



# ISO 22000 CERTIFICATION

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**ISO 22000** maps out what an organization needs to do to demonstrate its ability to control food safety hazards in order to ensure that food is safe.



**Food safety management** helps organizations identify and control food safety hazards, at the same time as working together with other ISO management standards, such as ISO 9001. Applicable to all types of producer, ISO 22000 provides a layer of reassurance within the global food supply chain, helping products cross borders and bringing people food that they can trust.



#### **Scope of ISO 22000:**

1. Scope C1: Processing easily damaged animal products
2. Scope C4: Stable product processing at room temperature
3. Scope I: Production of food packaging and food packaging materials
4. Scope K: Production of chemical (bio)
5. Many More



## **Benefits of implementing Food Safety Management System for organization:**

- Control and eliminate food safety risks
- Continual improvement in products & processes.
- Ensure sustainable food safety
- Enable to record a systematic method for analyzing food processes, determining the possible hazards, and designating the critical control points.
- Resource optimization - internally and along the food chain
- Fewer errors and customer complaints.
- Compliance with legal and Codex HACCP principle.

## **Benefits of implementing Food Safety Management System for customer:**

- Built customer's confidence on your ability to control any food safety hazards
- Promote international trade
- Helps in meeting food safety legal compliance and corporate requirements.
- Competitive advantage in the marketplace.

# FAQ



## What are the main steps to become certified?

There are 3 main steps:

- a. Application,
- b. Assessment (Documents & Field Audit),
- c. Certification (Certificate Published)

## What laboratory test that is commonly tested?

- Water testing: Permenkes 492 tahun 2020 (Kualitas Air Minum)
- Shelf Life Test
- WWT (Water Waste Treatment Test)
- Microbiology Testing based on Company/s standard

## How long does it take to get the certification?

- In common, it took only 1 month to assess the application document, conduct document audit and field audit. Then, the client will be given 2.5 months (max) to make corrections based on findings from the audit.
- In brief, 3.5 months of intense and productive audit & correction was expected to complete the certification.
- However, it depends on the client's capability to perform faster corrections. This highly affects the certification process time.

## Is a ISO 9001 certified company still required to have ISO 22000 certification?

- ISO 9001 certification focuses on the **product quality**, while ISO 22000 focuses on **food safety**, as an advanced level of HACCP.
- Having both ISO 9001 and ISO 22000, a company will gain more credibility on both food safety and quality management system. ISO 22000 was designed to be easily integrated with ISO 9001 systems.

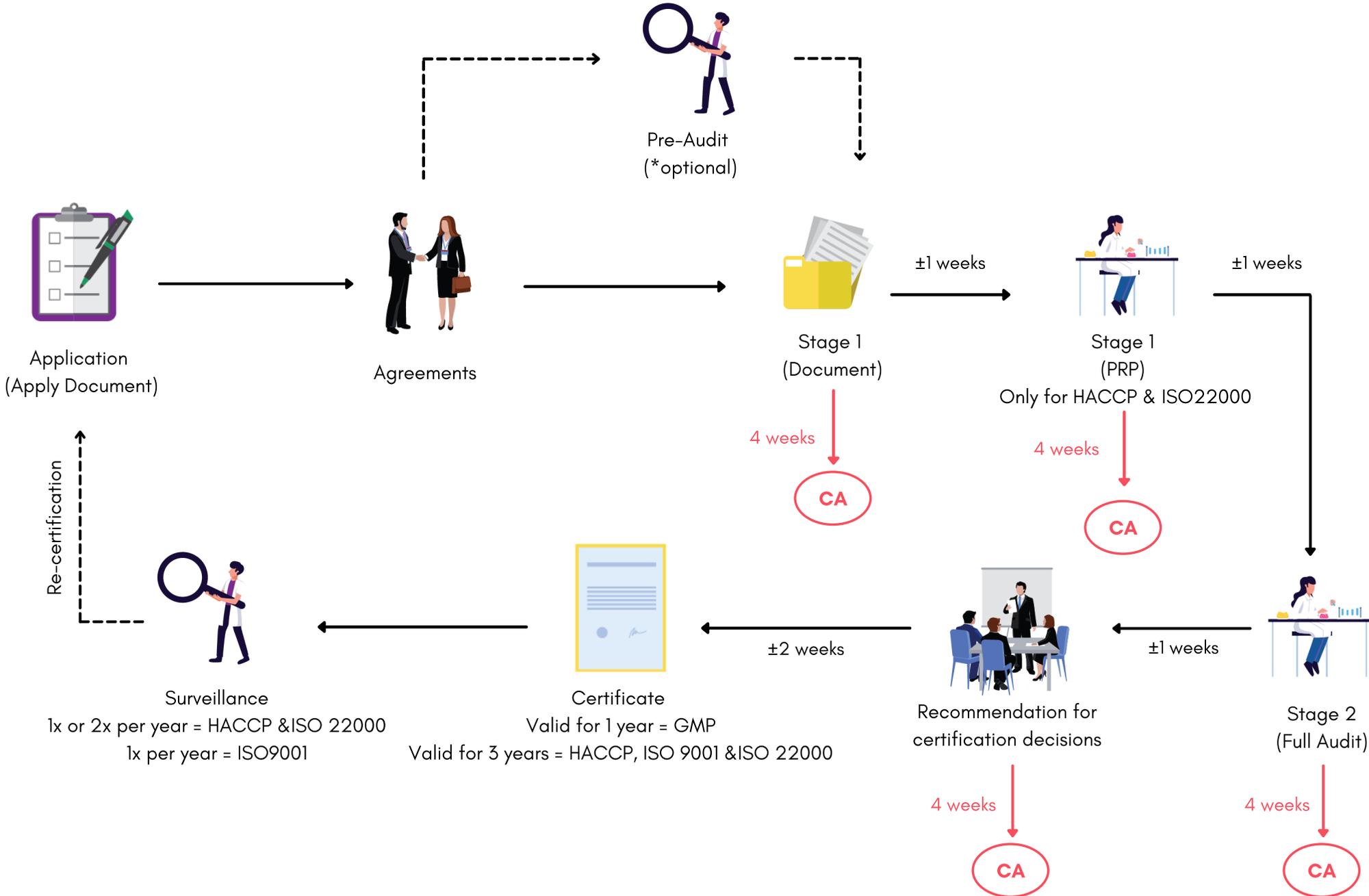
## Requirements to get HACCP Certification

