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# FSSC 22000 version 4.1

## Overview guide of the new requirements



In December 2016, FSSC 22000 launched version 4 of its international food safety management system certification scheme following a 14-month consultation process with industry, certification bodies, accreditation bodies, training organizations and governments. Following this, FSSC 22000 launched version 4.1 in July 2017, which reflects several developments in the market that have emerged since version 4 was launched.

The new version aims to make the GFSI-recognized standard more rigorous and consistent, primarily through the introduction of unannounced audits and a new focus on food fraud prevention.

In this guide, we give an overview of the new and changed requirements to help you prepare for transition to the new standard or to achieve FSSC 22000 certification for the first time.

For full details you can download the full [FSSC 22000 version 4.1 requirements pdf](#) here.

# Fssc 22000 Version 4 1 New Requirement Overview

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## **Fssc 22000 Version 4 1 New Requirement Overview :**

**FSSC 22000** Dr. Sylvia Wegner-Hambloch, Joachim Mehnert, 2014-01-01 Mit der Broschüre FSSC 22000 lernen Sie die Zusammenhänge von ISO GFSI und FSSC kennen Es werden die Forderungen der FSSC 22000 aufgezeigt Dieser Leitfaden verdeutlicht die Unterschiede zwischen den Lebensmittelsicherheitsstandards BRC und IFS zu den FSSC 22000 Standards Nach der Lektüre wird die Umsetzung des FSSC 22000 Standards leichter fallen oder zumindest die Entscheidung

**HACCP** Dirk Ullmer, 2014-01-01 HACCP ein Begriff der seit gut 15 Jahren die Gemüter der Lebensmittelbranche bewegt Für die Lebensmittelbetriebe bedeuten diese fünf Buchstaben seither dass sie grundlegende Gedanken über den Herstellprozess und die Sicherheit der eigenen Produkte anstellen und notwendige Maßnahmen aus diesen Überlegungen ableiten und umsetzen müssen Obwohl HACCP schon so lange existiert und etabliert ist treten trotzdem immer noch häufig Fragen auf In den meisten Betrieben muss das HACCP System den Anforderungen der QM Standards wie z B IFS 6 BRC 6 sowie FSSC 22000 entsprechen Die Broschüre Fragen Antworten HACCP gibt Antworten auf die wichtigsten Fragen aus der Praxis

**Food Safety Management Programs** Debby Newslow, 2013-12-20 The safety of food products is fundamental The value of an effective and well defined implemented and maintained management system is priceless When it is integrated into a process it supplies the necessary foundation and structure to help provide the consumer with a safe product of the highest quality Food Safety Management Programs Applications Best Practices and Compliance presents the insight and shared experiences that can be applied to the development implementation and maintenance of an effective food safety management system The text supplies useful tools that can be applied according to the particular needs of an operation adding value to its processes and aiding in the establishment of a successful management based food safety system The author also encourages the development of a quality management system The text begins by summarizing Global Food Safety Initiative GFSI food safety schemes eight as of the writing of this text These include FSSC 22000 Safe Quality Food Code SQF British Retail Consortium Global Standard for Food Safety BRC International Featured Standards IFS Global Aquaculture Alliance GAA Seafood Processing Standard Global Red Meat Standard GRMS CanadaGAP and PrimusGFS It also lists websites for additional information and updates Although this text focuses on food safety management systems FSMS it also includes references to ISO 9001 along with the quality requirements of some of the food safety management standards It offers information that can be applied to whichever standard is chosen by an organization With insights from experts in a variety of food industry related sectors the text explains the requirements of the standards methods for their integration and the process for identifying and addressing gaps in a manner that is both compliant and beneficial for the organization The book provides experience based information that can be integrated into any operation which is essential for the development of an efficient value added and sustainable management system **Food Safety in the Seafood Industry** Nuno F.

Soares, António A. Vicente, Cristina M. A. Martins, 2016-03-07 Seafood is one of the most traded commodities worldwide It is

thus imperative that all companies and official control agencies ensure seafood safety and quality throughout the supply chain

Written in an accessible and succinct style **Food Safety in Seafood Industry** A practical guide for ISO 22000 and FSSC 22000 implementation brings together in one volume key information for those wanting to implement ISO 22000 or FSSC 22000 in the seafood manufacturing industry Concise and highly practical this book comprises a presentation of seafood industry and its future perspectives the description of the main hazards associated to seafood including an annexe featuring the analysis of notifications related with such hazards published by Rapid Alert System for Food and Feed RASFF interpretation of ISO 22000 clauses together with practical examples adapted to the seafood manufacturing industry the presentation of the most recent food safety scheme FSSC 22000 and the interpretation of the additional clauses that this scheme introduces when compared to ISO 22000 This practical guide is a valuable resource for seafood industry quality managers food technologists managers consultants professors and students This book is a tool and a vehicle for further cooperation and information interchange around seafood safety and food safety systems QR codes can be found throughout the book when scanned they will allow the reader to contact the authors directly know their personal views on each chapter and even access or request more details on the book content We encourage the readers to use the QR codes or contact the editors via e mail [foodsafetybooks@gmail.com](mailto:foodsafetybooks@gmail.com) or Twitter [foodsafetybooks](https://twitter.com/foodsafetybooks) to make comments suggestions or questions and to know how to access the Extended Book Content

