ISO standards and food

International Organization for Standardization

www.iso.org

ISO Standards for Food Safety Management

- ✓ **ISO 22000:2005**
- ✓ **ISO/TS 22002-1:2009**
- ✓ **ISO/TS 22002-3:2011**
- ✓ **ISO/TS 22003:2007**
- ✓ **ISO 22004:2005**
- ✓ **ISO 22005:2007**

http://www.iso.org/iso/home/news_index/iso-in-action/food.htm

ISO 9000 - Quality management

Standards in the ISO 9000 family:

- ✓ ISO 9001:2015
- ✓ ISO 9000:2015
- ✓ ISO 9004:2009
- ✓ ISO 19011:2011

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ISO 14001
Environmental management system

- ***Purpose:***
  - To improve environmental performance of the organizations
- Standards in ISO 14000 family that complement ISO 14001
  - **ISO 14004**
  - **ISO 14006**
  - **ISO 14064-1**

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Sustainable Development

- ✓ The most popular definition of sustainable development is
  - ➢ ***"development that meets the needs of the present without compromising the ability of future generations to meet their own needs"****

- ✓ **The principles of sustainable development**

*** from the World Commission on Environment and Development, or the "Brundtland" Commission, in 1987**

Elements of sustainability

	The '3 Es' Model
Environment	Ecology
Economy	Economy
Society	Equity

- World Commission on Environment and Development, 1987

Environmental Sustainability

- ✓ Reduce,
- ✓ Reuse,
- ✓ Recycle

Sustainable consumption and production in food and agriculture

- ✓ a consumer-driven, holistic concept

Traceability

- Definition of traceability in the regulation (EC) 178/2002 (Article 3, paragraph 15):

  - *"The ability to reconstruct and follow a food, feed, a food-producing animal or substance intended to be, or to join a food or feed, through all stages of production, processing and distribution"*

Traceability

- ✓ *traceability forward in the food production*
- ✓ *traceability backward in the food production*

GAP and GHP

- ✓ GAP = **G**ood **A**gricultural **P**ractices
- ✓ GHP = **G**ood **H**andling **P**ractices
- ✓ EUREPGAP-GLOBALGAP
- ✓ GHP and GMP (**G**ood **M**anufacturing **P**ractices)

Hazard Analysis Critical Control Points

- ✓ HACCP-system

- ✓ The quality of food is dependent on the product safety

Hazard Analysis Critical Control Points

✓ ***Seven HACCP Principles:***

1. Conduct hazard analysis
2. Determine critical control points (CCP)
3. Establish critical limits
4. Establish system to monitor control of CCP
5. Establish corrective action
6. Establish verification procedures
7. Establish documentation

3 types of hazards?

- Biological
- Chemical
- Physical