

SAMARTH TECHNOLOGIES

ISO 22000: FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

Information Leaflet

Protect your brands and reputation with a better food supply chain, from the farm to fork.

Food safety and quality are of the greatest importance to you and everyone involved in the manufacturing and distribution of food products and services. Our innovative approach and client-focused understanding means we can make a positive impact on your business as a truly global partner who understands the wide variety of international standards and regulations, from source to delivery.

ISO 22000 Food Safety Management System – FSMS

ISO 22000 harmonizes the food safety management systems based on the HACCP (Hazard Analysis & Critical Control Points) principles. The general nature of HACCP limits its suitability for retailers to guarantee their own supply chain, needing more specific and detailed pre-requisite programs specifically related to food manufacturing. The FSSC 22000 certification scheme accommodates this need, combining the management system approach, HACCP methodology and detailed guidelines regarding pre-requisite programmes.

Demonstrate an organization's commitment to food safety

- Ensure control, at all stages of the food supply chain, are in place to prevent food safety hazards
- Embed and improve the internal processes needed to provide consistently safe food
- Provide a framework for management commitment, supplier and customer communication and continuous improvement of the food safety system
- Provide confidence to customers and other stakeholders that you have the ability to control food safety hazards and provide safe products
- Provide a means of continual improvement that ensures the food safety management system is reviewed and updated, so that all activities related to food safety remain safe and effective

Food Safety Standards Certification - FSSC 22000

FSSC 22000 is a food safety certification scheme based on the existing internationally recognized standard ISO 22000 and complemented by technical standards ISO/TS 22002-1, ISO/TS 22002-4 or PAS222 covering the prerequisites.

It specifically targets the food, feed and packaging manufacturing sector, and takes into consideration the Global Food Safety Initiative's (GFSI) gap analysis.

While the first editions of FSSC 22000 only applied to food manufacturers, the scope has been extended to packaging, through including the new technical specification PAS 223, the pre-requisite program and design requirements for food safety in the manufacture and provision of food packaging. FSSC will further expand the scope to manufacturers of animal feed in the near future, and are ready for scopes for additional sectors in the food industry as soon as technical requirements are developed.

The FSSC scheme, managed by the Foundation for Food Safety Certification based in the Netherlands, was first released on 15 May, 2009 and then benchmarked by the Global Food Safety Initiative (GFSI) against the requirements laid out in the GFSI Guidance Document Version 5. The GFSI Guidance Document has been released in Version 6, and FSSC 22000 is undergoing benchmarking according to the new guidance document.

Effective management systems and independent certification are the two key drivers of a successful food-safety culture. FSSC 22000 is designed to:

- Drive the international harmonization and transparency of food safety standards, with a global standard that everyone recognizes
- Ensure that your whole network of processes will be assessed and monitored using the process-based approach – the systematic identification and management of interacting processes
- Streamline control of internal processes to help minimize significant food risks
- Customers and stakeholders will see that you take a serious and managed approach to food safety
- Increase and improve brand protection and supply chain management
- Help ensure preventive and corrective approaches to food safety management
- Create greater transparency and addresses the fragmentation of standards across the food industry and can be easily integrated into an organization's own food safety program
- More efficient and effective third party auditing that ease the burden on the organisation and its regulators who can use the standard as a first point of assessment
- Create cost savings through process efficiencies and streamlined internal and external auditing.
- Independence, the standard being owned by a nonprofit foundation.
- Multiple stakeholder approach in development and governance of the standard.
- International and ISO worldwide credibility, built over GFSI approval.
- Common language through global standards, ensuring worldwide consistency in implementation and allowing for benchmarking.

ISO/TS 22002-1, complements ISO 22000 and provides a common set of 18 pre-requisite programmes for use by food and food packaging manufacturers:

- Construction and layout of buildings
- Layout of premises and work space
- Utilities – air, water, energy
- Waste disposal
- Equipment suitability, cleaning and maintenance
- Management of purchased materials
- Measures for prevention of cross contamination
- Cleaning and sanitizing
- Pest control
- Personnel hygiene and employee facilities
- Rework
- Product recall procedures
- Warehousing
- Product information/consumer awareness
- Food defense, bio-vigilance and bio-terrorism

FSSC 22000 is the first food safety certification scheme that is fully consistent with all relevant ISO standards.

Global G.A.P. (Good Agricultural Practices)

- Certification to GLOBALGAP will become mandatory as from March 2003 for farms growing produce for export to Europe, although the EC may allow some latitude in this regard. At this point in time different certification systems could be required for export to other countries such as the USA, and Australia. As Europe is our largest export destination, GLOBALGAP certification will in all likelihood become a minimum requirement for entry into the EU market. However, it should be kept in mind that additional retailer requirements will still have to be met.

Other benefits include

- More environmentally sound farming practices
- More judicious use of chemicals and
- Most importantly a cost benefit to the grower due to better management practices enforced by the standard.

It is important to note that GLOBALGAP only covers produce up to the farm gate and thereafter other systems such as GMP, HACCP etc (Part of FSMS) will become essential. All food industries must also implement GMP and GHP, both of which are prerequisite programs for HACCP.

What Samarth Technologies Will Offer

- Gap Analysis: - current situation vs. standards requirements.
- Meeting statutory and regulatory requirements
- Thorough analysis of each department
- Making procedures for each activity
- Making record formats for each activity
- Conducting various training programs for employees
- Making company ready for 1st stage audit
- Closing gaps of 1st stage audit
- Making company ready for final audit
- Closing gaps of final audit

Our Aim
100%



Company Information:

Samarth Technologies is founded by Amrendra Mahamuni and Sandip Kulkarni. It is well known consulting firm in Maharashtra and works all over India. It is located in Pune, Maharashtra, India.

SAMARTH TECHNOLOGIES Is a Member Of Quality Council of India (QCI). Membership No.: ORG/CS/WR/445

Amrendra Mahamuni is practicing Food Technologist from University Department of Chemical Technology, Mumbai with almost 24 years of experience in various food industries. He is Lead Auditor for Food Safety management System - ISO 22000 and HACCP.

Qualification: BSc Chemistry, BSc Tech Food and Fermentation Technology, DBM.

Sandip Kulkarni is Practicing Mechanical Engineer with 24 years of experience in Industry and Audit Sector; He is Lead Auditor for ISO Series. He is also experienced in CE Certification.

Qualification: BE Mech., MBA

- Both these directors are highly management skilled persons.
- Both of them have decided to cater all industries for various services with reasonable charges and satisfy customers with win-win situation.
- We have total staff of 15 persons with diverse background which helps our organisation to work with our various clients.
- Our experts have the knowledge and experience to guide you successfully through the entire certification and or business development process.



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