**Food Safety in China** Joseph Jwu-Shan Jen, Junshi Chen, 2017-05-08 From contaminated infant formula to a spate of all too familiar headlines in recent years food safety has emerged as one of the harsher realities behind China's economic miracle Tainted beef horse meat and dioxin outbreaks in the western world have also put food safety in the global spotlight **Food Safety in China** Science Technology Management and Regulation presents a comprehensive overview of the history and current state of food safety in China along with emerging regulatory trends and the likely future needs of the country Although the focus is on China global perspectives are presented in the chapters and 33 of the 99 authors are from outside of China Timely and illuminating this book offers invaluable insights into our understanding of a critical link in the increasingly globalized complex food supply chain of today's world

**Food Safety and Quality Systems in Developing Countries** André Gordon, 2020-04-16 **Food Safety and Quality Systems in Developing Countries** Volume III Technical and Market Considerations is a practical resource for companies seeking to supply food products from developing countries to developed country markets or to transnational business located in developing countries It explores practical approaches to complying with food safety and quality systems requirements backed by the science based approaches used in the major markets applied in a developing country context It explores the topic from the perspective of agribusiness value chains and includes deconstructions of regulatory and market channel specific technical requirements in North America Europe and other major markets Volume III builds on the platforms laid by the previous two volumes providing guidance from industry leading experts on addressing regulatory and market specific microbiological

chemical packaging and labelling supply chain and systems related food safety and quality compliance requirements This book addresses technical and market determined standards that value chain participants in developing countries face supplying developed country markets or transnational firms including hotels major multiples and quick serve restaurant brands *HACCP and ISO 22000* Ioannis S. Arvanitoyannis, 2009-11-09 Food Safety is an increasingly important issue Numerous foodcrises have occurred internationally in recent years the use of the dye Sudan Red I the presence of acrylamide in various fried and baked foods mislabelled or unlabelled genetically modified foods and the outbreak of variant Creutzfeldt Jakob disease originating in both primary agricultural production and in the food manufacturing industries Public concern at these and other events has led government agencies to implement a variety of legislative actions covering many aspects of the food chain This book presents and compares the HACCP and ISO 22000 2005 food safety management systems These systems were introduced to improve and build upon existing systems in an attempt to address the kinds of failures which can lead to food crises Numerous practical examples illustrating the application of ISO 22000 to the manufacture of food products of animal origin are presented in this extensively referenced volume After an opening chapter which introduces ISO 22000 and compares it with the well established HACCP food safety management system a summary of international legislation relating to safety in foods of animal origin is presented The main part of the book is divided into chapters which are devoted to the principle groups of animal derived food products dairy meat poultry eggs and seafood Chapters are also included on catering and likely future directions The book is aimed at food industry managers and consultants government officials responsible for food safety monitoring researchers and advanced students interested in food safety *Quality Control* Leo

Kounis, 2023-01-18 Quality control has played an important role in the manufacture of goods and the creation of monuments since antiquity From the development of Heron's first robot and the Antikythera mechanism to today's Internet of Things IoT Industry 4.0 and artificial intelligence quality control has undeniably come a long way This book examines quality control in several different scenarios and locations Chapters discuss quality control of Nigeria's road network Ethiopia's leather industry Africa's food industry and Hong Kong's construction sector among other scenarios The book also discusses quality control of intrusion detection systems artificial intelligence complementary metal oxide semiconductors and more

