

ISO 22000 Food Safety Management



ISO 22000 is a globally recognised standard for food safety in all links of the food chain. It was developed by the International Organization for Standardization (ISO). The standard is derived from ISO 9000.

ISO 2000 is a management system, in the ISO structure, based on the HACCP principles. The standard was established to safeguard food safety and ensure compliance with legislation and regulations. ISO 22000 is suitable for companies in the primary sector, production companies, but also transport companies and the retail sector. In addition, ISO 22000 certification can also be granted to companies in the service provision sector such as packaging companies and producers of cleaning agents.

[Click here](#) for questions about what the standard involves. You can also order the standard there.

Please contact us if you would like information about which certificate is suitable for your company.