Certification according to FSSC 22000 for packaging manufacturers

FSSC certification, which is based on ISO 22000, is already a widely used standard for food safety systems. Scope M of FSSC 22000 is now specifically directed towards producers of packaging and has been developed by the Foundation for Food Safety Certification in co-operation with leading packaging manufacturers.

The basis for the content of Scope M is provided by the publicly available standard ISO/TS 22002-4, which is recognised by the Global Food Safety Initiative GFSI. It defines basic requirements for the safety of packaging which comes into contact with food.

In addition to the content of ISO/TS 22002-4, the requirements of the FSSC procedure include the guidelines of Good Manufacturing Practice for personal hygiene and cleaning, evaluation and management of contamination sources and migration, as well as requirements regarding site safety and security and development of packaging. The certification combination of FSSC 22000 and ISO/TS 22002-4 assures food safety throughout the entire supply chain.

Target groups for certification
Certification according to FSSC 22000 Scope M is aimed at manufacturers of packaging materials made of glass, carton, plastic, metal and paper.

Benefits of certification
Certification by TÜV NORD CERT improves risk management within the certified organisation, opens up access to customer groups with the GFSI Standard and identifies weaknesses during the audit itself. The certification is valid for 3 years, with annual surveillance audits, and is entered into the FSSC portal www.fssc22000.com.

Preconditions for certification
A quality management system and also a hazard and risk management system (HACCP) related to food safety have to be in place in order to achieve successful certification.
In this certification it is only the procedure that is evaluated, not the product. The audit aims to establish if the system is able to identify possible hazards and risks and to manage them. A further aspect is assessment if the packaging that is manufactured complies with the relevant legal requirements and if the food safety criteria are fulfilled.

Among others, these food safety criteria include good hygiene practice, requirements regarding buildings, training and further training of employees, Hazard Analysis and Critical Control Point (HACCP) management and the technology used in the manufacturing process.

Our know-how for your success
TÜV NORD CERT is a well-established and reliable partner for inspection and certification services throughout the world. Our experts and auditors have extensive knowledge based on experience and are in general permanently employed by TÜV NORD. This guarantees independence and neutrality and also means that we can offer continuity in supporting our clients. The benefit to you is clear: our auditors accompany and support the development of your company and provide you with objective feedback.

The route to the certificate

1. Order for certification
2. On-site assessment of audit readiness
3. Stage 1 Audit: establishment of certifiability, audit planning
4. Stage 2 Audit: certification audit
5. Nonconformity management (if appropriate)
6. Release of the certification process
7. Issue of the certificate, valid for 3 years with 2 surveillance audits

Are you interested?
Please send us your response by fax.
We are looking forward to hearing from you.

Sender (Please use block capitals)

Company
Mrs./Mr.
Position
Street, No.

Postcode/Town
Phone
Telefax
E-mail

☐ Yes, I am interested in certification according to FSSC 22000 Scope M for packaging manufacturers.


You can find further information and our subsidiaries at www.tuev-nord-cert.com