

ISO 22000/ HACCP



Food safety management system certification

ISO 22000 ensures food safety requirements are met and addresses each link in the food processing chain. ISO 22000 integrates principles of the system of hazard analysis and critical control points (HACCP). Through controllable requirements, it connects the HACCP plan with necessary prerequisite programs (that is, best production practices with the creation of an efficient system). This leads to the elimination of potential risks.

Benefits of ISO 22000 certification:

- provides comprehensive and efficient control of food health and safety
- minimizes the occurrence of health-risks in food
- increases food safety in the entire food industry chain
- provides a food safety audit by an independent third party
- increases trust of the public and state auditing body



Why choose URS?

The extensive range and high quality of the services provided by URS has attracted more than 40,000 contracts across 32 countries.

URS' extensive experience covers the complete food supply chain with respect to its registered clients - from farmers, wholesalers, food manufactures, restaurants and hotels accross the Globe.

Certified organisations can include URS and UKAS logos in their promotional activities.



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Operational Safety