



FOOD SAFETY MANAGEMENT SYSTEMS

CERTIFICATION SCHEME

**Become a Trusted Player in Global Food
Supply Chains**



Assure customers that your food products and services comply with industry best practices. With an effective management system, you can ensure that controls are in place to manage risks of food safety hazards. Certification from SIRIM QAS enables you to secure customers and stakeholders' confidence that safety standards are consistently maintained.

From Farm to Fork – ISO 22000 Food Safety Management Systems



SIRIM

Safety and hygiene are important in the food business. The ISO 22000 defines requirements for a cohesive food safety management system for all organisations throughout the food supply chain. Companies can assure customers that stringent measures are in place to ensure that food safety standards are consistently monitored and maintained.

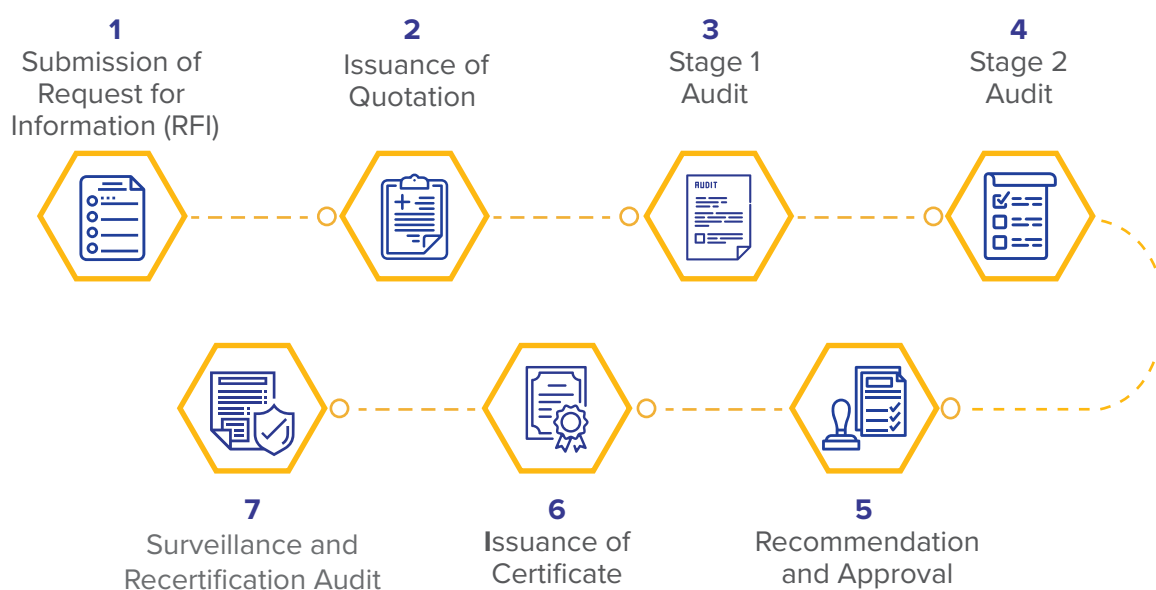
This includes feed and primary producers, farmers, manufacturers, logistic operators and food retail outlets and restaurateurs. In fact, certification can also be applied to manufacturers of equipment, packaging materials and cleaning agents used in the food manufacturing process. This sets a benchmark for best practices within the industry, from supply to the end-user.

The standard incorporates the primary principles of prerequisite programmes such as Good Manufacturing Practices and HACCP. Thus, it can be implemented independently or integrated with other management systems. What this does is allow companies to save time and reduce costs of multiple audits.

Why Get Certified

- Provide assurance to customers and other stakeholders that food safety standards are consistently maintained.
- Enhance customer satisfaction through a framework that encourages a culture of continual improvement throughout the organisation.
- Gain more opportunities in local and international markets by meeting the requirements of the global supply chain.
- Ensure that food products are manufactured under an effective system of supervision and control which increases productivity in the long run.
- Facilitate market acceptance by demonstrating compliance to best industry standards.

Certification Process



SIRIM QAS – Adding Value to the Food Supply Chain



SIRIM QAS is an internationally recognised Conformity Assessment Body with years of experience in providing testing, inspection and certification services to both local and international customers. We are backed by a team of highly-trained and experienced auditors in the food sector.

We are also accredited by the Department of Standards Malaysia (STANDARDS MALAYSIA) and the United Kingdom Accreditation Service (UKAS), demonstrating the reliability of our certification services. We are also a member of the International Certification Network (IQNet), which further enhances the credibility of certifications internationally. Leverage on SIRIM QAS's well-established global presence and make your mark in the market, today.

For more information, contact us at:



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