

FSSC 22000 VERSION 6

Elsabe Matthee
Technical Director

May 2023





TODAY'S TOPICS

01. Introduction
02. FSSC 22000
03. Overview and Benefits
04. V6 Upgrade Process
05. Scheme Main Changes

INTRODUCTION

ABOUT FOUNDATION FSSC

- ✓ The Foundation FSSC is the independent non-profit owner of the FSSC 22000 Scheme delivering trust and impact beyond certification.
- ✓ We support the consumer goods industry in protecting its brands and achieving its targets by implementing an effective ISO-based management system.
- ✓ We are a lean and collaborative Foundation with the goal of helping organizations contribute to the global SDGs and thus create a better world.



CREATING A BETTER WORLD

FSSC is a leading brand that provides trust and delivers impact to the consumer goods industry

SCHEMES

 **FSSC 22000**

 **FSSC 24000**

ASSURANCE

Accreditation Bodies
Certification Bodies
Compliance Activities
Governance

IMPROVEMENT

Assurance Platform
Development Programs
Learning and Development

OUR VALUES

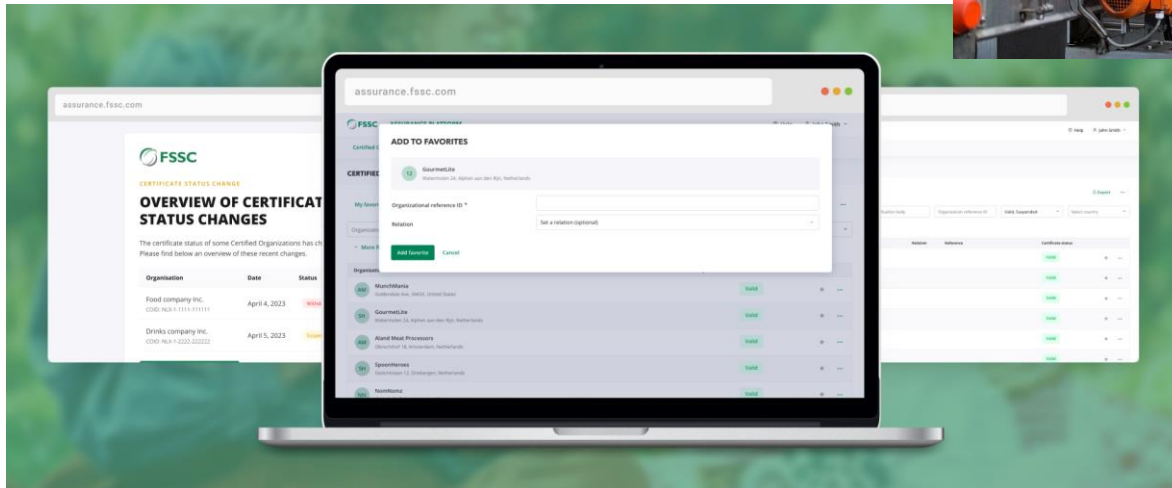
Transparency, Integrity, Ambition, Engagement, Care

GLOBAL REPRESENTATION



OTHER RECENT DEVELOPMENTS

- ✓ FSSC 24000
- ✓ FSSC On-Site



FSSC 22000



WHY FSSC 22000?

Framework for a robust and effective Food Safety Management System

Uses existing ISO standards (benefits from the Harmonized Structure, facilitating IMS)

Science-based:

- developed by international experts
- reliable

GFSI recognized and globally accepted

Robust Integrity Program, leading to reliable audits and certification

Applicable sector specific technical specifications for PRPs fully included

Covers multiple sectors in the Food Supply Chain

OVERVIEW FSSC 22000



WHO MANAGES FSSC 22000?

The FSSC 22000 Scheme is governed by an independent Board of Stakeholders.

An Advisory Committee ensures transparency and involvement of the industry.

The Advisory Committee reports to the Board of Stakeholders.

