

Internationally recognised food safety

TÜV NORD CERT – Certification according to ISO 22000 for companies within the food industry



Consumers expect food producers to provide not only high-quality, but also safe food. This means that safety is supremely important for all links in the sales chain: standardised quality requirements are essential in order to achieve food quality and safety.

TÜV NORD CERT supports companies within the food industry to fulfil international quality standards and to signal the safety of food products to consumers.



Target groups for certification

The ISO 22000 standard, which is valid all over the world, was developed by international food experts for companies of all sizes within the food industry. The scope of ISO 22000 not only covers all the links within the actual food chain, but also companies from upstream and downstream sectors.

These include, amongst others:

- Food manufacturers
- Animal feed manufacturers
- Primary production (animals and plants)
- Transport, storage
- Wholesalers and retailers
- Restaurateurs and catering establishments
- Packaging, cleaning agent and additive industry

Benefits of certification

As all the stages of the food chain are covered, this standard achieves harmonisation which meets the interests of all the individuals concerned. As this standard was developed on the international level, the certificates are recognised worldwide – an important aspect, especially for companies who concentrate heavily on exports. A further benefit is the systematic integration of HACCP (Hazard Analysis and Critical Control Points), and the fact that each company can install its own tailor-made food safety system and have it certified.

Prerequisites for certification

Requirements of ISO 22000:

- Planning, introduction, maintenance and updating of a management system with the objective of increasing product safety and ensuring traceability
- Demonstration of fulfilment of applicable requirements regarding product safety
- Fulfilment of customer requirements and assessment of customer satisfaction
- Effective communication with suppliers, customers and other partners within the food chain
- Ensuring fulfilment and implementation of the food safety policy which has been formulated
- Duty to provide information regarding legal conformity to the relevant organisations and authorities

If a company has already been certified in accordance with existing food industry standards, certification according to ISO 22000 is easier.

Our know-how for your success

TÜV NORD CERT is a well-established and reliable partner for inspection and certification services. Our experts and auditors have extensive knowledge based on experience and are generally permanently employed by TÜV NORD. This guarantees independence and neutrality, and also means we can offer continuity in supporting our clients. The benefit to you is clear: our auditors accompany and support the development of your company and provide you with objective feedback.

Are you interested?

Please send us your response by fax.

We are looking forward to hearing from you.

Sender (Please use block capitals)

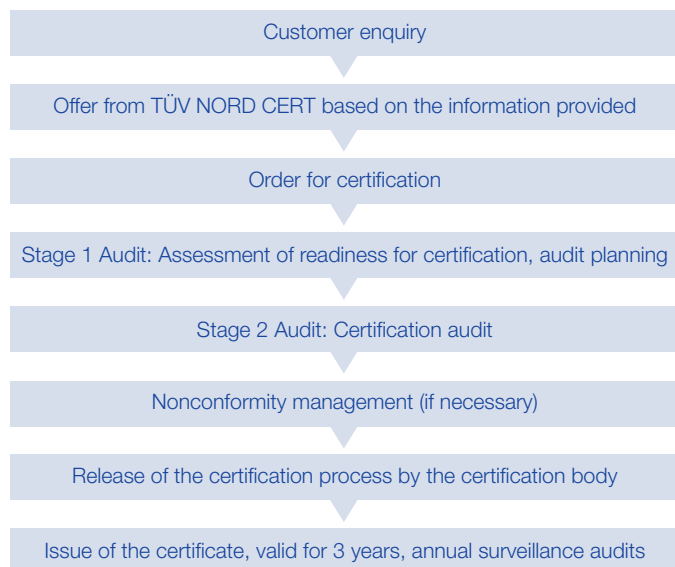
Company

Mrs./Mr.

Position

Street, No.

The route to the certificate



- Yes, I am interested in certification according to ISO 22000 for food sector companies. Please contact me.

Postcode/Town

Phone

Fax

E-mail

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