AGENDA

- Introduction to FSSC 22000

- Why Version 6? What are the benefits?

- What are the Main Changes?

- Support

- Upgrade Process

- Other Updates

FSSC 22000 INTRODUCTION

FOUNDATION FSSC

- Independent non-profit Foundation owner of FSSC 22000
- Mission to deliver trust and impact beyond certification
- Governed by a Board of Stakeholders
- Advised by a committee of experts
- Goal of helping to achieve the global SDG's
- Vision to make the world a better place

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WHY FSSC 22000?

Framework for a robust and effective Food Safety Management System

Uses existing ISO standards (benefits from the Harmonized Structure, facilitating IMS)

Science-based:
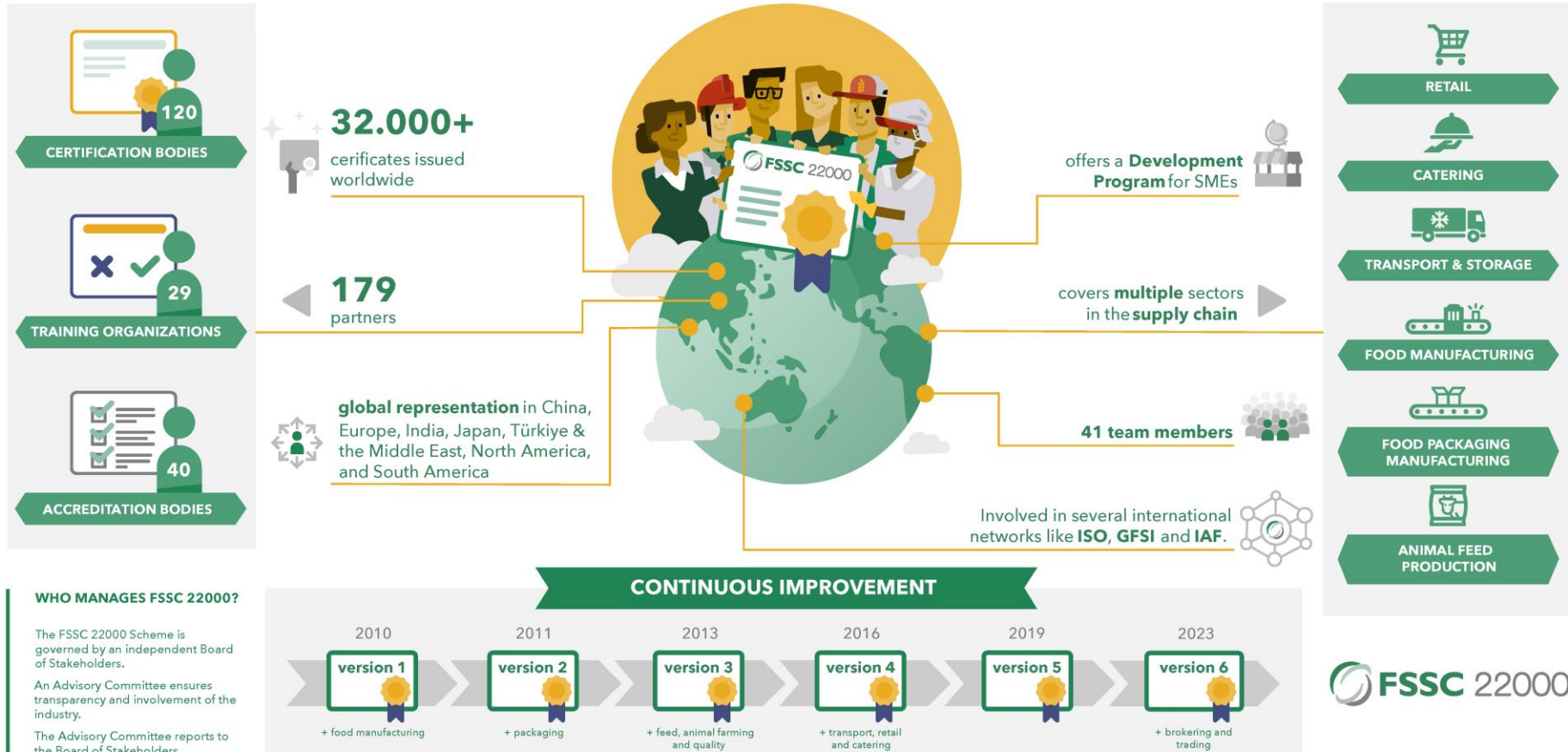- developed by international experts
- reliable

