



ISO 22000:2005 FOOD SAFETY MANAGEMENT SYSTEM

What is ISO 22000 ?

ISO 22000 food safety management is closely related with the ability to control the traceable system of food manufacturing. This system performs, provides and assures safe and healthy products before and during the delivery to consumer. Food materials, resources and process techniques usually changes. Depending on that, differences and variance on threathments of food production definitely increases the effects in all sector. ISO 22000 Food Safety Management System is a systematic approach to determine all risks and to take measures. It can be integrated with another management system namely quality and environment.

CORPORATION SYSTEM ISO 22000 WITH EFFECTIVE PERFORMANCE

- Provides safe, healthy and high quality products
- Provides conformity with HACCP rules
- Provides safety aspects in terms of multinational terms
- Provides a systematic approach for management of risks
- Provides more effective and dynamic food safety in all processes
- Replaces the concepts of ISO 9001, HACCP, BRC and IFS
- Provides resources of more effective usage
- Provides safety at food production/ sales&marketing
- Provides strongest advantage for brands, new markets / increases trust and perception against new customer expectations
- Provides dynamic communication with food safety elements among suppliers and customers, auditors and other parties
- Provides dynamic integration of safe food suppliers in to the chain
- Provides continuous information and traceability for food safety to control and monitor dangerous measures
- Provides information on conformance to legal terms and requirements