

ISO 22000 Food safety

With globalisation, food safety is becoming increasingly important. Authorities, producers and consumers want safe and transparent processing in the food chain.

Is your organisation part of this food chain, like for example:

- producer,
- supplier,
- a processing company,
- catering company,
- restaurants,
- provider of mass catering, company canteen, canteen, refectory,
- manufacturers of animal feed,
- manufacturer of additives,
- Im-/Export
- logistics company for transport and storage,
- food packaging company,
- producer of pet food,
- retail, wholesale and intermediate trade?

Hazard Analysis Critical Control Points



Then ISO 22000 is the right standard for you.

All companies or organisations that deal with food can be certified according to this standard.



Interested in an ISO 14001 certification?
Contact us at 061 722 04 24 or
info@quality-service.ch

You will receive an offer that is tailored to your organisation.
We will treat the information you provide confidentially.



Text M. Beljean, images: AdobeStock