GFSI recognized and globally accepted

Robust Integrity Program, leading to reliable audits and certification

Applicable sector specific technical specifications for PRPs fully included
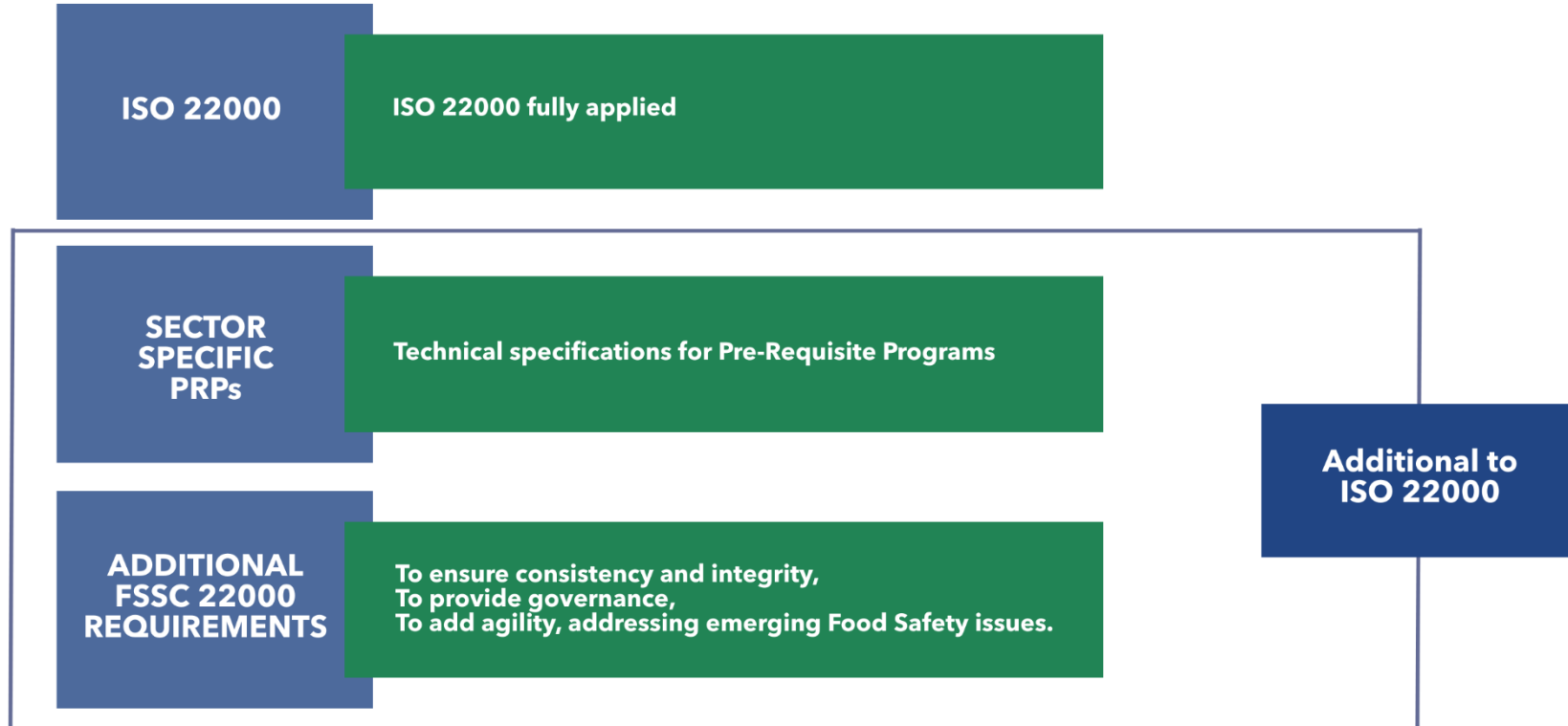
Covers the Food Supply Chain

