

# ISO 22000 Certification of Food Safety

We certify management systems for guaranteeing food safety



## What is the ISO 22000 standard?

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Spoiled food can cause contagious diseases and put human health at risk. The World Health Organisation created the international **ISO 22000 standard to ensure food safety throughout the food chain up to the point of the final consumer** or point of sale of companies in the agri-food sector.

This standard allows companies to guarantee that they offer safe products and/or services to their clients.

## Who can obtain the ISO 22000 certification?

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This international standard can be applied to any company that takes part in the food chain, irrespective of their size.

More specifically, the ISO 22000 Certification of Food Safety Management Systems can be obtained by organisations involved in the **primary production of food, food producers, retailers, catering companies and companies working in the field of food safety** (cleaning and disinfection, transportation, storage and distribution, etc.).

## What does the ISO 22000 certification bring to a company?

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Obtaining the ISO 22000 certification helps companies to improve their general performance in the area of food safety. In addition, the companies that have obtained the certification are able to:

- Better manage and **control the food safety risks** of every actor in the chain.
- Demonstrate their **compliance** with the specific requirements of the Quality Management Systems.
- Have effective **communications** with the parties involved in food safety.
- Increase the **trust of their clients** and consumers.
- **Integrate** the food safety management **system** with the quality management system of the company (ISO 9001).
- Obtain a **certification recognised** in the field.
- Increase their **competitiveness**.

## Why become the ISO 22000 certified with Applus+ Certification?

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We analyse the needs of our clients in depth so our auditors can carry out the best service possible when verifying compliance with the ISO 22000 standard in order to guarantee the food safety of their products and/or services.

Once the audit process has been passed, we grant the Applus+ Certification that your company can use as evidence of compliance with the ISO 22000 standard during the period of validity of the certification.

Your company will then be registered in the [directory of certified companies of Applus+ Certification](#). This will allow your customers to quickly and easily check the validity of your certifications.



In addition, certification allows companies to use the Applus+ Certification mark on their stationery or vehicles, in accordance with the rules of use that can be found in [our certification procedures](#).

Applus+ Certification is an independent body of recognised prestige both at a national and international level. Our goal is to help organisations to fulfil their commitment to continuous improvement.