

FSSC INSIGHTS

presents

FSSC 22000: INTRODUCING VERSION 7



6 May 2026

 **FSSC 22000**

OUR SPEAKERS



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AGENDA

- Introduction to FSSC 22000
- FSSC 22000 Version 7: Why was it changed?
- Main Changes
- Upgrade Process

PRACTICALITIES

- You are all muted
- Please use the Q&A functionality for questions
- This webinar will be recorded
- Recording and presentations will be shared via e-mail



INTRODUCTION TO FSSC 22000



WHY FSSC 22000?

Framework for a robust and effective Food Safety Management System

Uses existing ISO standards (benefits from the Harmonized Structure, facilitating IMS)

Science-based:

- Developed by international experts
- Reliable

GFSI-recognized and globally accepted

Robust Integrity Program, leading to reliable audits and certification

Applicable sector-specific ISO standards for PRPs fully included

Covers multiple sectors in the food chain

OVERVIEW FSSC 22000

40.000+
Certificates issued worldwide

170+
Partners (Certification Bodies & Accreditation Bodies)

80+
Team members



Development Program for SMEs



International networks like ISO, GFSI, Global ACI, UNIDO and WPO



Global representation in China, Europe, Africa, India, Japan, Türkiye & The Middle East, North and South America



Multiple sectors



RETAIL & WHOLESALE



TRADING & BROKERING



CATERING



TRANSPORT & STORAGE



FOOD MANUFACTURING



FOOD PACKAGING MANUFACTURING



FEED AND ANIMAL FOOD PRODUCTION

CONTINUOUS IMPROVEMENT



Who manages FSC 22000?