OVERVIEW FSSC 22000

120
CERTIFICATION BODIES

29
TRAINING ORGANIZATIONS

40
ACCREDITATION BODIES

32.000+
cerificates issued worldwide

179
partners

global representation in China, Europe, India, Japan, Türkiye & the Middle East, North America, and South America

offers a **Development Program** for SMEs

covers **multiple** sectors in the **supply chain**

41 team members

Involved in several international networks like **ISO**, **GFSI** and **IAF**.

RETAIL

CATERING

TRANSPORT & STORAGE

FOOD MANUFACTURING

FOOD PACKAGING MANUFACTURING

ANIMAL FEED PRODUCTION

WHO MANAGES FSSC 22000?

The FSSC 22000 Scheme is governed by an independent Board of Stakeholders.

An Advisory Committee ensures transparency and involvement of the industry.

The Advisory Committee reports to the Board of Stakeholders.

CONTINUOUS IMPROVEMENT

2010
version 1
+ food manufacturing

2011
version 2
+ packaging

2013
version 3
+ feed, animal farming and quality

2016
version 4
+ transport, retail and catering

2019
version 5

2023
version 6
+ brokering and trading

FSSC 22000

WHY VERSION 6 ?

WHAT ARE THE BENEFITS?

STRUCTURE OF FSSC 22000

ISO 22000	ISO 22000 fully applied
SECTOR SPECIFIC PRPs	Technical specifications for Pre-Requisite Programs
ADDITIONAL FSSC 22000 REQUIREMENTS	To ensure consistency and integrity, To provide governance, To add agility, addressing emerging Food Safety issues.

Additional to ISO 22000

WHY VERSION 6

Main drivers for the development of V6

- Alignment to ISO 22003-1:2022

- Support organizations in their contributions to meeting the UN Sustainable Development Goals (SDGs)

- Efforts toward continuous improvement with editorial changes and amendments

FSSC 22000

FSSC 22000 SCHEME
FOOD SAFETY MANAGEMENT
SYSTEM CERTIFICATION

www.fssc.com   Version 6.0 | 2023

FSSC
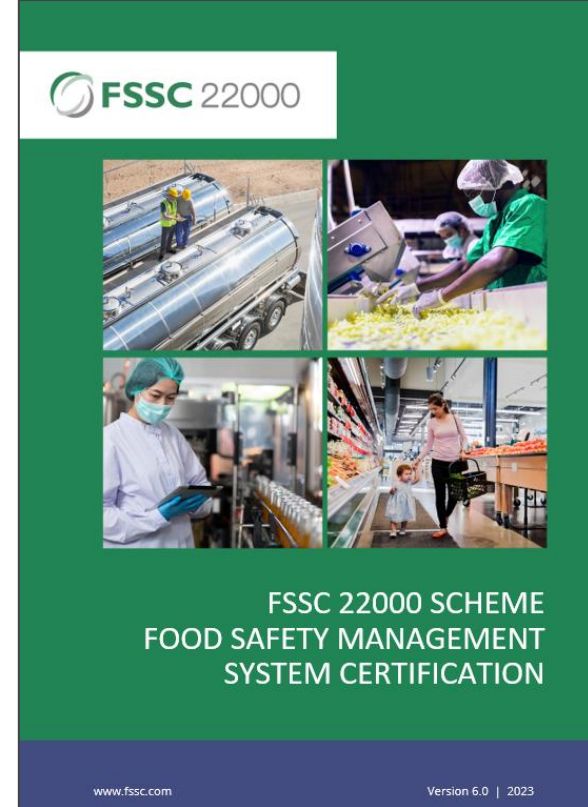
WHAT ARE THE BENEFITS OF CHANGES?

