Food-borne illnesses pose a huge public safety hazard, and can damage your company’s reputation and bottom line. Increased demand for safe food, as a result of globalisation and international trade, has made food safety management extremely important.

However, the costs of testing to the numerous regional standards that exist make it difficult for many organisations to keep up in a fast-moving global food market.
Protect your brand and fulfil multiple food safety requirements with FSSC22000 for process-based food safety management systems. The FSSC22000 scheme was created using existing standards for certification (ISO22000, ISO 22003, and ISO 22002) and was fully approved in February 2010 by the GFSI (Global Food Safety Initiative).

Manufacturers already certified against ISO 22000 will only need a validation of ISO 22000 certification and an additional review against the ISO 22002 to meet the FSSC22000 certification scheme.

Our Service

Intertek’s expertise has brought confidence and assurance to thousands of organisations giving you more than just a certificate.

- We provide an efficient, customised audit process that helps you to resolve the challenges of food safety
- Comprehensive management system auditing, supplier auditing, and product certification
- Compliance solutions that demonstrate a true commitment to food safety for your customers, employees and stakeholders

Benefiting You

With our help and support your organisation can become certified and publicly recognised for your concern and attention to Food Quality, Legality and Safety.

- Promote Food Safety and Quality
- FSSC22000 is an globally recognised standard, including acceptance with the GFSI (Global Food Standard Initiative)
- Pro-actively improves processes saving you valuable time and resources
- Demonstration of your diligence in food safety

With You All The Way

At Intertek, it is our sole mission to provide not only the one-stop-shop you seek for all food services, but to establish a trusted partnership with your business - consistently adding value and increasing your competitive advantage in the industry with every step we take together.

- Risk Management: Improve performance, reduce risk and free up valuable resource
- Global Quality Guarantee: applied to commodities, food ingredients and food products
- Traceability through the supply chains: including raw and semi-manufactured foodstuffs and final products in all food categories and special interest products
- Global Coverage: network of highly skilled and experienced experts to ensure smooth transition in the supply chain.