Encyclopedia of Food Safety, 2013-12-12 With the world's growing population the provision of a safe nutritious and wholesome food supply for all has become a major challenge To achieve this effective risk management based on sound science and unbiased information is required by all stakeholders including the food industry governments and consumers themselves In addition the globalization of the food supply requires the harmonization of policies and standards based on a common understanding of food safety among authorities in countries around the world With some 280 chapters the Encyclopedia of Food Safety provides unbiased and concise overviews which form in total a comprehensive coverage of a broad range of food safety topics which may be grouped under the following general categories History and basic sciences

that support food safety Foodborne diseases including surveillance and investigation Foodborne hazards including microbiological and chemical agents Substances added to food both directly and indirectly Food technologies including the latest developments Food commodities including their potential hazards and controls Food safety management systems including their elements and the roles of stakeholders The Encyclopedia provides a platform for experts from the field of food safety and related fields such as nutrition food science and technology and environment to share and learn from state of the art expertise with the rest of the food safety community Assembled with the objective of facilitating the work of those working in the field of food safety and related fields such as nutrition food science and technology and environment this work covers the entire spectrum of food safety topics into one comprehensive reference work The Editors have made every effort to ensure that this work meets strict quality and pedagogical thresholds such as contributions by the foremost authorities in their fields unbiased and concise overviews on a multitude of food safety subjects references for further information and specialized and general definitions for food safety terminology In maintaining confidence in the safety of the food supply sound scientific information is key to effectively and efficiently assessing managing and communicating on food safety risks Yet professionals and other specialists working in this multidisciplinary field are finding it increasingly difficult to keep up with developments outside their immediate areas of expertise This single source of concise reliable and authoritative information on food safety has more than ever become a necessity

#### **Strategic Technology Management**

George Tesar, 2008 Two recent major trends in today's complex and competitive high technology global society have underscored the importance for a textbook on strategic technology management The first is the desire of major global corporations and high technology firms to hire graduates who are able to understand engineering and science and make sound strategic business decisions The second is the increasing interest among engineering and science students to take courses in business management This invaluable book attempts to bridge business and scientific management practices so as to foster better understanding between the two entities The second edition is updated with interesting case studies on biomedical and renewable technologies

#### **Food Safety Management**

Veslemøy Andersen, Huub L. M. Lelieveld, Yasmine Motarjemi, 2023-03-28 Food Safety Management A Practical Guide for the Food Industry Second Edition continues to present a comprehensive integrated and practical approach to the management of food safety throughout the production chain While many books address specific aspects of food safety no other book guides you through the various risks associated with each sector of the production process or alerts you to the measures needed to mitigate those risks This new edition provides practical examples of incidents and their root causes highlighting pitfalls in food safety management and providing key insights into different means for avoiding them Each section addresses its subject in terms of relevance and application to food safety and where applicable spoilage The book covers all types of risks e.g. microbial chemical physical associated with each step of the food chain making it an ideal resource Addresses risks and controls at various stages of the food supply

chain based on food type including a generic HACCP study and new information on FSMA Covers the latest emerging technologies for ensuring food safety Includes observations on what works and what doesn't on issues in food safety management Provides practical guidelines for the implementation of elements of the food safety assurance system Explains the role of different stakeholders of the food supply **Science and Strategies for Safe Food** Surender S.

Ghonkrokta,2017-05-25 Food system has become complex with globalisation and there are stringent requirements from food business operators In this respect there is a need to bring together aspects of food security food safety management food quality management food analysis and risk analysis This book focuses on all these aspects hence it would find wide application amongst academia researchers food regulators auditors and consumers **Private Standards and Global**

**Governance** Axel Marx,Miet Maertens,Johan F. M. Swinnen,2012-01-01 This book draws out the profound implications and transformational dynamics of multi level global governance of natural resources labour standards and particularly food safety the hybrid private public governance of these supply chains has in some contexts made large western retailer groups more dominant regulators than states Yet the new regulatory governance is more pluralistic in its flux than a shift from state to retailer hegemony Governance by contracts of global sway more than government by statutes of states drives regulatory innovation Legal entrepreneurs and model mongers of many stripes inspire this innovation Political theory is yet to come to grips with the significance of the shifts this thoughtful collection ably traces John Braithwaite Australian National University This edited volume represents a major contribution to scholarship on the role of private standards in global governance It brings together a wealth of important new research written by a distinguished group of scholars It is noteworthy not only for the breadth and depth of its case studies but by its extensive analysis of the legal dimensions of private standard setting and enforcement David Vogel University of California Berkeley US Private regulatory initiatives aim to govern supply chains across the globe according to a set of environmental food safety and or social standards Until now literature on the topic has been fragmented and divided by research fields However this unique and comprehensive book bridges these disciplinary and thematic research lines bringing together an interdisciplinary group of leading scholars to identify key issues the expert contributors assess the state of the art with regard to private regulation of food natural resources and labour conditions They begin with an introduction to and discussion of several leading existing private standards and go on to assess private food standards and their legitimacy and effectiveness in the context of the global trade regime This truly multidisciplinary assessment of the scope and importance of private standards as a governance tool in a globalizing world will prove to be an enlightening read for a wide ranging audience encompassing academics students researchers policymakers and analysts focusing on private forms of governance in several sectors including economics law politics development environment and agriculture **Food Industry and Packaging Materials - Performance-oriented Guidelines for Users** Salvatore

