**
- **Food outlets and caterers**
- **Retailers**
- **Service providers**
- **Transportation operators**
- **Storage providers**
- **Equipment manufacturers**
- **Biochemical manufacturers**
- **Packaging material manufacturers**

BENEFITS OF FSSC 22000

FSSC 2000 carries the same benefits of ISO 22000 - FSMS.

- Greater Impact on Customer
- Increase Transparency
- Streamlined Production
- Minimization of Significant Food Risks
- Effective Control of internal processes
- Increase staff motivation
- Focus kept on essential challenges
- Reduce the cost of nonconformities

The Industries relevant to.

- Farmers
- Growers
- Feed producers
- Food manufacturers and processors
- Food ingredient producers
- Food storage, distribution and transport organizations
- Caterers
- Retailers
- Food service operators such as restaurants and fast food outlets

Global Standards provides the coverage of FSSC for the clients who wish their food safety system hygienic and think a step ahead of only applying the critical control points and to enhance food supply chain with pre-requisites.



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