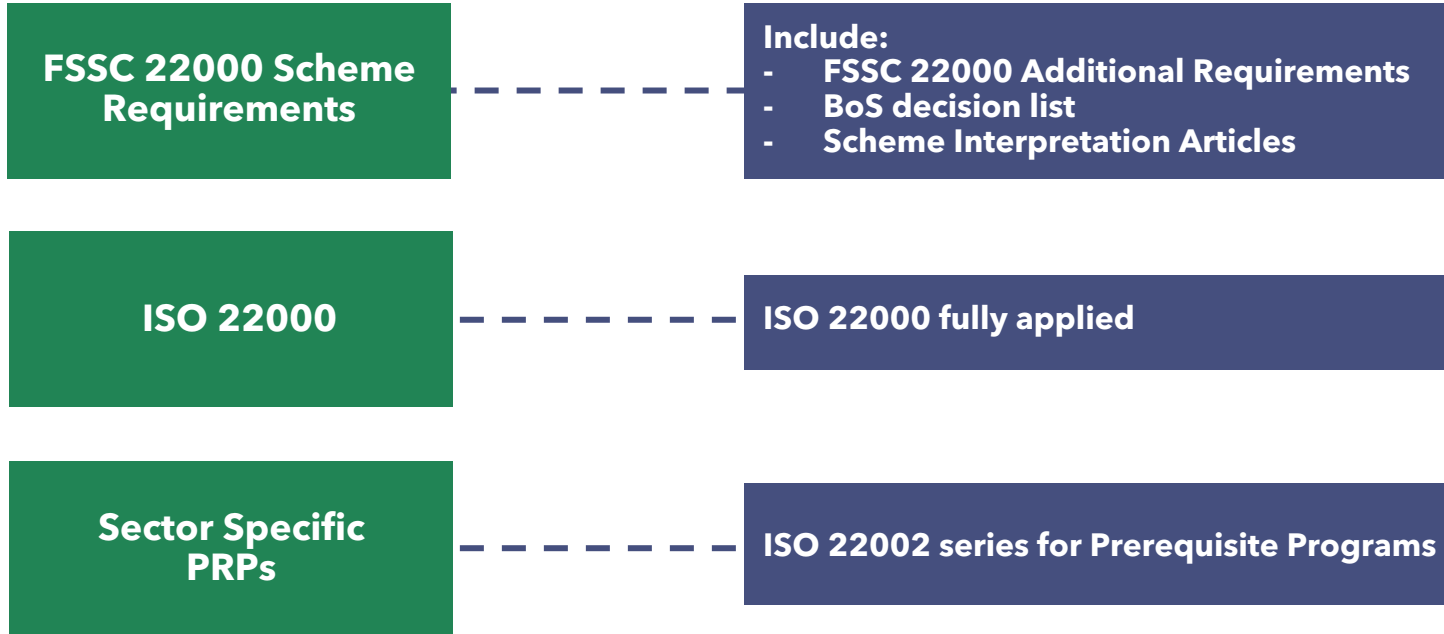
**Independent
Board of
Stakeholders**

**Advisory
Committee**

Foundation FSC owns the FSC 22000 Certification Scheme
Governed by an independent Board of Stakeholders.

An Advisory Committee ensures transparency and involvement of the consumer goods industry and related supply chain.
The Advisory Committee advises the Board of Stakeholders.

STRUCTURE OF FSSC 22000



FSSC INTEGRITY PROGRAM

- FSSC's ongoing monitoring system of our licensed CBs to ensure compliance with Scheme requirements.
 - ✓ **Leading to reliable audits and consistency in certification**
- Together with FSSC's independent and non-profit status, the effective Integrity Program provides trust and confidence in the certification process.
 - ✓ **Reduced demand for second-party audits**

