



REGULATORY REFERENCE

FSSC 22000

Food Safety System Certification, version 6 (mandatory since April 2024)

GLOBAL · FOUNDATION FSSC · NETHERLANDS · PRIVATE SCHEME
RECOGNIZED BY GFSI

May 13, 2026

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JURISDICTION	TYPE	CATEGORY
Foundation FSSC · Netherlands · private scheme recognized by GFSI	Certification	Food safety
DARWIN PRODUCTS	LAST OFFICIAL UPDATE	DOCUMENT VERSION
Captia · Tracium	March 31, 2023	v1.0.0 · 13/05/2026

1. What is it?

FSSC 22000 (*Food Safety System Certification 22000*) is a private food safety certification scheme managed by **Foundation FSSC** from the Netherlands. It is recognized by the **Global Food Safety Initiative (GFSI)**. Unlike IFS or BRC, FSSC 22000 builds on an **international ISO standard** (*ISO 22000:2018*) and adds the sector-specific and additional requirements that GFSI demands. The current version is **FSSC 22000 v6**, published on March 31, 2023 and mandatory for every audit since **April 1, 2024**.

2. Who does it apply to?

Covered actors (broad scope across the chain):

- Primary animal production (category A) and crop production (category B).
- Manufacturing of perishable animal foods (CI), perishable plant foods (CII) and mixed perishable foods (CIII).
- Manufacturing of shelf-stable foods (CIV).
- Biochemical products for food use (DII).
- Transport and storage (FI).
- Packaging and food-contact materials (I).
- Catering (E) and retail / wholesale (F) under specific versions.

- Animal feed (DIIa) and pet food manufacturing (DIIb).

Covered products: foods and related products of any category along the covered chain. Certification is per **production site**.

Markets: globally recognized standard. Dominant adoption among **food and beverage multinationals** (Coca-Cola, Nestlé, PepsiCo, Unilever, Mars, Kraft Heinz) that demand FSSC 22000 from their suppliers. Accepted in Europe, the United States, Asia and Latin America as GFSI-equivalent proof.

Scope by exclusion: FSSC 22000 certifies the **site**, not the product. Foundation FSSC publishes category-specific schemes under the same umbrella (Quality Schema, Health and Safety Schema), outside the scope of this document.

3. Key requirements

The standard rests on **3 combined components**.

Scheme structure

Component	Source	Focus
A	ISO 22000:2018	Food Safety Management System (FSMS). HACCP, risk management, organizational context, leadership, planning, support, operation, evaluation, improvement.
B	ISO/TS 22002-x	Sector-specific Pre-Requisite Programs (PRPs): infrastructure, cleaning, pest control, personal hygiene, etc. The 22002-x series splits by sector (1: food, 4: packaging, 5: transport, 6: feed, etc.).
C	FSSC Additional Requirements	Additional requirements specific to the FSSC scheme.

Additional Requirements in v6

The **additional requirements** are the layer that differentiates FSSC 22000 from plain ISO 22000 and makes it acceptable to GFSI.

Clause	Additional requirement
2.5.1	Management of services and purchased materials.
2.5.2	Product labelling.
2.5.3	Food defense.
2.5.4	Food fraud mitigation.
2.5.5	FSSC logo use.
2.5.6	Allergen management.
2.5.7	Environmental monitoring.
2.5.8	Product formulation.
2.5.9	Transport, storage and warehousing.
2.5.10	Hazard control and prevention of cross-contamination.
2.5.11	PRP verification and validation.
2.5.12	Communication of product requirements.
2.5.13	Equipment management. <i>(new in v6)</i>
2.5.14	Food loss and waste. <i>(new in v6)</i>
2.5.15	Food safety and quality culture. <i>(new in v6)</i>

Certification cycle

Milestone	Detail
Validity	The FSSC 22000 certificate lasts 3 years .
Surveillance audits	Every 12 months during the cycle.
Recertification	Full audit at the close of the 3rd year.
Unannounced audit	Mandatory at least once during the 3-year cycle (v6 made this compulsory).

Finding classification

Type	Description
Critical	Critical system failure or imminent food safety risk. Immediate certificate suspension.
Major	Systemic failure requiring corrective action within a defined deadline. Risk of suspension if not closed.
Minor	Point-in-time deviation without systemic risk. Standard corrective-action deadline.

4. How does Darwin cover it?

Captia captures production events in plant and field; **Tracium** anchors records to the immutable ledger. Together they support the auditable requirements as follows.

- **ISO 22000 clause 8.3 Traceability:** **Captia** generates Traceability Lot Codes per production event and links raw materials, work-in-progress and finished product; **Tracium** persists and signs each lot on-chain, enabling bidirectional traceability (forward and backward) in minutes for recall or audit.
- **ISO 22000 clause 8.4 Emergency preparedness and response:** a lot-keyed query in **Tracium** returns the full affected-product tree in seconds, enabling withdrawals and customer/authority notifications within procedure-defined timeframes.
- **ISO 22000 chapter 8 HACCP:** **Captia** structures the HACCP plan, records CCP monitoring with evidence (readings, photos, signatures) and retains documentary traceability.
- **2.5.1 Management of services and purchased materials:** **Captia** maintains a versioned catalog of supplier specifications, linked to the received lot and to the COA.
- **2.5.3 Food defense and 2.5.4 Food fraud:** **Captia** records documented threat and vulnerability assessments (which v6 made mandatory); **Tracium** timestamps each assessment for audit-ready evidence.
- **2.5.6 Allergen management:** **Captia** maintains the list of allergens handled on-site, records per-lot controls (supplier declarations, cleaning validations, segregation) and schedules annual allergen plan review.
- **2.5.7 Environmental monitoring:** **Captia** structures the EMP, records samples, results and review triggers (operational changes, pathogen detection).