CONTINUOUS IMPROVEMENT



OVERVIEW AND BENEFITS OF V6

OVERVIEW

Main drivers for the development of V6

- Incorporating the requirements of ISO 22003-1:2022;
- Strengthening the requirements to support organizations in their contributions to meeting the UN Sustainable Development Goals (SDGs);
- Editorial changes and amendments as part of continuous improvement.



BENEFITS

Additional benefits resulting from V6

- The additional food loss and waste requirements support a silo-breaking approach contributing towards the UN Sustainable development goals (SDGs).
- SDG Target 12.3 on Food loss and waste aims to halve per capita global food waste by 2030



BENEFITS

Additional benefits resulting from V6

- Incorporates quality control parameters and food safety & quality culture into the Scheme.
- Enhanced measures to aid in certificate authenticity, such as the addition of a QR code to each certificate.
- The Scheme now includes category FII for trading and brokering.
- Further detail has been added in the Scheme document to aid in better understanding and application.

V6 UPGRADE PROCESS

UPGRADE PROCESS



- V6 of FSSC 22000 has been published, incl. a main changes version.
- 12-month transition window to allow organizations to prepare for the new Version.
- First audits to Version 6 will commence from 01 April 2024.

UPGRADE PROCESS

- All organizations will have to complete the V6 upgrade audit before 31 March 2025.
- No audits to V6 will be possible before 1 April 2024.
- Refer to the Version 6 Upgrade Process published by the Foundation on the FSSC website: www.fssc.com.

SCHEME MAIN CHANGES

STRUCTURE OF FSSC 22000

ISO 22000

ISO 22000 fully applied

**SECTOR
SPECIFIC
PRPs**

Technical specifications for Pre-Requisite Programs

**ADDITIONAL
FSSC 22000
REQUIREMENTS**

To ensure consistency and integrity,
To provide governance,
To add agility, addressing emerging Food Safety issues.

**Additional to
ISO 22000**

SCHEME STRUCTURE

The Scheme consists of the following:

Five parts	Two appendices	Five annexes
<ul style="list-style-type: none">➤ Part 1 – Scheme overview➤ Part 2 – Requirements for organizations to be audited➤ Part 3 – Requirements for the certification process➤ Part 4 – Requirements for Certification Bodies➤ Part 5 – Requirements for Accreditation Bodies	Definitions and normative references	<ul style="list-style-type: none">➤ Annex 1 – CB Certificate scope statements➤ Annex 2 – CB Audit report requirements➤ Annex 3 – CB Certificate templates➤ Annex 4 – AB Accreditation certificate➤ Annex 5 – CB Requirements for the use of ICT

PART 1 – SCHEME OVERVIEW

MAIN CHANGES – PART 1

- **Added in the following scopes:**
 - Animal primary conversion, e.g., slaughterhouse (C0)
 - Pre-process handling of plant products (BIII), e.g., fruit and vegetable packhouses
 - Trading and brokering (FII)
 - Pet food moved into category C
- **Removed the following scopes:**
 - Farming scope (Category A)
 - FSSC 22000-Quality

(Sub)Category	Description
BIII	Pre-process handling of plant products
C0	Animal – Primary conversion
CI	Processing of perishable animal products
CII	Processing of perishable plant-based products
CIII	Processing of perishable animal and plant products (mixed products)
CIV	Processing of ambient stable products
D	Processing of feed and animal food
E	Catering / Food service
FI	Retail / Wholesale / E-commerce
FII	Brokering / Trading / E-commerce
G	Transport and storage services
I	Production of packaging material
K	Production of Bio/chemicals

PART 2 – REQUIREMENTS FOR ORGANIZATION TO BE AUDITED

SCHEME CHANGES & INTERPRETATIONS

- Scheme interpretation articles have been included in the Scheme (Part 2, Section 2.2).
- These articles are available to CBs in MyFSSC.
- They include further clarification on Scheme requirements and are mandatory.
- CBs will communicate relevant interpretation articles with (certified) organizations, as necessary.

STRENGTHENED FSSC 22000 ADDITIONAL REQUIREMENTS

CURRENT REQUIREMENTS

2.5.1 – Management of services and purchased materials:

2.5.1 (E) - THE USE OF RECYCLED PACKAGING AS RAW MATERIAL INPUT (CATEGORY I):

For food chain category I, in addition to clause 7.1.6 of ISO 22000:2018, the organization shall establish criteria related to the use of recycled packaging as a raw material input into the production of finished packaging material and ensure that relevant legal and customer requirements are being met.