- Company Profile
- NPWP
- -A food manufacturer, catering, restaurant, hotel are able to get ISO 22000 certification
- Production Capacity
- HACCP Plan (please prepare your HACCP plan or contact a consultant)
- Product's Scope

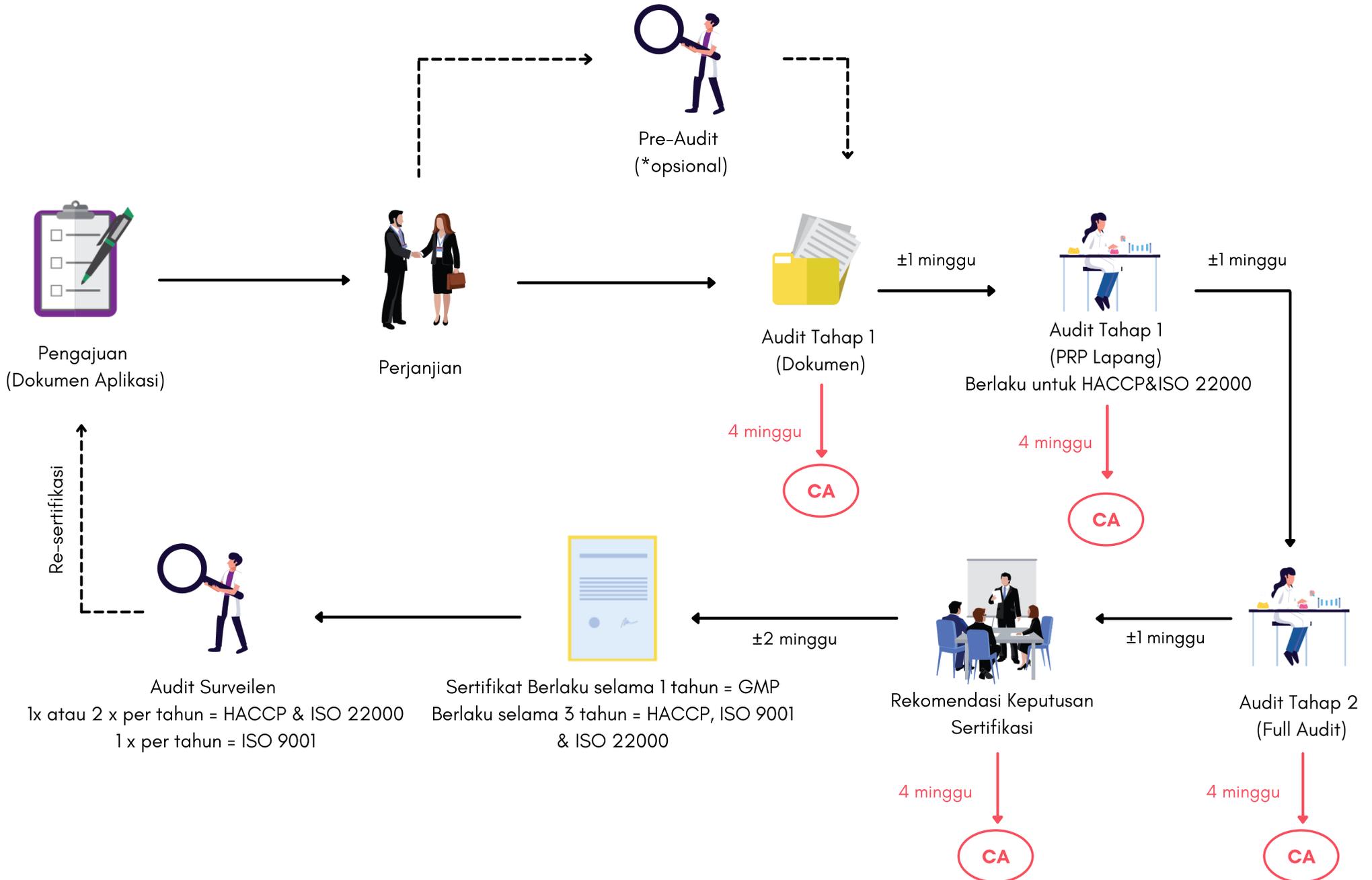
## How much is the cost of certification?

- Please contact our customer representation and fill the required form. Then we'll send the price & proposal with further detailed information about ISO 22000 certification to you.

# CERTIFICATION PROCESS



# PROSES SERTIFIKASI



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