ISO 22000 CERTIFICATION

OUR CERTIFICATION PROCESS

Application Submission & Review:

• Submit your application to help us understand your requirements.

Stage 1 Audit (Document Review):

 Our auditors evaluate your organization's documentation, policies, and processes against the requirements of the standard

Stage 2 Certification Audit:

 Our auditors verify the implementation and effectiveness of your management system against the requirements of the standard.

Corrective Actions (if necessary):

 If any non-conformities are identified during the audits, you'll have the opportunity to address them.

Certificate Release:

• IAS grants ISO Certification post successful audit.

ABOUT THE ISO 22000 STANDARD

ISO 22000 is an internationally recognized standard for Food Safety Management Systems (FSMS). It offers a structured framework to ensure the safety of food products throughout the supply chain. ISO 22000 focuses on key principles such as:



HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)



INTERACTIVE COMMUNICATION



PREREQUISITE PROGRAMS

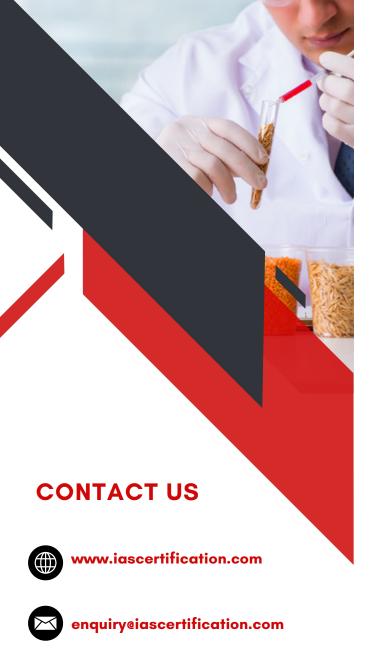


DOCUMENT CONTROL



CONTINUOUS IMPROVEMENT





Unlock Success with Integrated Assessment Services: Your Path to Certified Excellence!

WHY CHOOSE IAS?



Our skilled auditors have over 15 years of industry experience to provide valuable insights during the certification process.



We tailor our services to meet your specific needs, ensuring a seamless certification journey.



We are with you beyond certification, assisting with maintenance and updates as your business evolves.



Our certification services are internationally recognized, giving you a competitive edge.







expansion and global market

access