2.5.2 – Product labeling and printed materials:

2.5.2 (C) - CONTROL OF CLAIMS ON PRODUCT LABEL OR PACKAGING

Where a claim (e.g., allergen, nutritional, method of production, the chain of custody, raw material status, etc.) is made on the product label or packaging, the organization shall maintain evidence of validation to support the claim and shall have verification systems in place, including traceability and mass balance, to ensure product integrity is maintained.

CURRENT REQUIREMENTS

2.5.2 – Product labeling and printed materials:

2.5.2 (D) - ARTWORK MANAGEMENT AND PRINT CONTROL (CATEGORY I):

*For food chain category I, artwork management and print control **procedures** shall be established and implemented to ensure the printed material **meets applicable customer and legal requirements**. The procedure shall address the following as a minimum:*

- i. Approval of artwork standard or master sample;*
- ii. Process to manage changes to artwork and print specifications and to manage obsolete artwork and printing materials;*
- iii. Approval of each print run against the agreed standard or master sample;*
- iv. Process to detect and identify printing errors during the run;*
- v. Process to ensure effective segregation of differing print variants; and*
- vi. Process to account for any unused printed product.*

CURRENT REQUIREMENTS

2.5.3 - Food defense and 2.5.4 - Food fraud mitigation:

FOOD DEFENSE AND FOOD FRAUD REQUIREMENTS FOR SUPPLIERS (CAT. FII)

2.5.3.2 (d): *For food chain category FII, in addition to the above, the organization shall ensure that their suppliers have a **food defense plan** in place.*

2.5.4.2 (d): *For food chain category FII, in addition to the above, the organization shall ensure that their suppliers have a **food fraud mitigation plan** in place.*

2.5.5 - Logo use:

2.5.5 (b) - *In case of using the logo, the certified organization shall request a copy of the latest FSSC logo from their Certification Body*

2.5.5 (c) - *The certified organization is not allowed to use the FSSC 22000 logo, any statement, or make reference to its certified status on CoA's or CoC's; and where exclusions to scope apply.*



CURRENT REQUIREMENTS

2.5.6 - Management of allergens:

- *List of allergens handled onsite*
- *Validation and verification of control measures*
- *Use of precautionary/warning labels*
- *Training and review*
- *Specific requirements for category D, animal feed*

2.5.7 - Environmental monitoring:

- *Relevant pathogens, spoilage, and indicator organisms considered*
- *Requirements for review of the environmental monitoring program*

CURRENT REQUIREMENTS

2.5.10 – Transport, storage, and warehousing:

2.5.10 (D) - TRANSPORT TANKER CLEANING

Where transport tankers are used, the following shall apply in addition to clause 8.2.4 of ISO 22000:2018:

- i. Organizations that use tankers for the transportation of their final product shall have a documented risk-based plan to address transport tank cleaning. It shall consider potential sources of cross-contamination, and appropriate control measures, including cleaning validation. Measures shall be in place to assess the cleanliness of the tanker at the point of reception of the empty tanker prior to loading.*
- ii. For organizations receiving raw material in tankers, the following shall be included in the supplier agreement as a minimum to ensure product safety and prevent cross-contamination: tanker cleaning validation, restrictions linked to prior use, and applicable control measures relevant to the product being transported.*

CURRENT REQUIREMENTS

2.5.11 - Hazard control and measures for preventing cross-contamination:

2.5.11 (D) - FOREIGN MATTER MANAGEMENT

For all food chain categories, excluding FII, the following requirements relating to foreign matter management apply, in addition to clause 8.2.4 (h) of ISO 22000:2018:

- i. The organization shall have a **risk assessment** in place to determine the need and type of foreign body detection equipment required. Where the organization deems no foreign body detection equipment is necessary, justification shall be maintained as documented information. Foreign body detection equipment includes equipment such as magnets, metal detectors, X-ray equipment, filters, and sieves.*
- ii. A **documented procedure** shall be in place for the management and use of the equipment selected.*
- iii. The organization shall have **controls in place for foreign matter management**, including procedures for the management of all breakages linked to potential physical contamination (e.g., metal, ceramic, hard plastic).*

CURRENT REQUIREMENTS

2.5.13 – Product design and development:

2.5.13 (E) - ONGOING SHELF-LIFE VERIFICATION

A process for ongoing shelf-life verification shall be in place at a frequency based on risk.