INTEGRITY PROGRAM COVERAGE

Certification Integrity

Office Assessments
Desk Reviews

Performance Evaluation

Onboarding Program
Partner Performance Program

Brand Protection

Complaints
Serious Events

Customer Support

MyFSSC



License

Approval
Maintenance

Knowledge Levels Assurance

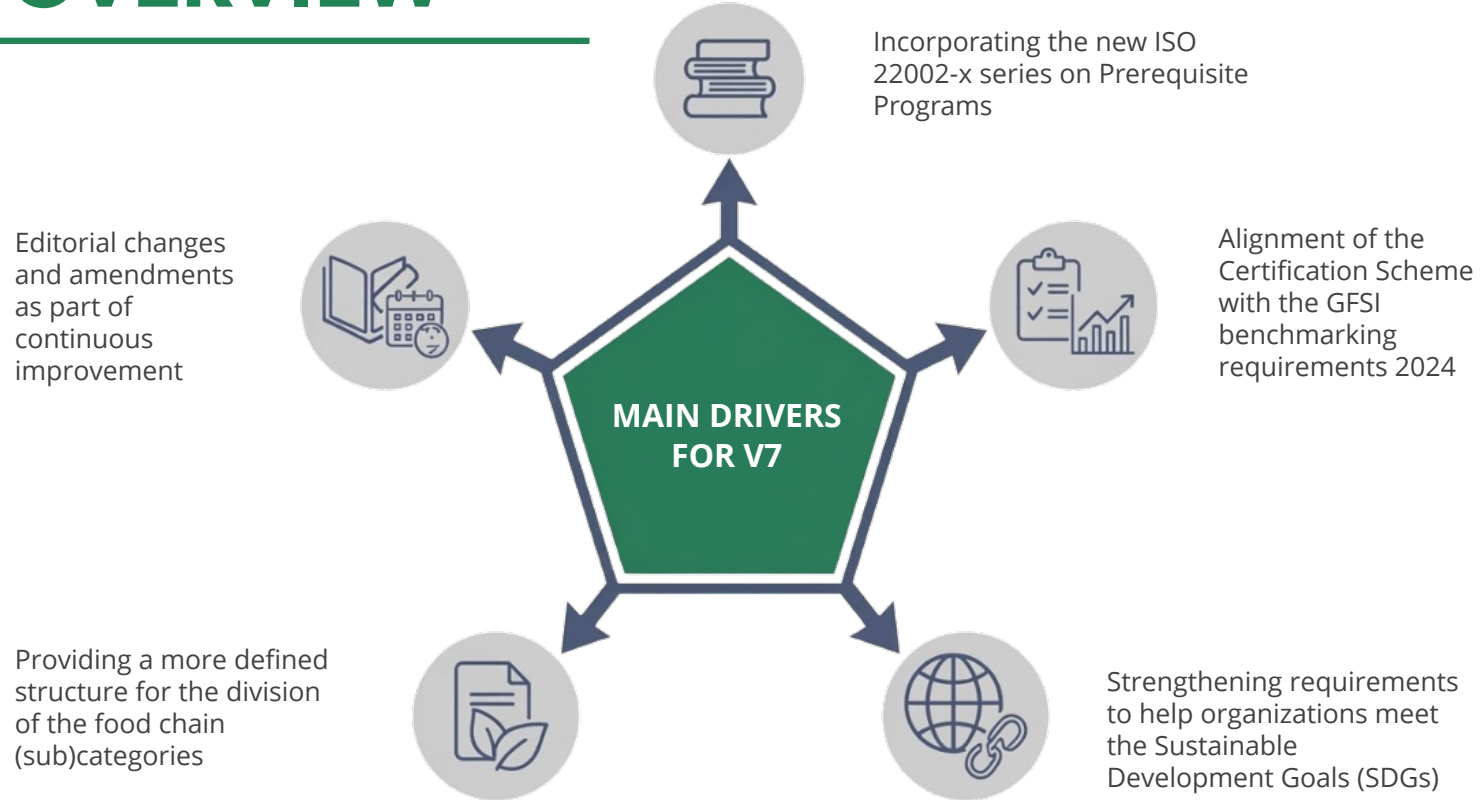
Harmonization
Webinars
Articles

Compliance Breach

NC Management
Exemptions
Sanctions

FSSC 22000 VERSION 7: WHY WAS IT CHANGED?

OVERVIEW



IMPACT OF THE CHANGE



- ✓ ISO 22002-x standards published in July 2025 and replaces the previous ISO/TS 22002-x series – for FSSC 22000 certified organizations applicable as part of V7.
- ✓ Purpose: assist in controlling food safety hazards in conjunction with ISO 22000: 2018 clause 8.2.
- ✓ One common PRP standard, with additional sector specific parts: This simplifies implementation for multisector organizations.
- ✓ Typically meaning more standardized PRP structures and clearer audit expectations.
- ✓ For some sectors could result in increased or more defined requirements based on Part 100.

NEW ISO 22002 STRUCTURE



IMPACT OF THE CHANGE



- ✓ Clause numbers have changed - organizations to adapt PRPs, including documentation aligned with the new structure (Part 100 + sector/s);
- ✓ The sector parts only include requirements over and above those defined in Part 100.
 - Example as per extract from **ISO 22002-1:2025(en)**

4.2 Environment

The requirements in ISO 22002-100 shall apply.

4.3 Construction and layout

The requirements in ISO 22002-100 shall apply.

Drains shall not pass over processing lines.

Drainage direction shall not flow from a contaminated area to a clean area.

CHANGES IN CLAUSES



ISO/TS 22002-1:2009		ISO 22002-1:2025		ISO 22002-100:2025	
4	Construction & layout of buildings	4	Construction & layout of buildings	4	Construction & layout of buildings
5	Layout of premises & workspace	5	Design & layout of facilities & workspaces	5	Design & layout of facilities & workspaces
6	Utilities – air, water, energy	6	Utilities	6	Utilities
7	Waste disposal	8	Waste, FLW management & recycling	8	Waste, FLW management & recycling
8	Equipment suitability, cleaning & maintenance	9	Equipment suitability & maintenance	9	Equipment suitability & maintenance
9	Management of purchased materials	10	Management of purchased materials	10	Management of purchased materials

CHANGES IN CLAUSES



ISO/TS 22002-1:2009		ISO 22002-1:2025		ISO 22002-100:2025	
10	Measures for prevention of cross contamination	12	Measures for prevention of contamination	12	Measures for prevention of contamination
11	Cleaning & sanitising	13	Cleaning & disinfection	13	Cleaning & disinfection
12	Pest control	7	Pest control	7	Pest control
13	Personnel hygiene & employee facilities	14	Personal hygiene & employee facilities	14	Personal hygiene & employee facilities
14	Rework	17	Rework	-	-
15	Product recall procedures	-	This requirement was removed as covered in ISO 22000 clause 8.9.5	-	This requirement was removed as covered in ISO 22000 clause 8.9.5
16	Warehousing	11	Storage, including warehousing, and transport	11	Storage, including warehousing, and transport
17	Product information/consumer awareness	15	Product and consumer information	15	Product and consumer information
18	Food defence, biovigilance & bioterrorism	16	Food defence and food fraud	16	Food defence and food fraud

