

Understanding the Requirements of FSSC 22000 v6

Morning Session | 25TH August 2023

Eurofins Food Assurance India

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**Eurofins Group &
Eurofins Food
Assurance**



**Food
Assurance**



Ramesh Rajagopalan



B. Sc. in Chemistry

PG Diploma Food microbiology

Diploma in Industrial Engineering

Diploma in TQM and CQM

Diploma in Energy Management

Industrial Exp

Experience: 22 years , Thermally Processed Fruit Beverages, Bakery and Confectionery , Food chemicals and preservatives and Flavours and Fragrances

15 years of experience in 3rd party certification, Assessment and Training

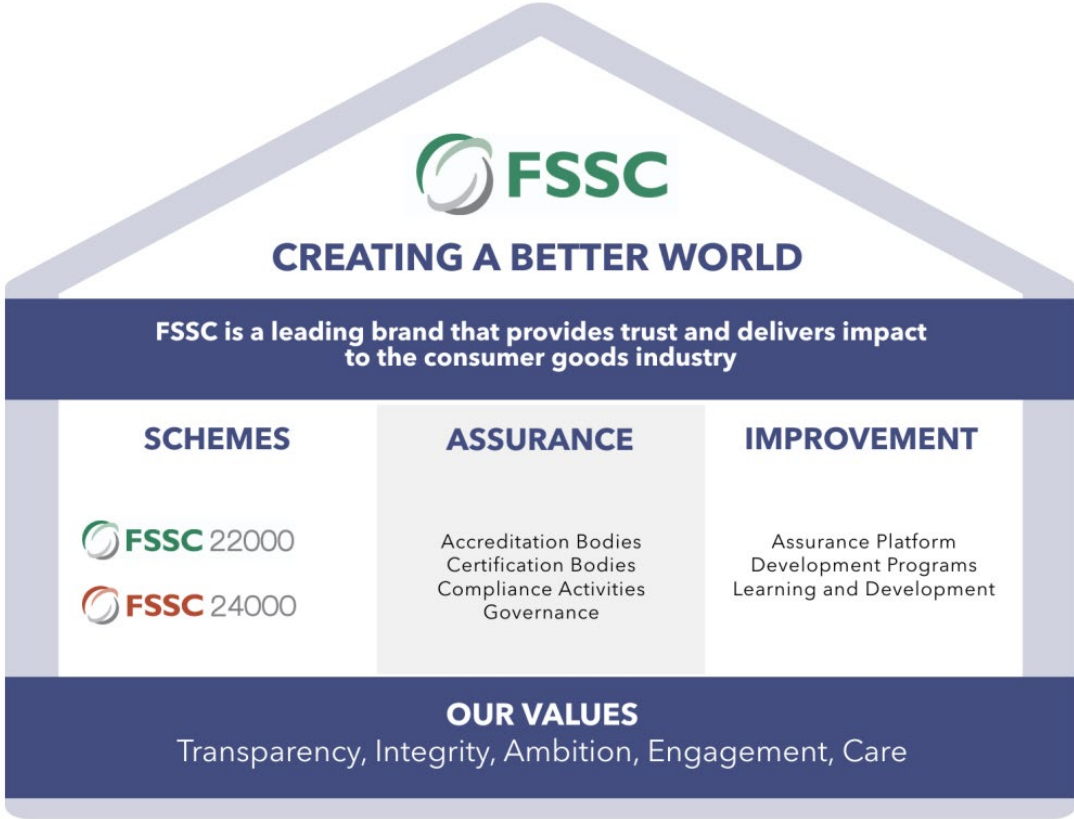
Lead Auditor for GFSI approved Scheme

Lead Auditor for HACCP, FSMS, FSSC 22000, QEHS etc.

Foundation FSSC



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



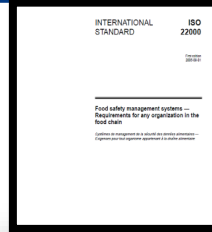
Why FSSC 22000?



