



Hazard Analysis and Critical Control Points (HACCP) certification with Kiwa: improve your food safety performance, meet consumer demands and increase your profit.

Relevant to any organization of any size, at any position in the food chain.

HACCP food safety

Since 1-1-2021 the HACCP certification scheme has ended. If your organization manufactures, processes or handles food and you want to demonstrate your commitment to food safety, put customers first and ensure you comply with regulations, you can benefit from [ISO 22000](#) and [FSSC 22000](#). Certification shows your customers and partners that you have rigorous food safety processes in place, demonstrating your commitment to hygiene and human health.