- **Food loss and waste requirements** contribute towards the UN Sustainable Development Goals (SDGs).

- Incorporates **quality control parameters** and supports **food safety & quality culture**.

- Enhanced measures to aid in certificate authenticity, such as **adding a QR code** to each certificate.

- Extension of scope with category FII for trading and brokering.

- **Addition of detail** in the Scheme document for better understanding and application.

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V6 – SCHEME MAIN CHANGES

SCHEME DOCUMENTS

Five parts	Two appendices	Five annexes
➤ Part 1 – Scheme overview ➤ **Part 2 – Requirements for organizations to be audited** ➤ Part 3 – Requirements for the certification process ➤ Part 4 – Requirements for Certification Bodies ➤ Part 5 – Requirements for Accreditation Bodies	Definitions and normative references	➤ Annex 1 – CB Certificate scope statements ➤ Annex 2 – CB Audit report requirements ➤ Annex 3 – CB Certificate templates ➤ Annex 4 – AB Accreditation certificate ➤ Annex 5 – CB Requirements for the use of ICT

https://www.fssc.com/schemes/fssc-22000/

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MAIN CHANGES – PART 1

- Added Scopes to align with ISO 22003:2022

  ➤ Primary conversion (C0)

  ➤ Pre-process handling of plant products (BIIII)

  ➤ Petfood now included in Category C

  ➤ Added FII (Trading and brokering)

- Removed Category A (Farming) & FSSC 22000-Q

(Sub)Category	Description
BIII	Pre-process handling of plant products
C0	Animal – Primary conversion
CI	Processing of perishable animal products
CII	Processing of perishable plant-based products
CIII	Processing of perishable animal and plant products (mixed products)
CIV	Processing of ambient stable products
D	Processing of feed and animal food
E	Catering / Food service
FI	Retail / Wholesale / E-commerce
FII	Brokering / Trading / E-commerce
G	Transport and storage services
I	Production of packaging material
K	Production of Bio/chemicals

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MAIN CHANGES – PART 2

Added elements on existing requirements:

- Requirement on the use of recycled packaging as raw material input
- Requirement on control of claims on product label or packaging
- Requirement on artwork management and print control (Category I)
- Food defense and food fraud requirements for suppliers (Category FII)
- Further detailed requirements for allergen management
- Further detailed requirements for environmental monitoring

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MAIN CHANGES – PART 2

Strengthening existing requirements:

- Requirement on transport tanker cleaning
- Requirement on foreign matter management
- Requirement on ongoing shelf-life verification
- Requirement on validation of cooking instructions for RTC products

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NEW ADDITIONAL REQUIREMENTS - PART 2

- Specific requirement on **food safety and quality culture**

- Requirement on **quality control**

- Requirement on **equipment management (hygienic design)**

- Requirement on **food loss and waste**

- Requirement relating to **communication (CO to CB)**

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2.5.8 - FOOD SAFETY AND QUALITY CULTURE
(ALL FOOD CHAIN CATEGORIES)

- Establish, implement, and maintain food safety and quality culture objective(s)

- This shall address the following elements:
  - ➢ Communication
  - ➢ Training
  - ➢ Employee feedback and engagement
  - ➢ Performance measurement of defined activities

- Food safety and quality culture plan, including targets and timelines

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2.5.9 - QUALITY CONTROL
(ALL FOOD CHAIN CATEGORIES)