POLL ENVIRONMENTAL ADDENDUM

ENVIRONMENTAL ADDENDUM

FSSC is exploring the need/demand for a voluntary environmental addendum that can be linked to both Schemes, FSSC 22000 and FSSC 24000.

Purpose:

- ✓ Assist organizations in demonstrating meeting SDG reporting requirements for environmental aspects.
- ✓ For FSSC 22000 it will also be linked to FLW data and that impacts GHG emissions.
- ✓ Voluntary Add-on to the regular FSSC audit of 2-3 hours depending on level of detail/content.

We need your input!

V7 SCHEME MAIN CHANGES

PART 1 SCHEME OVERVIEW

SCHEME STRUCTURE

No changes to the Scheme structure.

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

PART 1 - OVERVIEW

No changes to the scope
coverage of the Scheme

(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

PART 1 - MAIN CHANGES

- Table 1 – Inclusion of **ISO 22002-X:2025 series** as normative documents replacing the ISO/TS 22002-X series and PAS 221 (retail)
- Addition of Table 1.1 on **sub(sub)category classification** – Refer to following slides
- Editorial changes, clarifications and amendments as part of **continuous improvement**

PART 1 - MAIN CHANGES

➤ Addition of Table 1.1 with **sub(sub)category classification**:

(Sub)Categories	Sub(sub) categories	Sub(sub)category Description
C0	C0-1	Cattle, sheep & goats, pigs, poultry & game
	C0-2	Fish, molluscs and crustaceans
C1	C1-1	Red and white meat
	C1-2	Fish, molluscs and crustaceans
	C1-3	Dairy
	C1-4	Egg and egg products
CIV	CIV-1	Thermal and/or pressure processed products including pasteurization, commercial sterilization (e.g., UHT, canning, retorting), and high-pressure processing (HPP)
	CIV-2	Dried food and ingredients (e.g. sugar, salt, spices, flour, etc.)
	CIV-3	Preserved/self-preserved foods and ingredients (high acid foods, low water activity foods, high sugar/brix foods, foods preserved with preservatives) e.g. vinegar, sauces, preserves, pickles, fermented products, soy sauce, raw/unpasteurized honey. Excludes products under CIV-1.
	CIV-4	Extruded, bakery and confectionary products
	CIV-5	Vegetable or animal fats & oils
	CIV-6	Beverages (Including alcoholic beverages)

PART 1 - MAIN CHANGES

- Addition of Table 1.1 with **sub(sub)category classification** - continued:

(Sub)Categories	Sub(sub) categories	Sub(sub)category Description
I	I-1	Plastics (Rigid & Flexible)
	I-2	Paper & Board
	I-3	Metal
	I-4	Glass
	I-5	Other: Wood, cork, string, tape, ink, etc.
K	K-1	Processing aids, additives, colours, flavours, gases, vitamins, food supplements
	K-2	Biocultures and enzymes

- Note there are **no sub(sub)category classification** for:
 - BIII, CII, CIII, D, E, FI, FII and G
- Sub(sub)categories apply to auditor competency
- Does not apply to certificates, licensing, or accreditation

PART 2 REQUIREMENTS FOR ORGANIZATIONS

PART 2 - MAIN CHANGES

- **ISO 22002-X:2025 series** as new normative documents replacing the ISO/TS 22002-X series and PAS 221
- Clarified **ISO 22000 amendments** are included and covered by the Scheme



PART 2 - MAIN CHANGES

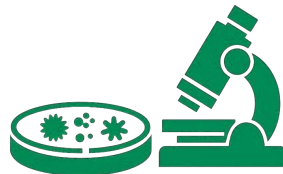
➤ Main changes to **FSSC Additional Requirements**