- ❖ Aligns with ISO 22000 along with applicable technical specifications and Global Food Safety Initiative (GFSI) benchmarking requirements.
- ❖ Covers multiple sectors in the food supply chain.
- ❖ Developed by reliable international experts.
- ❖ Helps establish a robust and effective framework of Food Safety Management System and continually improve the controls and management of the same.
- ❖ Offers global recognition of certified organization's quality standards.
- ❖ Receive automatic status update on site's certificate status with "FSSC On-Site."
- ❖ Supports small, medium and large scale industries effectively

FSSC 22000 Scheme requirements

ISO
22000:2018



Sector
specific pre-
requisite
program



FSSC Part 2



ISO/TS 22002-6 for Feed & Other Pet
ISO/TS 22002-1 for Dogs & Cats

ISO/TS
22002-3

ISO/TS
22002-1

ISO/TS
22002-4

ISO/TS
22002-5

ISO/TS
22002-2

BIS/PAS
221

Animal Feed /
Pet food
(D)

Farming of
Animal / Fish
(A)

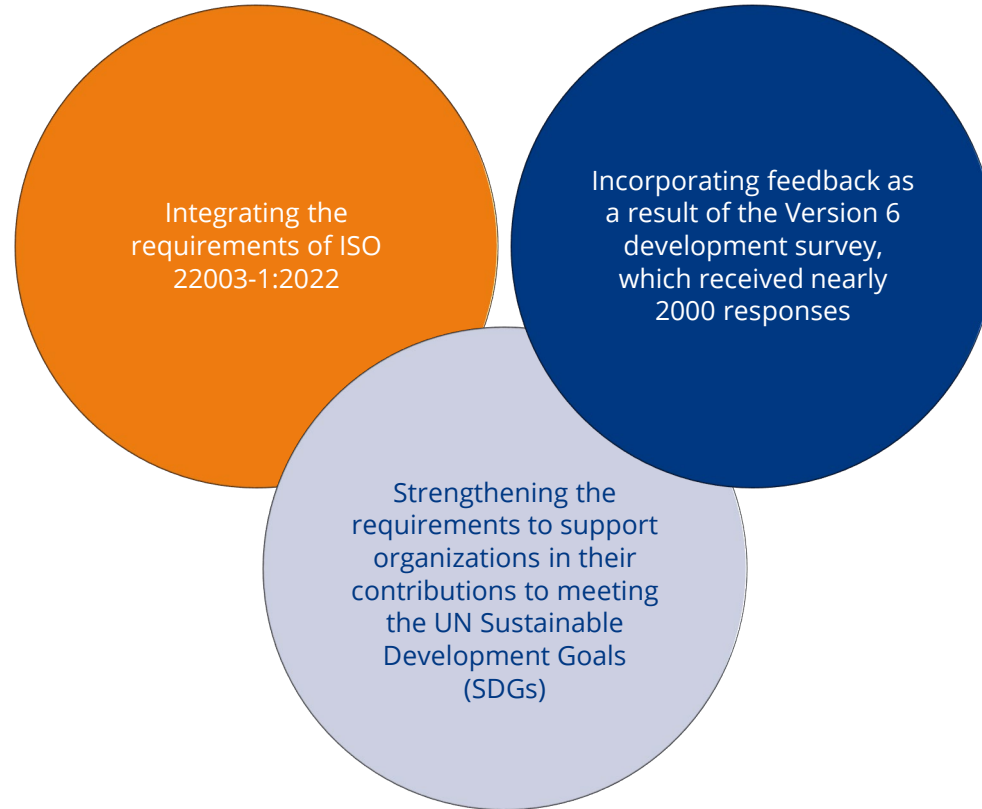
Manufacturing
of Food /
Biochemicals
(C&K)

Packaging
(I)

