

**FDE 418**  
**FOOD QUALITY CONTROL**  
**LESSON-5**

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# Why ISO standards for food?

- Create confidence in the products we eat or drink
  - By ensuring the world uses the same recipe when it comes to food quality, safety and efficiency

# Who benefits from ISO standards ?

## Industry

- Farmers, manufacturers, retailers and service providers

## Regulators

- Provide a technical basis for market-friendly regulations that meet the expectations of citizens

## Consumers

- Ensure the safety and quality of products to protect consumers worldwide
  - nutritional value, labeling and declaration, taste, hygiene, genetically modified organisms, limits on additives, pesticides, contaminants, etc.

# What ISO standards for food ?

- ✓ ISO standards for the food and feed supply chain
  - From agricultural machinery to logistics
  - From transportation to manufacturing
  - From quality and safety to management and traceability
  - From labeling and packaging to storage

# ISO & food

Quality and safety from farm to fork



**ISO** food standards create confidence in the products we eat and drink

**ISO** food standards provide benefits for all participants in the supply chain, from farm to transportation and logistics, from manufacturing to retailing and services, from consumers to regulators and analytical laboratories

**ISO** brings all stakeholders on board to share best practice, promote state-of-the-art technology, and ensure safety and quality

# ISO 9000 - Quality management

- ✓ The ISO 9000 family
- ✓ Guidance and tools for companies and organizations
  - ❖ *to ensure that their products and services consistently meet customer's requirements, and that quality is consistently improve*

# ISO 9001:2015

- ✓ The only standard in the family that can be certified
- ✓ It can be used by any organization, large or small, regardless of its field of activity

# ISO 9001:2015

- ✓ Based on a number of quality management principles:
  - ✓ a strong customer focus
  - ✓ the motivation and implication of top management
  - ✓ the process approach and continual improvement

# ISO 9001:2015- High Level Structure

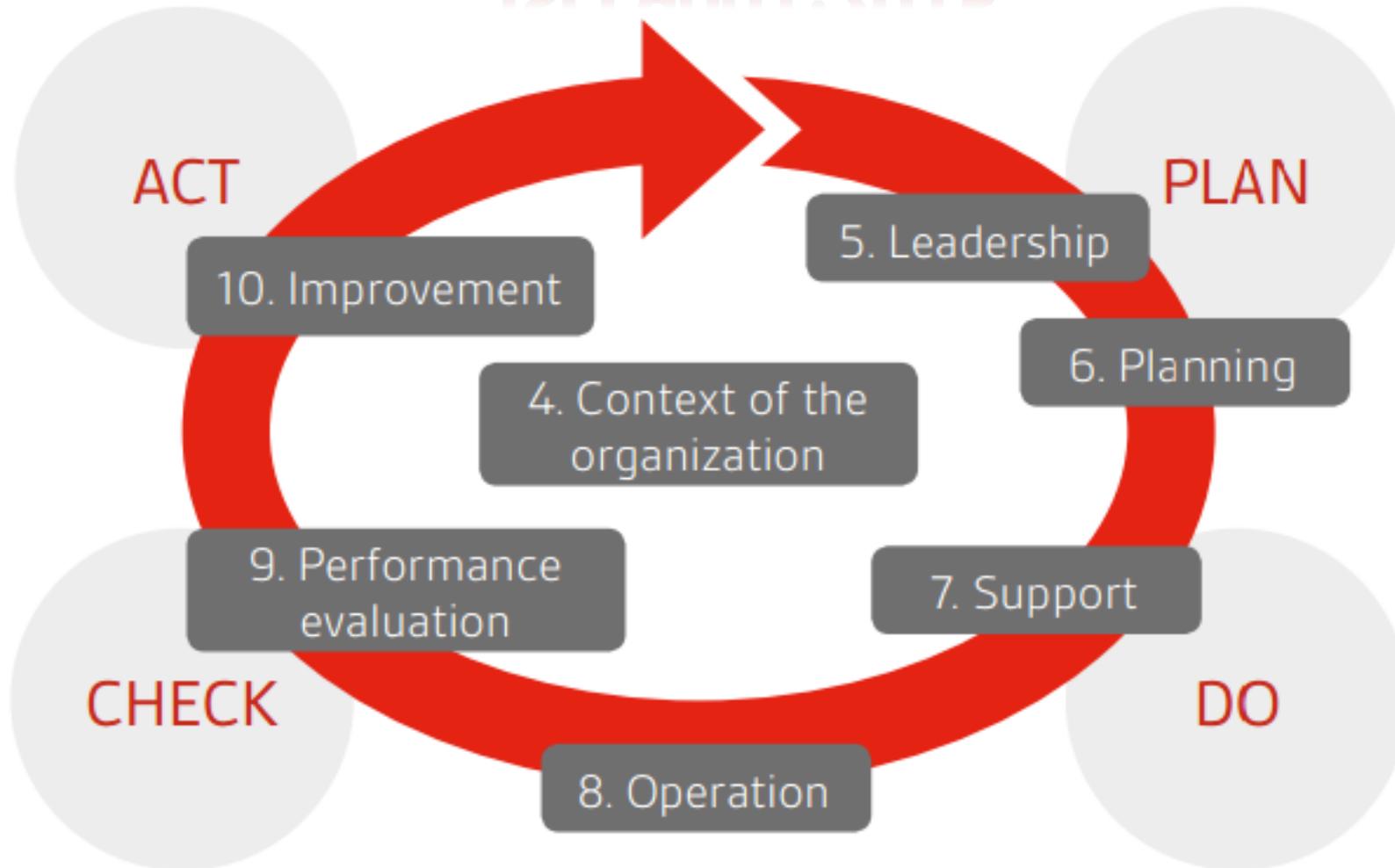
- ✓ ISO decided in 2012 that all Management System standards shall use a common framework containing:
  - ✓ Unified High Level Structure (HLS)
  - ✓ Common Text and Terminology