- Included related V6 BoS decisions

Laboratory analysis: 2.5.1 (a)

*In addition to clause 7.1.6 of ISO 22000:2018, the organization shall ensure that where laboratory analysis is used for the verification and/or validation **of parameters critical to food safety**, these shall be conducted by a competent laboratory (including both internal and external laboratories as applicable).*

*The laboratory shall have the capability to produce precise and repeatable test results using validated test methods and best practices (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO/IEC 17025). **The analysis shall be performed in accordance with the applicable requirements of ISO/IEC 17025.***



PART 2 - MAIN CHANGES

➤ Main changes to **FSSC Additional Requirements**

- Added specific **GFSI requirements (BMR 2024)** to AR **2.5.1**, 2.5.3, 2.5.4, 2.5.8

Specifications: 2.5.1 (d)

For food chain (sub)categories BIII, C, D, I, FII, G and K, the following additional requirement applies: The organization shall establish, implement, and maintain a review process for raw material and finished product specifications to ensure continued compliance with food safety, quality, legal and customer requirements.

Microbiological, physical, chemical and allergenic specifications used for food safety purposes shall be based on appropriate scientific principles, when relevant legislation is absent;



PART 2 - MAIN CHANGES

- Main changes to **FSSC Additional Requirements**
 - Added specific **GFSI requirements (BMR 2024)** to AR 2.5.1, **2.5.3, 2.5.4**, 2.5.8

Food defense: 2.5.3 (a)

Ensure that the food defense threat assessment and food defense plan are developed and maintained by personnel having the appropriate knowledge and competence,



Food fraud mitigation: 2.5.4 (a)

Ensure that the food fraud vulnerability assessment and the food fraud mitigation plan are developed and maintained by personnel having the appropriate knowledge and competence,



PART 2 - MAIN CHANGES

➤ Main changes to **FSSC Additional Requirements**

- Added specific **GFSI requirements (BMR 2024)** to AR 2.5.1, 2.5.3, 2.5.4, **2.5.8**

Food safety and quality culture: 2.5.8 (a & c)

Added:

- and provide sufficient resources to maintain a positive food safety and quality culture.*

- a demonstrable commitment from all personnel to the production and safe handling of food shall be available.*



PART 2 - MAIN CHANGES

➤ Main changes to **FSSC Additional Requirements**

- ❑ Reduced Food Defense and Food Fraud Mitigation requirements due to inclusion of ISO 22002-100:2025
- ❑ Updated clause references to align with the new ISO 22002-x series and removed references to the ISO/TS 22002-x series & PAS 221



PART 2 - MAIN CHANGES

➤ Main changes to **FSSC Additional Requirements**

- **Artwork management and print control requirements: 2.5.2 (d)**

Now applies to all organizations that print labels and/or materials, not only Category I organizations.



- **Management of allergens: 2.5.6 (h)**

Added that this requirement could be not applicable for **pet food** where there is no allergen related legislation in country of sale, unless a claim relating to an allergen status has been made.

PART 2 - MAIN CHANGES

➤ Main changes to **FSSC Additional Requirements**

- **PRP verification: 2.5.12**

This requirement now also applies to catering/food service (FCC E) & retail/wholesale (FCC FI).



- **Product design and development: 2.5.13 (e)**

Clarified that the requirement for shelf-life validation and ongoing verification applies to FCC BIII, C, D and K.

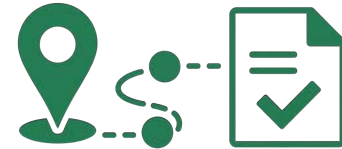


PART 2 - MAIN CHANGES

➤ Main changes to **FSSC Additional Requirements**

- **Traceability (FCC C0 only): 2.5.14**

AR 2.5.14 was previously requirements relating to health status for FCC D – this has been deleted as now covered in ISO 22002-100. Replaced with V6 BoS decision for FCC C0 on slaughtering traceability (edible parts of carcasses).