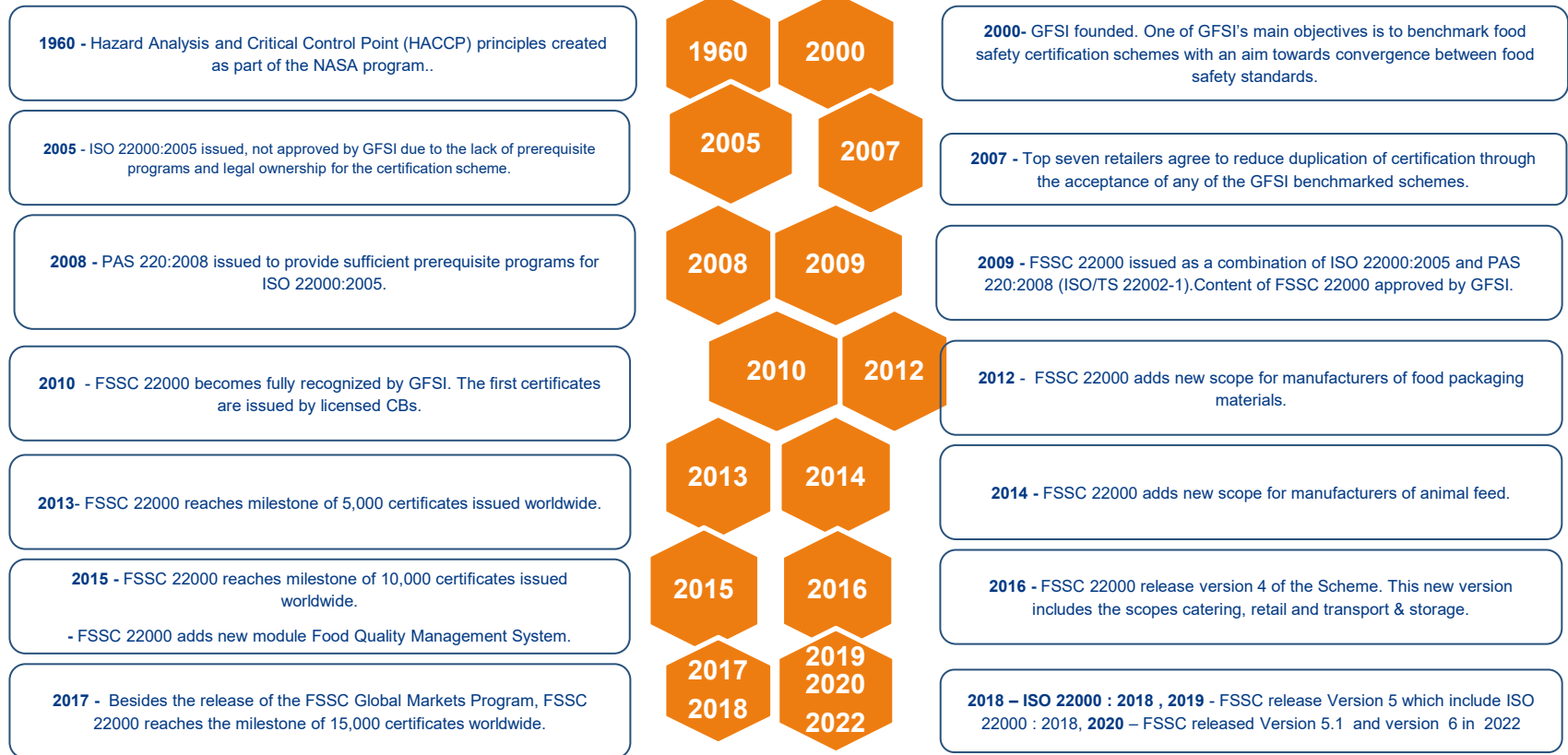
Transport &
Storage
(G)

Catering
(E)

Retail &
Wholesale
(F)



Chronology of FSSC 22000





FSSC 22000

**BOARD OF STAKEHOLDERS
DECISION LIST**

VERSION 6

April 2023

Contains mandatory requirements and decisions of the Board of Stakeholders; last revision of April 2023. it's a document constantly updated and available on FSSC Website



