

ISBN 0-626-34123-7

SANS 22004:2016

Edition 2

ISO 22004:2014

Edition 1

SOUTH AFRICAN NATIONAL STANDARD

Food safety management systems — Guidance on the application of ISO 22000

This national standard is the identical implementation of ISO 22004:2014, and is adopted with the permission of the International Organization for Standardization.

WARNING
This document references other documents normatively.

SANS 22004:2016

Edition 2

ISO 22004:2014

Edition 1

Table of changes

Change No.	Date	Scope

National foreword

This South African standard was approved by National Committee SABS/TC 034/SC 17, *Food products – Hygiene practices in the food industry*, in accordance with procedures of the SABS Standards Division, in compliance with annex 3 of the WTO/TBT agreement.

This document was approved for publication in December 2016.

This document supersedes SANS 22004 :2006 (edition 1).

Compliance with this document cannot confer immunity from legal obligations.

INTERNATIONAL STANDARD

ISO 22004

First edition
2014-09-01

Food safety management systems — Guidance on the application of ISO 22000

*Systèmes de management de la sécurité des denrées alimentaires —
Recommandations pour l'application de l'ISO 22000*



Reference number
ISO 22004:2014(E)

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ISO 22004:2014(E)



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Published in Switzerland

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