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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.

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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.

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Compliance with this document cannot confer immunity from legal obligations.

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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*



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