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



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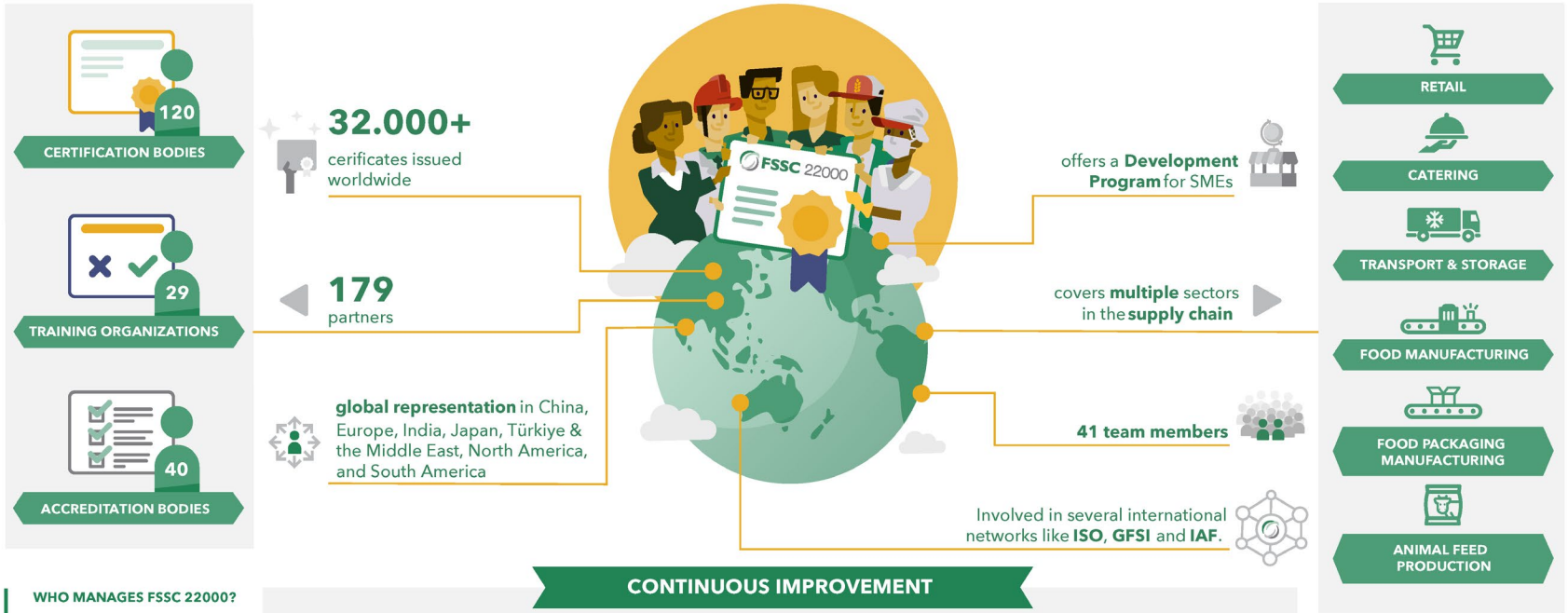
Poll No. 1

Audits of FSSC 22000 are based on ____?

1. ISO/TS 22002 series on Pre-Requisite Programs
2. FSSC 22000 additional requirements.
3. ISO 22000:2018 standard
4. All of the above

- Aligns with ISO 22000 along with applicable technical specifications and Global Food Safety Initiative (GFSI) benchmarking requirements.
- Covers multiple sectors in the food supply chain.
- Developed by reliable international experts.
- Helps establish a robust and effective framework of Food Safety Management System and continually improve the controls and management of the same.
- Offers global recognition of certified organization's quality standards.
- Receive automatic status update on site's certificate status with "FSSC On-Site."
- Supports small, medium and large scale industries effectively

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



Drivers for revision of v5.1 to v6



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

Additional Benefits of 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



- 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.

Poll No. 2

Do you think there are changes in the existing scope categories?

1. Yes
2. No

Part 1: Scheme Overview

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

Changes in Scope Categories

Retained with Changes

- **CI**
- **CII**
- **CIII**
- **CIV**
- **D** (DI is now only D)
- **E**
- **FI**
- **G** (no longer GI and GII)
- **I**
- **K**

Removed

- **AI**
- **AI**
- **DIIa**
- **DIIb**

Added

- **BIII**
- **C0**
- **FII**

Category	Subcategory	Description	Example of included activities and products	Normative Documents
A	AI	Farming of animals for meat/milk/eggs/honey	Raising animals used for meat production, egg production, milk production or honey production (associated farm packing and storage).	ISO 22000: 2018 ISO/TS 22002-3, FSSC 22000 Additional requirements
	AII	Farming of Fish and seafood	Raising fish and seafood used for meat production (associated farm packing and storage).	ISO 22000: 2018 ISO/TS 22002-3, FSSC 22000 Additional requirements
B	BIII	Pre-process handling of plant products	Activities on harvested plants that do not transform the product from original whole form, including horticultural products and hydrophytes for food. These include cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, aeration, preparing for storage or processing, packing, repacking, staging, storing and loading.	ISO 22000:2018 ISO/TS 22002-1:2009 FSSC 22000 Additional requirements

