

TÜV NORD CERT

Certification according to ISO 22000 for companies within the food industry

Again and again, consumers are made to feel insecure because of headlines about quality problems in the food industry. Food safety is more important than ever and has absolute priority for all the links in the food distribution chain. The aim is to ensure that consumers in globalised markets can be supplied with safe products over the entire food chain by means of standardisation.

ISO 22000: Hand in hand for optimum results

The new 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. Following the philosophy of „from field to plate“, 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 among others:

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

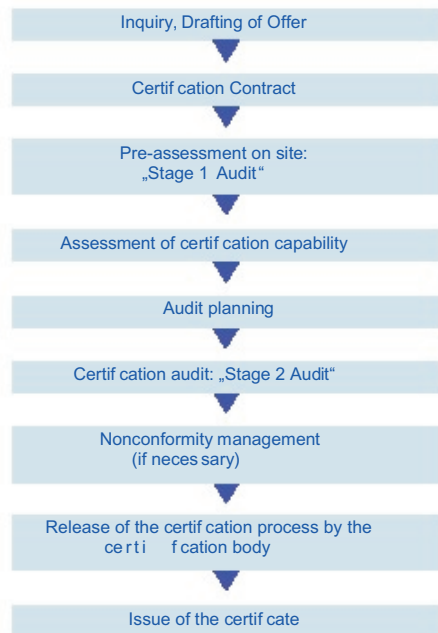
ISO 22000: This standard benefits everyone

As all the stages of the food chain are covered, this standard achieves harmonisation which meets the interests of all the individuals concerned.

For example, among others, ISO 22000 covers a large number of the requirements of retailing standards. As this standard was developed on the international level, the corresponding certificates are recognised worldwide. This is an important aspect, especially for companies who concentrate heavily on exports. Other special benefits include the systematic integration of HACCP (Hazard Analysis and Critical Control Points) and continuous improvement of the food safety system.

In contrast to the BRC and IFS standards, ISO 22000 does not contain any concrete requirements as regards „good practice“. Each company should lay down its own specific measures.

The route to the certificate



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 fulfillment of applicable requirements regarding product safety
- Fulfillment of customer requirements and assessment of customer satisfaction
- Effective communication with suppliers, customers and interested groups within the food chain

- Ensuring fulfillment 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 your company has already been certified in accordance with existing food industry standards, certification according to ISO 22000 will further facilitate and support this.

Our know-how for your success

TÜV NORD CERT is an independent and internationally-recognised certification company with many years of experience. Our auditors are competent specialists with specific additional qualifications for the different areas within the food chain.

We will support you with our know-how and will develop tailor-made proposals for your company within a process which is fast, unbureaucratic, cost-effective and transparent.

Give your customers more confidence – we will support you!

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Are you interested?
Then just fax us this reply.
We look forward to contacting you.

Yes, I am interested in certification according to ISO 22000.
Please contact me.

Sender (please use block capitals)

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