



**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.