Certification scopes aligned with ISO 22003-1:2022

C	CO	Animal – Primary conversion	Conversion of animal carcasses intended for further processing including lairage, slaughter, evisceration, bulk chilling, bulk freezing, bulk storage of animals and game gutting, bulk freezing of fish and storage of game.	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
	CI	Processing of perishable animal products	<p>Processing and packaging including fish, fish products, seafood, meat, eggs, and dairy requiring chilled or frozen temperature control.</p> <p>Processing pet food from animal products only.</p>	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
C	CII	Processing of perishable plant-based products	<p>Processing and packaging including fruits and fresh juices, vegetables, grains, nuts, pulses, frozen water-based products, plant-based meat, and dairy substitutes.</p> <p>Processing pet food from plant products only.</p>	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
	CIII	Processing of perishable animal and plant products (mixed products)	<p>Processing and packaging including pizza, lasagna, sandwiches, dumplings and ready-to-eat meals. Includes off-site catering kitchens. Includes products of industrial kitchens not offered for immediate consumption.</p> <p>Processing perishable pet food from mixed products.</p>	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
	CIV	Processing of ambient stable products	<p>Processing and packaging of products stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, and food-grade salt.</p> <p>Processing ambient stable pet food.</p>	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements

D	D1	Processing of feed and animal food	<p>Processing feed material intended for food and non-food producing animals not kept in households, e.g. meal from grain, oilseeds, by-products of food production.</p> <p>Processing feed mixtures, with or without additives, intended for food-producing animals, e.g. premixes, medicated feed, compound feeds.</p>	ISO 22000:2018, ISO/TS 22002-6:2016, FSSC 22000 Additional requirements
	D1a	Production of pet food (only for dogs and cats).	<p>Production of single or multiple products, whether processed, semi-processed or raw, which are intended to be fed to non-food producing animals being dogs and cats.</p> <p>Examples: Dry and wet pet food, treats, cooled, chilled, frozen, and ambient stable.</p>	ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional requirements
	D1b	Production of pet food (for other pets).	<p>Production of single or multiple products, whether processed, semi-processed or raw, which are intended to be fed to non-food producing animals other than dogs and cats.</p> <p>Examples: Dry and wet pet food, treats, cooled, chilled, frozen, and ambient stable.</p>	ISO 22000:2018, ISO/TS 22002-6:2016, FSSC 22000 Additional requirements

E	E	Catering / food service	Open exposed food activities such as cooking, mixing, and blending, preparation of components and products for on-site direct consumer consumption or take away. Examples include restaurants, hotels, food trucks, institutions, work places (school or factory cafeteria), including retail with on-site preparation (e.g. rotisserie chicken). Includes reheating of food, event catering, coffee shops and pubs.	ISO 22000:2018, ISO/TS 22002-2:2013, FSSC 22000 Additional requirements
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F	FI	Retail /Wholesale/ E-commerce	Storage and provision of finished products to customers and consumers (retail outlets, shops, wholesalers). Includes minor processing activities, e.g., slicing, portioning, reheating.	ISO 22000:2018, BSI/PAS 221:2013, FSSC 22000 Additional requirements
F	FII	Brokering /Trading /E-commerce	Buying and selling products on its own account without physical handling or as an agent for others of any item that enters the food chain.	ISO 22000:2018, FSSC 22000 Additional requirements

G	G	Transport and storage services	<p>Storage facilities and distribution vehicles for perishable food and feed where temperature integrity shall be maintained.</p> <p>Storage facilities and distribution vehicles for ambient stable food and feed.</p> <p>Relabelling/repackaging excluding open exposed product materials.</p> <p>Storage facilities and distribution vehicles for food packaging material.</p>	ISO 22000:2018, ISO/TS 22002-5:2019, FSSC 22000 Additional requirements
	GI	Provision of transport and storage services for perishable food and feed.	Transport and storage with cooling, chilling, or frozen temperatures. Additional activities such as re-packing of packed product, freezing and thawing.	ISO 22000:2018, ISO/TS 22002-5:2019, FSSC 22000 Additional requirements
	GH	Provision of transport and storage services for ambient stable food, feed, and packaging	Transport and storage. Additional activities such as re-packing of packed product.	ISO 22000:2018, ISO/TS 22002-5:2019, FSSC 22000 Additional requirements

I	I	Production of packaging material.	Production of packaging material in contact with food, feed, and animal food. May include packaging produced on-site for use in processing,	ISO 22000:2018, ISO/TS 22002-4:2013, FSSC 22000 Additional requirements
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K

K

Production of
Bio/chemicals

Production of food and feed
processing aids, additives (e.g.,
flavorings, vitamins), gases and
minerals.