- **Food loss and waste: 2.5.16 (a)**

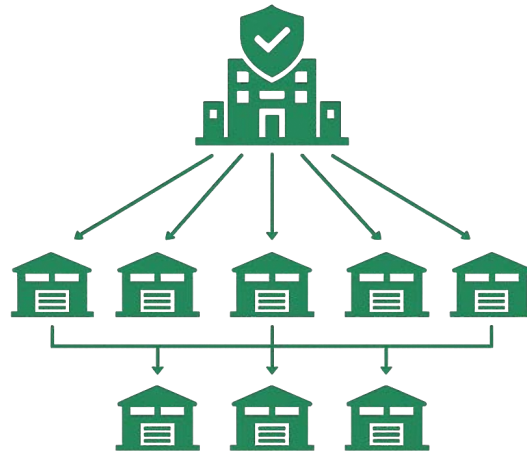
Clarified that objectives shall be supported by clear and measurable targets with defined timelines.

PART 2 - MAIN CHANGES

➤ Main changes to **FSSC Additional Requirements**

- **Multi-site certification: 2.5.18**

Added FCC BIII, as can now be included in multisite certification.



PART 2 - MAIN CHANGES

NEW requirement 2.5.13 (g): Product Design and Development

g) Organizations that design primary packaging/packaging material shall take the following principles into consideration when developing new products or making changes to packaging, as applicable:

- i. Effective containment and protection of the product from spoilage and damage throughout all steps in the supply chain.*
- ii. Preserve and extend the shelf life of the product being packed.*
- iii. Minimize food loss and waste.*
- iv. Clear communication to consumers on how to handle, store, and prepare food.*

Where any of the above-mentioned principles are incorporated, it shall not negatively impact on food safety.

This requirement is based on aspects of the AIP Save Food Packaging design principles that have been globalized by WPO

PART 2 - MAIN CHANGES

NEW requirement 2.5.13 (g) based on:



SAVE FOOD PACKAGING DESIGN CRITERIA GUIDELINES

1	2	3	4	5
DESIGN TO CONTAIN & PROTECT THE PRODUCT	DESIGN TO PRESERVE & EXTEND SHELF LIFE	DESIGN TO PROVIDE CONSUMER CONVENIENCE	DESIGN TO COMMUNICATE TO CONSUMERS	DESIGN TO BALANCE FOOD & PACKAGING WASTE TARGETS
FROM SPOILAGE & DAMAGE THROUGH MANUFACTURING, WAREHOUSING & VARIOUS STAGES OF DISTRIBUTION	& ENHANCE PRODUCT APPEAL	TO NOT WASTE FOOD DURING HANDLING IN THE HOUSEHOLD	& PROMOTE HOW TO HANDLE, STORE, PREPARE & REUSE FOOD PRODUCTS	FOR OPTIMAL PACKAGING
				

AIP
Australasian Institute of Packaging

RMIT UNIVERSITY

END FOOD WASTE AUSTRALIA

PART 3 REQUIREMENTS FOR CERTIFICATION PROCESS

PART 3 - MAIN CHANGES

Change to T_{FSSC} to provide more flexibility in minimum audit duration for different Food Chain Categories

Number of employees (FTE)	Number of HACCP studies	T _{FSSC} audit time
< 100 FTE	Maximum 2 HACCP studies	0.5 auditor day <i>(4 working hours)</i>
≥ 100 and < 250 FTE	Maximum 2 HACCP studies	1.0 auditor day <i>(8 working hours)</i>
≥ 250 FTE	OR ≥ 3 HACCP studies	1.5 auditor days <i>(12 working hours)</i>

The minimum basic FSSC 22000 audit duration is then 1.5, 2 or 2.5 days depending on the FSSC additional time (refer 4.3.1.1 b); **however, for categories C, D and K the minimum audit duration shall be 2 days as per the GFSI requirement**

PART 3 - MAIN CHANGES

Exemption rules for audit duration: for small organizations

- For organizations that have less than 20 FTE and maximum 2 HACCP studies, further reductions are allowed to a minimum audit duration of 1.5 days for all audit types and all categories (***removed simple processes and changed from 1 to 2 HACCP studies***)



Where this exemption is applied, the CB shall ensure that the audit duration allows for an effective audit based on audit objectives, scope and specific audit needs and covering the full FSSC 22000 requirements.

