

ISO 22000:2018

Food Safety Management System



ISO 22000 is a Food Safety Management System that can be applied to any organization in the food chain, farm to fork.

Becoming certified to ISO 22000 allows a company to show their customers that they have a food safety management system in place. This provides customer confidence in the product.

Why it is needed?

- *ISO 22000 gives the requirements for a food safety management system.*
- *It has supporting standards in the series that can be used by any type of organization in the food chain, ranging from feed producers, primary producers through food manufacturers, transport and storage operators, including also subcontractors to retail and foodservice outlets.*



FSMS based on the principles of Hazard Analysis Critical Control Point (HACCP).

Hazard analysis and critical control points is a management system for food safety from biological, chemical, and physical hazards in production processes that can cause the finished product.

Benefits of 22000:2018



- *ISO 22000 can contribute to the quality of life general by:*
- *Ensuring safe Food*
- *Reducing Food borne diseases*
- *Increased profits*
- *Better Quality and safer job in the food industry*
- *Better utilization of resources*
- *Increased potential for economic growth and development*
- *More Efficient validation and documentation of techniques methods and procedures*

How Dynamic Safety can help you?

Dynamic safety experts will help you to fulfill the requirements for any organization in the food chain and its corrigendum ISO 22000:2018 gives the basic requirements for a food safety management system to ensure food safety along the food chain, up to the point of final consumption.

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