



Food safety a priority? FSSC 22000 can help you

Specifically designed for food manufacturers and recognized by the Global Food Safety Initiative (GFSI), Food Safety System Certification - FSSC 22000 is an international certification scheme. It sets out the requirements for you to develop, implement and operate a food safety management system.



FSSC 22000 is used for auditing and certifying food safety systems if you process or manufacture a variety of products including:

- Perishable animal products (i.e. meat, poultry, eggs, dairy and fish products)
- Perishable vegetal products (i.e. fresh fruits and fresh juices, preserved fruits, fresh vegetables, preserved vegetables)
- Products with long shelf life at ambient temperature (i.e. canned products, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, salt)
- (Bio)chemical products for food manufacturing (i.e. vitamins, additives and bio-cultures) but excluding technical and technological aids
- Food packaging material manufacturing

FSSC 22000 certification proves that the food safety systems are compliant with the FSSC requirements. Applicable to all organizations, regardless of size, complexity, public or private sector, it can help you deliver tangible results including:

- Improved stakeholder reassurance – provides proof that food safety is taken seriously in your organization
- Greater credibility – through third party certification
- Improved performance – by reducing costs and improving efficiency through continual improvement
- Brand protection – by mitigating risks and threats
- Competitive advantage – become the supplier of choice and win new business with independently endorsed credentials

Our service solution for food safety includes certification, training, assessment and supply chain software. Providing you and your customers with reassurance and enabling you to manage risk more effectively.

Our solutions



Our training Solutions

We offer a range of training courses from basic food handling, good manufacturing processes through to Food Safety Management Systems to help you address food safety within your organization. Our training solutions include:

- Basic Food Handling
- Basic Food Hygiene
- Good Manufacturing Practice
- HACCP Plan and Implementation
- Food Safety Management Systems Requirements
- Food Safety Management Systems Implementation
- Food Safety Management Systems Internal Auditor
- Food Safety Management Systems Lead Auditor

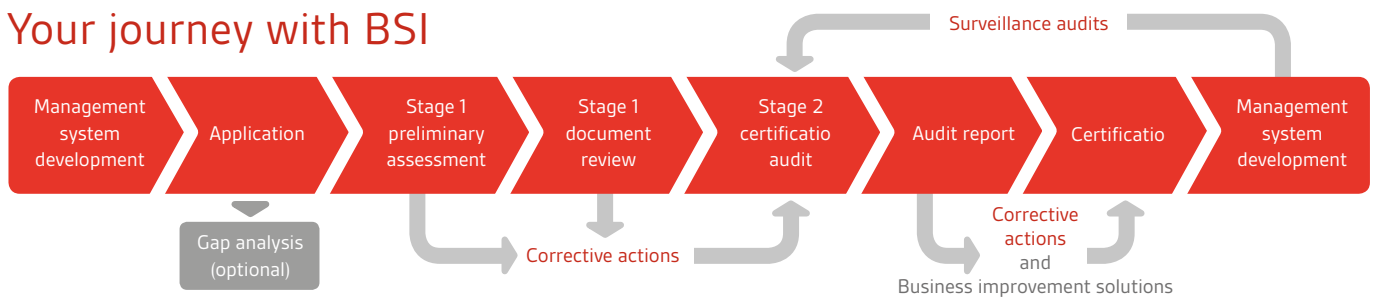
FSSC 22000 certification

Certification to FSSC 22000 will require you to develop and implement a food safety management system and can be easily integrated with other ISO based management systems. FSSC has the following specifics:

- Food Safety and GMP focused
- Site sampling not available
- Site specific triennial certificates
- Stage 1 and Stage 2 certification process
- Action plans are acceptable for minor non-conformances
- Surveillance audits have less audit time than certification audits

We will review your FSSC 22000 food safety management system to ensure it meets the requirements.

Your journey with BSI



Why BSI?

We've helped shape the majority of the most widely used and implemented international standards, including ISO 9001 for Quality Management and ISO/IEC 27001 for Information Security.

We're also leading the development of standards in the food sector and have published PAS 220 – Food Safety for Food Manufacturing, PAS 223 – Design Requirements for Food Safety in Manufacturing and Provision of Food Packaging and PAS 7000 – Supply Chain Management. We're also on the FSSC Board of Stakeholders.

Our standards developers, assessors and tutors include some of the world's leading food safety experts who can assist your business. We bring together experts and innovators to tackle the ever-changing issues facing the whole supply chain in the agri-food and food safety sectors. We've also led a number of key initiatives including the development of pre-requisite programmes (PRPs).

With over 2,800 food and agri-food standards in our portfolio, we're well positioned to support the industry and supply chain challenges including food safety, food scarcity, sustainability, land usage, energy, water and corporate social responsibility issues.

As a Royal Charter company, with 65 offices worldwide, we have the global reach to help your organization, large or small. We help you make a difference not only to your business, but also to secure the sustainability of food production for future generations and improve the well-being of everyone.

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By Royal Charter

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