PART 3 - MAIN CHANGES

Full remote audits:

- Maximum two consecutive full remote audits at an organization.

Offsite activities:

- Only one option for audit duration calculation now included, except where campus style set-up is applicable (then parameters may be combined).
- Where off-site manufacturing, processing or service activities take place, the audit duration of the satellite site shall be calculated separately from the main site, in which case a 50% audit time reduction of D_s may be applied when calculating the audit duration for the satellite site. **Remember: T_{FSSC} still applies on top.**

PART 3 - MAIN CHANGES

Multisite certification:

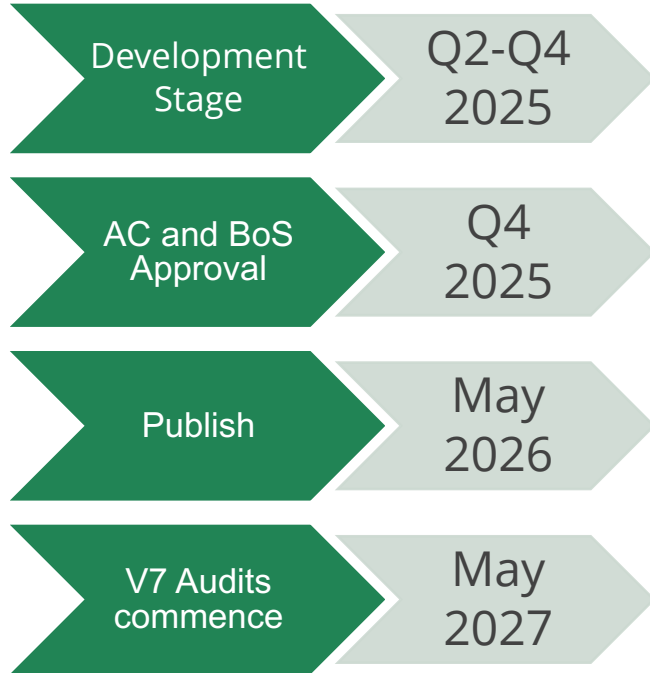
- (Sub)Category BIII included
- Clarified how to calculate central function audit duration
- Updated reporting requirements

Unannounced audits:

- Blackout days **shall** be agreed in advance between CB and CO
- Clarified how to proceed in the case the site is not in operation when the auditor arrives for the unannounced audit

V7 UPGRADE PROCESS

UPGRADE PROCESS



- V7 of FSSC 22000 published, including a main changes version.
- 12-month transition window to allow organizations and CBs to prepare for the new Version.

VERSION 7 UPGRADE PROCESS

- Process is very similar to V6 upgrade process with 12-month transition window
- Audits against the FSSC 22000 Scheme V6 are only allowed to be delivered up to 30 April 2027.
- Upgrade audits against FSSC 22000 Scheme V7 shall be conducted from 1 May 2027 until 30 April 2028.
- All upgrade audit packs and V7 certificates to be uploaded to the AP within 2 months of the last day of the V7 upgrade audit.
- All V7 upgrades in the AP by no later than 30 June 2028.
- All remaining V6 certificates will be withdrawn in the AP after 30 June 2028.

VERSION 7 UPGRADE PROCESS

- CB to either issue a new contract to V7, or a V7 addendum to the existing V6 contract to cover the requirements in the Scheme.
- The audit duration requirements as per the Scheme V7 apply and need to be recalculated/reconfirmed - no additional increase in audit duration specific to the upgrade audit is needed.

TRANSLATIONS OF V7 SCHEME DOCUMENTS

VERSION 7 - TRANSLATIONS

Version 7 Scheme document and Annexes 1 – 5 have already been published in the following languages:

- English (Official language of the Scheme)
- Chinese
- Japanese
- Portuguese
- Spanish
- Turkish

Q&A

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