Production of bio-cultures and
enzymes.

ISO 22000:2018,
ISO/TS 22002-1:2009,
FSSC 22000 Additional
requirements

Upgrade Process

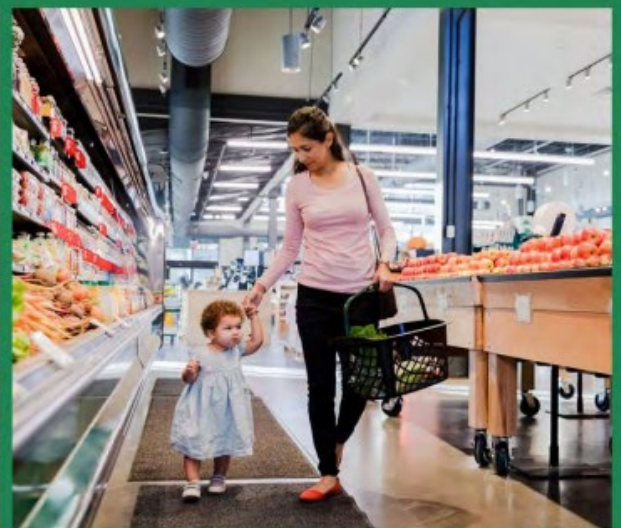


- 12-month transition window to allow organizations to prepare for the new Version.
- First audits to Version 6 will commence from 01 April 2024.
- All organizations will have to complete the V6 upgrade audit before 31 March 2025.
- No audits to V6 will be possible before 1 April 2024.
- Refer to the Version 6 Upgrade Process published by the Foundation on the FSSC website: www.fssc.com.

Overview of Changes in FSSC 22000: from v5.1 to v6



Part 1: Scheme Overview



Part 2: Requirements for Organizations to be Audited



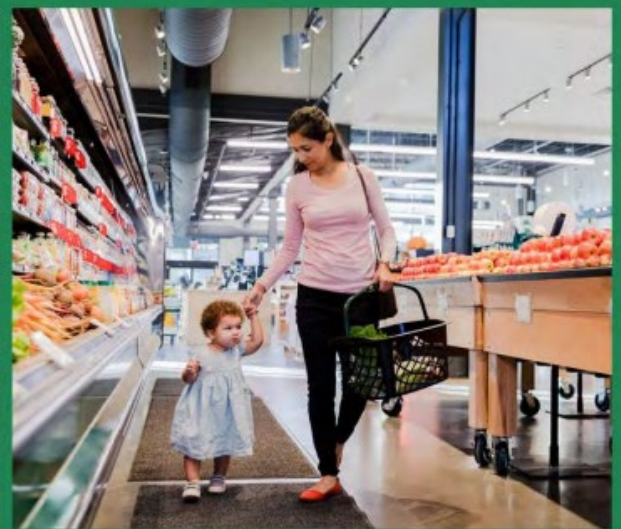
- Scheme interpretation articles have been included in the Scheme (Part 2, Section 2.2).
- These articles are available to CBs in MyFSSC.
- They include further clarification on requirements and are mandatory.
- CBs will communicate relevant interpretation articles with (certified) organizations, as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

Poll No. 3

The additional requirements of FSSC 22000 v6 are _____

1. for all sectors in food chain
2. applicable to only large-scale industries
3. applicable as mentioned within each additional requirement
4. optional

Strengthened FSSC 22000 Additional 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.

7.1.6 Control of externally provided processes, products or services

The organization shall:

- a) establish and apply criteria for the evaluation, selection, monitoring of performance and re-evaluation of external providers of processes, products and/or services;
- b) ensure adequate communication of requirements to the external provider(s);
- c) ensure that externally provided processes, products or services do not adversely affect the organization's ability to consistently meet the requirements of the FSMS;
- d) retain documented information of these activities and any necessary actions as a result of the evaluations and re-evaluations.

2.5.2 – Product labeling and printed materials:

2.5.2 (C) - CONTROL OF CLAIMS ON PRODUCT LABEL OR PACKAGING (all food chain categories)

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.

