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ISO CERTIFICATION

ISO 22000 FOOD SAFETY MANAGEMENT SYSTEMS (FSMS) CERTIFICATION

SKU: ISO27001certification-1

ISO 22000 Food Safety Management Systems (FSMS)

- Globally Recognised & Verifiable ISO Certificate on IAF Database.
- Documentation Preparation, Review & Audit.
- 3-Year Validity with Maintenance (surveillance)
- Remote Annual Surveillance Audits.
- Official ISO Certified Logos for Marketing.
- Certification Delivery in 1-5 days.
- Your certificate is updated on [IAF](https://www.iafcertsearch.org) database in 20 days (Verifiable on IAF: <https://www.iafcertsearch.org>)

ISO 22000 Food Safety Management Systems (FSMS) Certification - Why It's a Game-Changer for Your Business

If you're in the food, beverage, or catering industry, you've probably heard the buzz around ISO 22000. But what does the certification really deliver?

A Quick Primer - What Is ISO 22000?

ISO 22000 is an internationally recognised standard that integrates **food safety** and **quality management** into a single, coherent framework. It combines the best of the HACCP (Hazard Analysis & Critical Control Points) system with ISO-style management-system requirements (documented procedures, internal audits, continual improvement, etc.).

In short, ISO 22000 tells you **how** to identify food-safety hazards, **how** to control them, and **how** to embed those controls into everyday business processes.

STRATEGIC ADVANTAGES - BEYOND THE IMMEDIATE ROI

a. Supply-Chain Leverage

When you're ISO 22000 certified, you become a **trusted upstream partner**. Suppliers often prefer to work with certified customers because it reduces their own compliance burden and speeds up onboarding.



b. Talent Attraction & Retention

Food-safety professionals and quality engineers gravitate toward organisations with robust, internationally recognised systems. Certification signals that you invest in best-practice processes and employee development.

c. Data-Driven Decision Making

ISO 22000 requires documented evidence, monitoring, and measurement. This naturally creates a data repository you can mine for trends, predictive maintenance, and product innovation.

d. Risk Management & Business Continuity

A structured FSMS acts as a **risk-mitigation blueprint**. In the event of a crisis (e.g., a supply-chain disruption or a pandemic), you already have documented contingency plans that can be activated quickly.

In a nutshell: ISO 22000 is a *strategic investment* that protects your brand, unlocks growth opportunities, and builds a resilient, data-driven food-safety culture.

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