



## **FOOD SAFETY MANAGEMENT SYSTEMS CERTIFICATIONS**

- ISO 22000:2018
- Non GMO
- HACCP/ codex alimentarius
- EAOT EN ISO 22005:2007 Traceability in the feed and food chain
- GFSI standards:
- FSSC 22000 ver5.1
- IFS Food ver 7
- IFS Broker ver 3.1
- BRC ver 8 (Eurocert auditors with AIB CB)

## **PRODUCT CERTIFICATION**

### **Food industry:**

- BRC
- IFS
- Organic Product Certification
- GLOBALGAP and Add ons (GRASP, GGFSa, SPRING,McD)
- AH-DLL GROW
- NURTURE Module

## **FSSC 22000 STANDARD**

### **Benefits**

Efficiency of internal management and therefore saving time and resources.

Continuous improvement of processes, therefore, faster growth.

Standard risk and management practices and less chance of malfunctions.

Improved food safety management system.

It demonstrates your commitment by providing the best quality food and food-related materials and services.



It earns the trust of your customers, vendors and stakeholders.

Accelerate development with standard risk management.

Continuous improvement in performance.

Avoiding and easily managing food hazards

Increasing operational efficiency in the organization.

Expand business rapidly with increased global reach.

GFSI recognition and therefore international credibility and trust for food practices.

## **ISO 22000 STANDARD**

### **Benefits**

ISO 22000 is the most popular voluntary international food safety standard in the food industry with more than 39,651 sites certified worldwide. The ISO 22000 family are international voluntary consensus standards that align with Good Manufacturing Practices (GMP) and the World Trade Organization (WTO) Principles for the Development of International Standards.

Everyone's quality of life will benefit from the ISO 22000 rules and regulations from the following provisions.

Enhanced utilization of resources globally

Increased profits for companies

More quality jobs in the food industry

Improved economic development

Safer food safety

Reduced rates of foodborne illness

Effective documentation of techniques, procedures and methods

Possible harmonization of national food standards is provided

It is an effective international standard



For regulators, it is the most suitable system

It provides companies with enhanced food safety and prevents profits from declining

### **IFS VERSION 7 STANDARD**

#### **Benefits of IFS for manufacturers:**

Risk-based, non-binding standards

Action plans to improve performance

A unified quality assurance system

Fewer recalls

Streamlined processes

Greater competitiveness

Improved relationships with customers and Authorities, improved business opportunities

Global recognition

Global network (data to search for own suppliers and retailers)