



## What is FSMS 22000



ISO 22000 is a generic food safety management standard, it can be used by any organization directly or indirectly involved in the food chain. It applies to all organizations in the food chain. It doesn't matter how complex the organization is or what size it is, ISO 22000 can help ensure the safety of its food products. The food chain consists of the entire sequence of stages and operations involved in the creation and consumption of food products. This includes every step from initial production to final consumption. More precisely, it includes the 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 organizations that produce feed for animals that produce food and for animals that will be used as food. It also includes organizations that produce materials that will eventually come into contact with food or food ingredients.

## Benefits of the FSMS 22000 standard:

- Customer and Consumer confidence – Being able to demonstrate an effective FSMS system dependant on varying local and national requirements.
- Internal capability – All employees are assured that they are meeting all demands of relevant legislation.
- Risk management – Covering all aspects of food production from handling raw materials to the point of consumption.
- Benefits to trade – Companies meeting customer and legal requirements via FSMS whether in the domestic or for the export market are deemed to generate more confidence than others?