QUALITY MANAGEMENT ACCORDING TO ISO 22000

DEKRA

Food safety demands are equally required of all members throughout the value chain. Certification according to the international ISO 22000 industry standard documents your processes compliant with applicable laws and quality requirements.
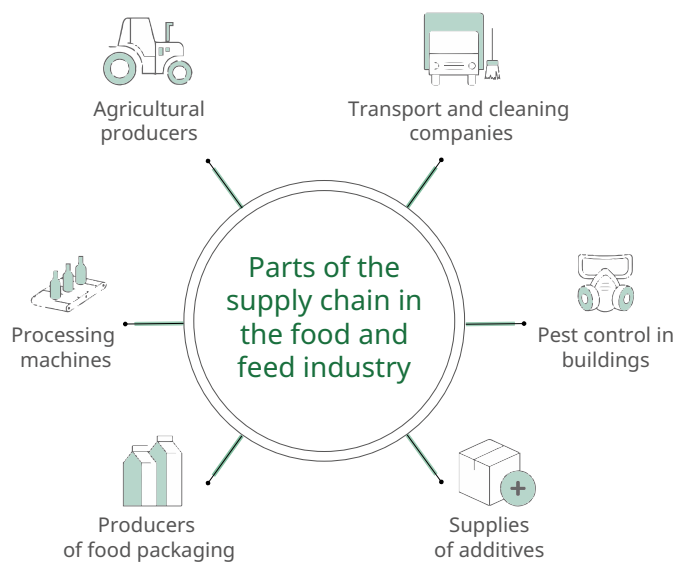
What ISO 22000 stands for

In contrast to all other current quality standards in the food and feed sector, ISO 22000 is valid both worldwide and throughout the industry. This enables all industry participants and suppliers to apply this comprehensive standard. The HACCP requirements are also already included. Establishing a food safety management system in accordance with ISO 22000 is largely analogous to the well-known ISO 9001 and ISO 14001 standards. This makes it much easier for certified companies to fulfill their legal obligations (organizational, selection, control, documentation and due diligence) within the framework of product liability.

Advantages of food certification

A consistently implemented quality management system helps you to completely avoid or quickly recognize potential dangers. ISO 22000 offers you a uniform and comprehensive quality standard for all processes in connection with food and feed. The globally recognized food certification also provides you with effective precautions against liability risks. High compatibility with other management standards such as ISO 9001, ISO 14001 and ISO 45001/ BS OHSAS 18001 ensures less documentation and certification effort when integrating into already existing management systems.

Agricultural producers

Transport and cleaning companies

Processing machines

Parts of the supply chain in the food and feed industry

Pest control in buildings

Producers of food packaging

Supplies of additives

The steps of your successful certification

1. Briefing
- Clarification of open questions Joint definition of the next steps
- Project discussion or optional pre-audit

2. Document verification & on-site audit
- Readiness analysis
- Description of your management system
- Quality capability towards your customers
- Implementation of the documented statements in day-to-day business

3. Audit report
- Results of our evaluation
- Hints for optimization potentials and reassessment when necessary in cases of discrepancies

4. Test seal & certificate
- Presentation of the certificate after successful completion of the certification process
- Issue of the test seal for the duration of your certificate (three years)

Monitoring to assess the maintenance and further development of your management system is conducted annually.

Are you interested in our ISO 22000 certification to demonstrate the safety of your products to your customers? Contact us for more information!

Other services from which you can benefit

You also have the possibility to have other management systems, e.g. ISO 9001, ISO 14001, ISO 45001/ BS OHSAS 18001 and their combinations, certified by us. Our portfolio includes more than 40 accreditations and approvals!

In addition, the DEKRA Group provides all you need to know about food safety:

- **Evaluation of compliance with own rules, e.g. supplier requirements**
- **Training and education, e.g. as a quality management representative**
- **Personnel certifications, e.g. of your quality management representative**
- **Product testing and certification specialist**

The DEKRA seal

Signaling maximum quality and reliability – across different industries and internationally – the DEKRA seal is an excellent hallmark and marketing instrument which sets you apart from the competition. Use it to show your customers and business partners the value of what you offer. We are here to help you.

DEKRA Audit

Mail **audit@dekra.com**
Web **www.dekra.com/en/audit/**