

ISO 22000/HACCP



Your Challenges

From the farm to the fork, the entire food marketplace has evolved into a diverse network of industries. The increased demand for safe food, as a result of globalization and international trade, led the food processing industry to implement food safety management systems based on HACCP (Hazard Analysis and Critical Control Point). A number of standards have been developed in different countries, and organizations in the food sector used their own codes to audit their suppliers. The sheer number of standards - and the cost involved in conforming to all of them - made it nearly impossible to keep up with the different requirements in the global food market.

Our Solutions

The International Organization for Standardization (ISO) has developed ISO 22000 as a way to systematically ensure safety and control in all links of the food chain. Organizations implementing ISO 22000, which includes the principles of the Codex HACCP system, can now cover the key requirements of the various global standards by using a single document. And since ISO 22000 is designed to be fully compatible with ISO 9001, a food supply company with an established quality management system will find it easy to extend their system to include this new standard. Compliance with ISO 22000 can provide a host of benefits:

- **Expanded market access** - The demand for certified suppliers in the food industry is growing. Since ISO 22000 is supported by government and food safety experts worldwide, your certification will open the door to many domestic and international business opportunities.
- **Reduced cost of sales** - Your compliance establishes your company's credibility and commitment to safety from day one. Because the task of explaining the specifics and demonstrating the effectiveness of your management system is more straightforward, it takes less time to earn your prospective customers' trust and confidence.
- **Lower risk of liability** - When an unsafe food product enters the market, the entire food chain suffers from consumers' exposure to hazards. By implementing ISO 22000, you can help take responsibility for consumer safety and lower the risk of having to cover insurance payments and legal costs.
- **Improved overall performance** - Since a management system promotes continuous improvement in your products and processes, many clients see fewer errors, returns and customer complaints. This can foster improved relationships with suppliers, business partners and customers, and give your business a real advantage in the marketplace.

We provide a wide range of expert physical and analytical testing and certification services depending on your needs. As well as offering individual audits we offer bundles of audits to save you time, resources downtime and money.

For more information, please visit us at www.intertek.com/food.

Intertek Food Services Regional Contacts:

Greater China
Tel: +86 21 60917063
Email: food.gc@intertek.com

North America
Tel: +1 630 481 3177
Email: food.na@intertek.com

Europe, Middle East, Africa
Tel: +49 421 65 727 390
Email: food@intertek.com

Asia Pacific
Tel: +65 6322 8228
Email: food.ap@intertek.com

Latin America
Tel: +55 11 2322 8044
Email: food.la@intertek.com

India
Tel: +91 11 47133943
Email: food.india@intertek.com