Parisi,2013-04-18 This book provides detailed and comprehensible information about Quality Control QC in the industry

Different viewpoints are explained in relation to food companies packaging producers and technical experts including regulatory aspects One of the most important steps is the comprehension of QC failures in relation to the food product food packaging The book also presents a detailed selection of proposals about new testing methods On the basis of regulatory obligations in the EU about the technological suitability of food packaging materials a list of performance oriented guidelines is proposed Food sectors are mentioned in relation to products related packaging materials known failures and existing quality control procedures This volume serves as a practical guide on food packaging and QC methods and a quick reference to food operators official safety inspectors public health institutions Certification bodies students and researchers from the academia and the industry *Handbook of Food Processing* Theodoros Varzakas,Constantina Tzia,2015-10-22 Packed with case studies and problem calculations Handbook of Food Processing Food Safety Quality and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail It covers the most common and new food manufacturing processes while addressing rele *Quality Risk Management in the FDA-Regulated Industry* José Rodríguez-Pérez,2017-02-21 The purpose of this new edition is to offer an updated view of the risk management field as it applies to medical products Since the publication of the first edition 2012 the emphasis on risk based processes has growth exponentially across all sectors and risk management is now considered as significant as quality management ISO 9001 was revised and now requires that top management promote the use of risk based thinking ISO 13485 2016 which specifies the requirements for a quality management system specific to the medical devices industry also now shows a greater emphasis on risk management and risk based decision making In addition the FDA Food Safety Modernization Act FSMA is the most important reform of U S food safety laws in more than 70 years This indispensable book presents a systematic and comprehensive approach to quality risk management It will assist medical and food product manufacturers with the integration of a risk management system or risk management principles and activities into their existing quality management system by providing practical explanations and examples The appropriate use of quality risk management can facilitate compliance with regulatory requirements such as good manufacturing practice or good laboratory practice All chapters have been updated and revised and a new chapter has been added to discuss some of the most common pitfalls and misunderstandings regarding risk management specifically those related to the use of FMEA as the only element of risk management programs One of the appendices includes 12 case studies and the companion CD ROM contains dozens of U S FDA and European guidance documents as well as international harmonization documents ICH and GHTF IMDRF related to risk management activities as well as a 30 question exam with answers on the material discussed in the book *Handbook of Hygiene Control in the Food Industry* John Holah,H.L.M. Lelieveld,Domagoj Gabric,2016-06-10 Handbook of Hygiene Control in the Food Industry Second Edition continues to be an authoritative reference for anyone who needs hands on practical information to improve best practices in food safety and quality The book is written by leaders in



the field who understand the complex issues of control surrounding food industry design operations and processes contamination management methods route analysis processing allergenic residues pest management and more Professionals and students will find a comprehensive account of risk analysis and management solutions they can use to minimize risks and hazards plus tactics and best practices for creating a safe food supply farm to fork Presents the latest research and development in the field of hygiene offering a broad range of the microbiological risks associated with food processing Provides practical hygiene related solutions in food facilities to minimize foodborne pathogens and decrease the occurrence of foodborne disease Includes the latest information on biofilm formation and detection for prevention and control of pathogens as well as pathogen resistance      Quality Management in Construction Projects Abdul Razzak

Rumane,2017-10-17 The first edition published in 2010 The response was encouraging and many people appreciated a book that was dedicated to quality management in construction projects Since it published ISO 9000 2008 has been revised and ISO 9000 2015 has published The new edition will focus on risk based thinking which must be considered from the beginning and throughout the project life cycle There are quality related topics such as Customer Relationship Supplier Management Risk Management Quality Audits Tools for Construction Projects and Quality Management that were not covered in the first edition Furthermore some figures and tables needed to be updated to make the book more comprehensive      **Food Science**

**and Technology** Mr. Rohit Manglik,2023-06-23 Explores food processing preservation and safety Covers nutritional analysis food chemistry and technology for quality enhancement Studies packaging storage and microbial safety to ensure sustainable food production      Plant-Based Bioactive Compounds and Food Ingredients Junaid Ahmad Malik,Megh R. Goyal,Preeti

Birwal,Ritesh B. Watharkar,2023-10-13 This new book discusses plant derived bioactive compounds covering their sources biological effects health benefits and potential prevention and treatment properties for multifactorial diseases It first describes in detail how encapsulation methods and plant based materials may be used in a variety of ways covering the concepts advantages and techniques for encapsulating bioactives based on cereals spices and coffee The volume also looks at the functional aspects of plant based foods and nutraceutical based functional food design The role of functional foods in food safety and industrial food safety issues and techniques for monitoring food quality and safety are also addressed

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