# ISO 9001:2015- High Level Structure

## ✓ Main advantages:

- Enhanced compatibility of standards
- Easier to implement new standards
- Easier to integrate standards into a management system
- Increase value for users
- Increased effectiveness in standard development for the technical committees

# ISO 9001:2015



**Plan-Do-Check-Act (PDCA) cycle can be applied to all processes and to the quality management system as a whole**

# ISO 22000 - Food safety management

- ✓ ISO 22000 for food safety management systems--- to provide food safety and security
- ✓ ISO 22000 can be applied on its own or in combination with other management system standards such as ISO 9001:2015

# ISO 22000:2005 vs 22000:2018

- ✓ ISO 22000:2018 applies the ISO High Level Structure (HLS), common for all ISO standards.
- ✓ Some of the changes in ISO 22000:2018 vs. ISO 22000:2005 are induced by the HLS while some are specific to food safety management.

# ISO 22000:2018

## Food Safety Management System (FSMS)-Principles

- ✓ Food safety is related to the presence of food safety hazards at the time of consumption (intake by the consumer).
- ✓ Food safety hazards can occur at any stage of the food chain.
  - ✓ Therefore, adequate control throughout the food chain is essential.
- ✓ Food safety is ensured through the combined efforts of all the parties in the food chain.

# ISO 22000:2018

- ✓ interactive communication
- ✓ system management
- ✓ prerequisite programs
- ✓ Hazard Analysis and Critical Control Points (HACCP) principles

# ISO 22000:2018

- ✓ The management principles are:
  - ✓ customer focus
  - ✓ leadership
  - ✓ engagement of people
  - ✓ process approach
  - ✓ improvement
  - ✓ evidence-based decision making
  - ✓ relationship management

# ISO 9001 versus ISO 22000

- ✓ ISO 22000:2005/2018 and ISO 9001:2015 are compatible standards.
- ✓ ISO 9001 describes the requirements of a quality management system
- ✓ ISO 22000 describes the requirements of a food safety management system