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:

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

2.5.3 - Food defense and 2.5.4 - Food fraud mitigation:

FOOD DEFENSE AND FOOD FRAUD REQUIREMENTS FOR SUPPLIERS (Category FII)

2.5.3.2 (d): For food chain category FII, in addition to the other requirements, 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 other requirements, 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 Certificate of Analysis (CoA) or Certificate of Conformance (CoC); and where exclusions to scope apply.

2.5.6 - Management of allergens (all food chain categories):

- 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
- h) For Food Chain Category D: Where there is no allergen-related legislation for the country of sale pertaining to animal feed, this section of the Scheme requirements may be indicated as 'Not Applicable,' unless a claim relating to an allergen status has been made on the animal feed.

2.5.7 - Environmental monitoring (food chain categories BIII, C, I & K):

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

2.5.10 – Transport, storage, and warehousing (all food chain categories):

2.5.10 (D) - TRANSPORT TANKER CLEANING

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

- 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.
- 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.

2.5.11 - Hazard control and measures for preventing cross-contamination (excluding FII):

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 (measures for prevention of cross-contamination):

- 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).

2.5.13 – Product design and development (food chain categories BIII, C, D, E, F, I & K):

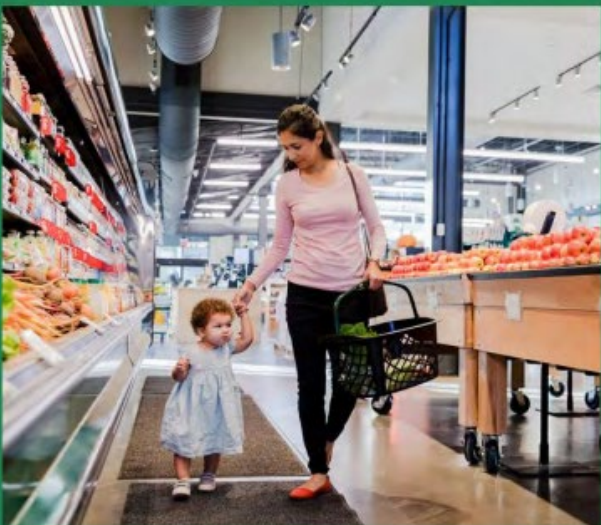
2.5.13 (E) - ONGOING SHELF-LIFE VERIFICATION

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 (All Food Chain Categories):

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

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.

2.5.9 - Quality Control (All Food Chain Categories):

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.

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

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

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.

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**

2.5.16 FOOD LOSS AND WASTE (ALL FOOD CHAIN CATEGORIES, EXCLUDING I)

In addition to clause 8 of ISO 22000:2018, the organization shall:

- a) Have a documented policy and objectives detailing the organization's strategy to reduce food loss and waste within their organization and the related supply chain.
- b) Have controls in place to manage products donated to not-for-profit organizations, employees, and other organizations; and ensure that these products are safe to consume.
- c) Manage surplus products or by-products intended as animal feed/food to prevent contamination of these products.
- d) These processes shall comply with the applicable legislation, be kept up to date, and not have a negative impact on food safety.

POLL NO. 4

Are you planning for any FSSC Certification?

1. Yes, in coming 3 months
2. Yes, in coming 3 - 6 months
3. No short-term plan currently

Questions?



Upcoming training calendar in 2023

Training Topics	Duration	September	October	November	December
BRC Food Issue 9 LA	5 Days	x	11-15 Oct	x	9-13 Dec
BRC Packaging Issue 6 Auditor	3 Days	18-20 Sep (In-person, Delhi)	x	18-20 Nov	x
PCQI	2.5 Days	x	x	3-5 Nov	x
FSSC Ver 6 Awareness	1 Days	9 Sep & 23 Sep	15 Oct & 29 Oct	5 Nov & 26 Nov	10 Dec & 24 Dec
FSSC Ver 6 Internal Auditor	2 Days	16-17 Sep	7-8 Oct	18-19 Nov	17-18 Dec
IFS Ver 8 Awareness	1 Days	X	30 Oct,2023	x	x
Food Fraud	1 Days	x	22 Oct	x	3-Dec
Food Defense	1 Days	24 Sep	x	12 Nov	x

All courses are in virtual formal unless specified. Seats are limited.

Visit <https://www.eurofins.in/assurance/food-india/training-e-learning/> for course details and registration links!



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Mitigate your risks in your food supply chain with us



Ramesh.Rajagopalan@xoin.eurofinsasia.com



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