

ISO 22000: 2018 – Food Safety Management System



The most commonly used ISO standard for the food industry is [ISO 22000 Certification](#). It defines practicing good hygiene, using the proper safety measures, and sticking to food safety regulations. It was updated in 2018 to guarantee food safety throughout the food chain.

Obtaining certification increases consumer trust, protects people's health, and helps companies grow into new markets. It combines necessary elements of food safety and quality systems to produce a workable system that helps companies in developing a solid food safety plan.

Important features of ISO 22000 Certification

- It helps businesses identify possible food safety hazards early and take action before things go wrong by following the fundamental principles of HACCP(Hazard Analysis and Critical Control Points).
- To promote consistent, gradual improvement, it uses the Plan-Do-Check-Act cycle.
- Any organisation participating in the food supply chain, including farmers, packaging facilities, and storage units, is intended to use this standard.
- In order to guarantee that companies not only fulfill regulations but also continue to improve over time, ISO 22000 also places a high priority on risk management and ongoing system improvement.

Benefits of ISO 22000 Certification

Advantages of having ISO Certification for the food industry are as follows:

- It helps a company in maintaining safety protocols and decreasing risks related to food.
- The certification identifies every risk related to food development processes and finds ways to reduce them within your company.
- ISO Certification helps food chain businesses to provide a foundation for the successful and efficient delivery of goods and services.
- Increases customer trust and builds brand image.
- Provides a way to new domestic and foreign markets.

Who needs ISO 22000 Certification?

All sizes of food businesses can benefit from ISO Certification. Different types of food businesses require ISO 22000 Certification. Some of them include:

- Packaging and Processing units.
- Distributors and shipping companies.
- Cafes, Restaurants, and catering companies.
- Food Additive and Ingredient suppliers.
- Storage units and warehouses.

Why choose us?

Looking to get ISO Certified in the Food Industry? You're under the trusted guidance of SQC Certification. We offer specific solutions based on the goals, size, and structure of your company. Our experienced team simplifies the certification process and helps you improve your efficiency and reputation in the market.

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