

A GLOBAL CERTIFICATION PROGRAM FOR

FOOD PACKAGING MANUFACTURING



Packaging for food and feed has many essential functions, ranging from protecting its contents against contamination or damage, leakage or loss, to providing a medium for product marketing and a location for obligatory product information. Packaging can present its own risks if inappropriate or unsanitary components are used. If this happens, the result may be contamination from toxins, chemical migration, or breakages from the use of fragile glass or hard plastics. Manufacturing safe packaging and packaging materials is a critical part for ensuring the integrity and safety of the food supply chain.

This sector is bound by many regulations and there are a variety of elements in the production and function of food packaging that must be considered. In addition to this, there is the wide variety of component materials, including glass, plastic, metal, and paper, all of which have their own inherent risks.

<u>FSSC 22000</u> provides a certification Scheme that incorporates in-depth hazard analysis into a robust Food Safety Management System (FSMS) to control food safety hazards, minimize risks, and assist in ensuring the production and delivery of safe packaging and packaging materials all over the world.



BENEFITS OF FSSC 22000 CERTIFICATION

- Protect your organization from risk with an international certification Scheme for Food Safety Management Systems (FSMS) that is flexible enough to cover multiple sectors in the supply chain.
- FSSC 22000 incorporates ISO 22000 (for FSMS), which includes the Hazard Analysis Critical Control Point (HACCP) Principles of Codex Alimentarius and ISO/TS 22002-4 the sector-specific pre-requisite requirements for food packaging manufacturing with the FSSC 22000 Additional Requirements.
- FSSC 22000 is recognized by the Global Food Safety Initiative (GFSI) and approved by the International Accreditation Forum

- (IAF), providing international acceptance.
- Free from biased leadership,
 FSSC 22000 is governed by

 a non-profit foundation and
 managed by an independent

 Board of Stakeholders.
- Assists you with meeting relevant regulatory and legislative requirements.
- FSSC 22000 certification delivers high-quality and consistent audits monitored by a robust <u>integrity</u> <u>program</u> and verified by licensed Certification Bodies and qualified auditors.
- FSSC 22000 can integrate your FSMS with other ISO
 Management Systems. These

- may include ISO 9001 Quality
 Management, ISO 14001
 Environmental Management, ISO/
 IEC 27001 Information Security
 Management, and the ISO
 aligned FSSC 24000 Scheme for
 Social Management Systems.
- FSSC 22000 fosters the delivery of safe food and packaging to your consumers and customers and, as a side benefit, also elevates the quality of your products and services due to its Additional Requirements on Quality Control.
- Actively contributing to multiple Sustainable Development Goals such as Good Health and Well-Being, and Zero Hunger, FSSC 22000 delivers positive impact beyond food safety.



SECTORS IN THE FOOD SUPPLY CHAIN

RETAIL, WHOLESALE AND E-COMMERCE

Category FI



TRADING, BROKERING AND E-COMMERCE

Category FII



TRANSPORT AND STORAGE

Category G



CATERING AND FOOD SERVICE

Category E



FOOD MANUFACTURING

Category BIII, C0, CI, CII, CIII, CIV, K



ANIMAL FEED PRODUCTION

Category D



Category I



FOOD PACKAGING MANUFACTURING

SCOPE

<u>FSSC 22000</u> can be applied to organizations that manufacture primary and secondary food and feed packaging and/or intermediate components, including:

- flexible and rigid plastics, such as foils, blisters, crates, and sachets
- paper, such as cartons, boxes, and sacks
- metal, such as cans, bottles, and boxes
- glass, such as jars and bottles
- shipping and transport containers, such as big bags, drums, and tanks



CERTIFICATION PROCESS

FSSC 22000 requires that food safety practices be designed, documented, implemented, and managed to maintain reliable processes and conditions for producing safe food. At the same time, FSSC 22000 provides enough flexibility to effectively oversee diverse operations and materials. The following steps explain how to successfully earn certification:



EXPLORE

- Download all relevant requirements on the Documents page of our website.
- Obtain all related normative standards: ISO 22000 and ISO/TS 22002-4.

PREPARE

- Contact an FSSC 22000-licensed Certification Body.
- Implement the requirements and, if needed, perform a GAP analysis to identify conformance.
- Arrange an audit of your Food Safety Management System and facilities by the Certification Body. Implement any corrective actions in case of nonconformities.

CERTIFY

- Once the audit is deemed successful, the Certification Body will register the certificate.
- Annual surveillance audits are conducted to maintain certification (including one unannounced audit every three years).
- Recertification every three years.

ABOUT THE FOUNDATION FSSC

Foundation FSSC is the leading global non-profit and independent Scheme owner to provide trust and deliver impact to the consumer goods industry and related supply chain. Since 2009, we have been dedicated to continuous improvement of global food safety, and in 2022, we expanded our scope to social responsibility. At FSSC, we support the consumer goods industry in implementing ISO-aligned management systems, reaching their certification objectives, and helping to achieve the UN Sustainable Development Goals. We provide trust to our licensed partners through a robust integrity program and an advanced assurance platform. Join us at www.fssc.com











