



ISO 22000 Food safety management



ISO 22000, worldwide standard of the food industry, is the all-encompassing and internationally recognized standard for management systems.

All enterprises and organizations, which have anything to do with food, can be certifying after this standard. The global security of food becomes much more important.

Authorities, producers, and consumers wish safe and transparent processing in the food chain.

Is your organization a part of this food chain?

Are you producer, supplier or a processing organisation?

Are you service provider like catering or gastronomy?

Are you manufacturer from animal feed or producer of animal food?

Are you active in the area In- and export, transportation and storage?

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Then ISO 22000 is the right standard for you. ISO 22000 bases on the requirements of the quality management system and can be introduced independently.

Your main benefit is implementing of HACCP.

Hazard Analysis Critical Control Points



Interested in gaining certification?

Do not hesitate to arrange a meeting with us. On the basis of your information as communicated to us in strict confidence, we will draw up a personalised, clearly formulated offer for you.

QS ZÜRICH AG
Your partner in certification

Benefit from our experience right from the start!

Please contact us, we look forward to assisting you.

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