- **2.5.10 Hazard control and cross-contamination prevention: Captia** records evidence of operational controls in audit-ready format.
- **2.5.13 Equipment management (new in v6): Captia** keeps the equipment registry, calibration, preventive maintenance, validation and decommissioning.
- **2.5.15 Food safety and quality culture (new in v6): Captia** records evidence of activities (training, internal communication, surveys, culture assessments).

Areas not yet covered in V1 (transparent):

- **Physical site aspects** (infrastructure, on-floor pest control, metal detection, in-plant equipment validation): Darwin records the evidence but does not perform the physical control.
- **Management decisions** (food safety policy, management review): **Captia** stores documentary evidence; substance is built by the client.

5. Sanctions and consequences of non-compliance

Unlike a government regulation, FSSC 22000 does not impose fines. The consequences are **commercial and reputational**.

Certificate loss:

- A **critical non-conformity** or failure to close major non-conformities within deadline **suspends the certificate**.
- During suspension, the plant falls outside the scheme. Buyers requiring FSSC 22000 cut supply.
- **Revocation** of the certificate requires a full re-audit for re-entry.

Commercial risk:

- **Food and beverage multinationals** typically require FSSC 22000 from suppliers as a contractual condition. Without certification, products do not enter.
- For customer (second-party) audits, an FSSC 22000 certificate reduces audit scope because PRPs + ISO 22000 are already proven.

Reputational risk:

- Foundation FSSC's public database exposes certificate status (current, suspended, withdrawn). Buyers query it before issuing purchase orders.

6. Timeline

- **2009:** FSSC 22000 v1 published by Foundation FSSC.
- **2010:** first GFSI recognition.
- **2011:** v3.
- **2017:** v4.1 published, mandatory from 2018.
- **2019:** v5 published.
- **2020:** v5.1.
- **March 31, 2023: FSSC 22000 v6 published.**
- **April 1, 2024: v6 mandatory** for all initial and recertification audits.
- **March 31, 2025:** deadline for every certified site to pass its **v6 upgrade audit**.
- **2026 to 2028 (expected):** possible intermediate updates (v6.1) or a new cycle toward v7.

7. Official source and updates

- **Primary source:** [Foundation FSSC · FSSC 22000](#)
- **v6 full document set:** [FSSC 22000 v6 Documents](#)
- **Full scheme text (PDF):** [FSSC 22000 Scheme v6 · March 31, 2023](#)
- **Annex 2 · Audit Report Requirements:** [CB Audit Report Requirements v6](#)
- **How to certify:** [How to become FSSC 22000 Certified](#)
- **Last official update verified:** March 31, 2023 (v6 publication).
- **Darwin doc version:** 1.0.0.
- **Darwin doc date:** May 13, 2026.

Legal notice

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All-in-One Digital Product Platform

Traceability, compliance and operational efficiency for food and agro-industrial supply chains.

From origin to market. From traceability to trust.

Traceability is now market-access infrastructure

Food supply chains must demonstrate origin, process, compliance and evidence. Pressure converges from regulators, global buyers, consumers, brands and higher-value markets.

Regulators

FSMA 204 / EUDR

Buyers

visibility and response

Consumers

trust with evidence

Markets

origin, quality and access

Darwin covers the full traceability cycle



AI LAYER Intelligence applied over traceable data: inconsistencies, gaps, risks, alerts, queries and audits.

What it solves

- Fragmented data across field, plant, logistics and customers.
- Slow audits and traceability rebuilt after the fact.
- Gap between market requirements and operational reality.
- Low digitalization at producers and rural areas.

What it enables

- **Comply better:** structured, auditable and verifiable data.
- **Operate better:** fewer errors, rework and manual load.
- **Sell better:** demonstrable origin, quality and sustainability.
- **Include better:** producers connected to higher-value chains.

Multi-standard compliance

Capture once, structure correctly and reuse the data for regulatory, commercial and operational purposes.

FSMA 204

CTEs / KDEs

EUDR

DDS and deforestation

Certifications

GlobalGAP, BRC, organic

Private standards

retailers and buyers

One platform, different value cases

- | | |
|---|---|
| ● Producers
evidence and market access | ● Exporters
control and compliance |
| ● Retailers and brands
risk, recalls and claims | ● Certifiers
audit-ready evidence |
| ● Industry bodies
sectoral standardization | ● Governments
inclusion and markets |

Rollout: Discovery, Pilot and Go-live

Differentiators: traceability at the core · capture at origin · interoperability · verifiable evidence · all-in-one modular · AI on top of real traceability.

01 Discovery



02 Pilot



03 Go-live