2.5.13 (F) - VALIDATION OF COOKING INSTRUCTIONS FOR RTC PRODUCTS

Where a ready-to-cook product is produced, the cooking instructions provided on the product label or packaging shall be validated to ensure food safety is maintained.



NEW ADDITIONAL REQUIREMENTS

2.5.8 **Food Safety and Quality Culture**

2.5.9 **Quality Control**

2.5.15 **Equipment Management (Hygienic Design)**

2.5.16 **Food Loss and Waste**

2.5.17 **Communication Requirements (CO to CB)**

NEW ADDITIONAL REQUIREMENTS

2.5.8 - Food Safety and Quality Culture (All Food Chain Categories):

- Establish, implement, and maintain food safety and quality culture objective(s).
- This shall address the following elements:
 - Communication
 - Training
 - Employee feedback and engagement
 - Performance measurement of defined activities
- Food safety and quality culture plan, including targets and timelines.

NEW ADDITIONAL REQUIREMENTS

2.5.9 - Quality Control (All Food Chain Categories):

- Establish, implement, and maintain a **quality policy & quality objectives**.
- Establish, implement, and maintain **quality parameters**.
- **Analyze and evaluate** the results of the quality control parameters linked to the finished product specifications.
- Include these quality elements in the scope of the **internal audit**.
- Establish and implement **quantity control procedures**.
- Establish and implement **line start-up and change-over procedures**.

NEW ADDITIONAL REQUIREMENTS

Examples of quality control parameters:

Product group	Possible quality control parameters
Jams and sauces	Acidity, brix, viscosity, fill height, weight, etc.
Fish fillets	Firmness, no scales, etc.

Audits are of a sampling nature, and therefore quality parameters will be verified as part of the audit sample.



NEW ADDITIONAL REQUIREMENTS

2.5.15 - Equipment Management (All Food Chain Categories, excl. FII):

- Documented purchase specifications for equipment.
- Risk-based change management process for equipment.
- Evidence of successful commissioning.

NEW ADDITIONAL REQUIREMENTS

2.5.16 - Food loss and waste (All Food Chain Categories, excluding I):

- Documented **policy and objectives on the strategy** to reduce food loss and waste.
- Controls to **manage product donations**.
- Management of **surplus products/by-products** intended as animal feed/food.
- **Not compromise on food safety.**

FOOD LOSS AND WASTE

Food loss occurs before the food reaches the consumer as a result of issues in the supply chain (production, processing, storage, and distribution phases).

Food waste refers to food that is fit for consumption, but consciously discarded at the retail or consumption levels.

In the context of the FSSC 22000 Scheme, food loss and waste only relate to food – it does not include packaging material wastage.

NEW ADDITIONAL REQUIREMENTS

Example of an objective on a strategy
to reduce food loss and waste:

**REDUCE FOOD WASTAGE BY
10% YEAR ON YEAR;
WITH AN OVERALL REDUCTION OF
50% OVER 5 YEARS**



NEW ADDITIONAL REQUIREMENTS

2.5.17 - Communication Requirements (All Food Chain Categories):

- Organizations are to notify their CB within 3 working days of the commencement of serious events or serious situations.
- Implement suitable measures as part of their emergency preparedness and response process.
- Serious events include war, strikes, terrorism, crime, flood, earthquake, etc.
- Serious situations include public food safety events, actions imposed by regulatory authorities, legal proceedings, fraudulent activities, and corruption.

**THANK
YOU**



@FoundationFSSC



info@fssc.com



Foundation FSSC



+31 (0) 183 64 50 28