- Establish, implement, and maintain a quality policy & quality objectives

- Establish, implement, and maintain quality parameters

- Analysis and evaluate the results of the quality control parameters

- Includes these quality elements in the scope of the internal audit

- Establish and implement quantity control procedures

- Establish and implement line start-up and change-over procedures

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2.5.15 - EQUIPMENT MANAGEMENT
(ALL FOOD CHAIN CATEGORIES, EXCL. FII)

- Documented purchase specifications for equipment
- Risk-based change management process for equipment
- Evidence of successful commissioning

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NEW REQUIREMENTS– PART 2

2.5.16 - Food loss and waste (All Food Chain Categories, excluding I)

- Documented policy and objectives on the strategy to reduce food loss and waste

- Controls to manage product donations

- Management of surplus products/by-products intended as animal feed/food

- Not compromise on food safety

FOOD LOSS AND WASTE

Food loss occurs before the food reaches the consumer as a result of issues in the supply chain (production, processing, storage, and distribution phases).
Food waste refers to food that is fit for consumption, but consciously discarded at the retail or consumption levels.
In the context of the FSSC 22000 Scheme, food loss and waste only relate to food – it does not include packaging material wastage.

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2.5.17 - COMMUNICATION REQUIREMENTS (ALL FOOD CHAIN CATEGORIES)

- Organizations to notify their CB within 3 working days of the commencement of serious events or serious situations

- Implement suitable measures as part of their emergency preparedness and response process

- Serious events include war, strikes, terrorism, crime, flood, earthquake, etc.

- Serious situations include public food safety events, actions imposed by regulatory authorities, legal proceedings, and fraudulent activities and corruption

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OTHER CHANGES – PART 3

- Adjustment of Audit Duration - Aligned with ISO 22003-2022

- Use of ICT – Adjustment in Annex 5

- Audit documentation- Reporting requirements and format

- Certificate design - Added COID & QR code to the certificate.

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SUPPORT

SUPPORT

- Change document highlighting V5.1 to V6

- Upgrade Process Detailed

- New Guidance documents added

- Existing guidance documents revised and updated

- www.FSSC.com

FSSC 22000

FSSC 22000 SCHEME

VERSION 6.0 | APRIL 2023

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V6 UPGRADE PROCESS

TIMELINE FOR UPGRADE

- FSSC 22000 V6 published March 31, 2023

- Upgrade audits will be conducted to V6 after 1st April 2024

- Organizations to complete the upgrade to V6 1st April, 2025.

- FSSC V6 upgrade audits possible as unannounced audits

- Refer to the Version 6 Upgrade Process www.fssc.com
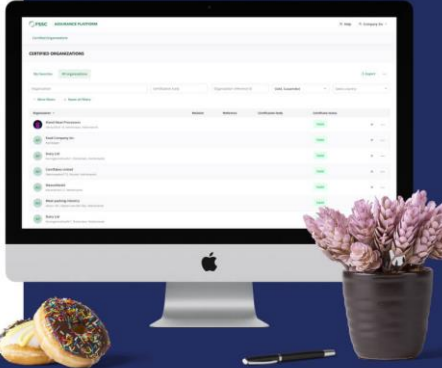
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OTHER UPDATES

RECENT DEVELOPMENTS

- ✓ FSSC 24000
- ✓ FSSC On-Site

ISO MANAGEMENT SYSTEM APPROACH

- Both **FSSC 22000** and **FSSC 24000** are aligned to the ISO Management System approach and the ISO Harmonized Structure, which facilitates the integration with other ISO management standards.

- Foundation FSSC is a proven expert in F&B with its premium brand **FSSC 22000** scheme for food safety certification. Organizations being certified to **FSSC 22000** Scheme can integrate the same approach towards meeting their social objectives and performance with **FSSC 24000.**

KEY FEATURES OF FSSC ON-SITE

**FSSC On-Site provides access to a public register of all
FSSC 22000 Certified Organizations.**

**It provides real-time data on the validity of each of the
FSSC 22000 certificates.**

FSSC On-Site's smart functionalities save you time in finding
information on certified sites you are interested in.

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THANK YOU

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