

# ISO 22000:2005 Food Safety Management System

The international Organization for Standardization (ISO) decided in 2001 to develop a new food safety management system standard, based on Codex Alimentarius (FAO/WHO), HACCP & ISO 9001 to provide a common approach. ISO 22000 was hence created to harmonize requirements on a global level making standards work for people and business. ISO 22000 provides a framework for food sector organizations and authorities.

## Who should use ISO 22000:2005

ISO 22000 is a food safety management standard used by organizations involved in the food chain independent of their complexity or size. The food chain consists of the sequence of operations involved in the creation and consumption of food products. This includes every step from initial production to final consumption; from “Farm to Fork”, including **production, processing, distribution, storage, and handling of all food and food ingredients.**

The food chain also includes organizations that do not directly handle food. These include animal feed producers as well as those who produce materials that come into contact with food or food ingredients such as packaging materials.

## OUR ISO22000:2005 SERVICES

We have provided **ISO22000:2005 system design, implementation and auditing** services to various food industry customers, from single operators to national corporations, including but not limited to the following fields:

<i>Dairy Milk &amp; Cheese Production</i>	<i>Wafers and Biscuits</i>
<i>Canned Fruits and Vegetables</i>	<i>Flour Milling</i>
<i>Pickled Products</i>	<i>Poultry /Meat processing plants</i>
<i>Fruit Drinks, Juices and Ice Creams</i>	<i>Chocolate &amp; Candy Manufacturing</i>
<i>Sesame Products</i>	<i>Restaurants and Catering Operations</i>
<i>Pastry and Oriental Sweets</i>	<i>Mineral/Drinking Water Bottling</i>