

OUR CERTIFICATION PROCESS

1. Application Submission & Review:

• Share your requirements with us through your application.

2. Stage 1 Audit:

• Our auditors assess your organization's documentation, policies, and processes against the ISO standard requirements.

3. Stage 2 Certification Audit:

 Our auditors verify the implementation and effectiveness of your management system in accordance with the ISO standard.

4. Corrective Actions:

• In case of non-conformities, you will have the opportunity to address them.

5. Certificate Issuance:

• EAS grants ISO Certification upon completion of the successful audit.

ABOUT ISO 22000

standard for Food Safety
Management Systems, providing a
systematic framework to guarantee
the safety of food products across
the entire supply chain. ISO 22000
emphasizes vital principles including:

- Hazard Analysis and Critical Control Points (HACCP)
- Interactive Communication
- Essential Prerequisite Programs
- Effective Document Control
- Continual Improvement

Elevate your food safety measures with ISO 22000, advancing a culture of safe food production, minimizing foodborne risks, and prioritizing consumer health.





ISO 22000 CERTIFICATION:
YOUR PATH TO FOOD
SAFETY EXCELLENCE

EMPOWERING ASSURANCE SYSTEMS

CONTACT US



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WHY CHOOSE EAS?



Experienced Experts

Our auditors boast 15+ years of industry expertise, offering invaluable insights throughout the certification journey.

Tailored Approach

We customize our services to align with your unique needs, ensuring a seamless certification experience.



Efficiency and Effectiveness



EAS ensures a streamlined certification process, saving your organization time and resources while maintaining a strong focus on the effectiveness of your management system.

Global Recognition

By choosing EAS, you gain a prestigious certification that opens doors to global markets and enhances your competitive advantage.





BENEFITS OF ISO 22000 CERTIFICATION

- Elevated Food Safety and Quality Management Throughout the Supply Chain
- Increased Consumer Confidence and Elevated Brand Standing
- Adherence to Food Safety Regulations, Diminishing Legal Liabilities
- Enhanced Operational Efficiency and Resource Utilization
- Reinforced Communication and Cooperation Within the Food Sector
- Potential for Expanding Market Reach and Accessing Global Markets