FOOD INDUSTRY CERTIFICATIONS EXPLAINED

SAFETY QUALITY TRUST

— QUALITY ISN'T JUST PRODUCED—IT'S CERTIFIED —

CERTIFICATIONS BUILD TRUST. ENSURE SAFETY. OPEN GLOBAL MARKETS.

1 CERTIFICATIONS (Third-Party Certified Standards)

1 HACCP
Identifies, evaluates and controls food safety hazards in food production.

2 ISO 22000
International standard for Food Safety Management System (FSMS).

3 FSSC 22000
GFSI-recognized certification for global food safety management.

4 BRCGS Food Safety
Global standard for food safety, quality, legality and operational controls.

5 SQF (Safe Quality Food)
GFSI-recognized food safety and quality certification program.

6 Halal Certification
Ensures compliance with Islamic dietary requirements.

7 Kosher Certification
Complies with Jewish dietary laws.

8 NSF Certification
Verifies food equipment, materials and systems meet public health standards.

9 EU Organic Certification
Certification for organic products for marketing in the European Union.

2 REGULATORY REQUIREMENTS & REGISTRATIONS (Mandatory for Compliance & Market Access)

1 FSSAI License / Registration
Mandatory for all food businesses to ensure compliance with Indian food safety regulations.

2 APEDA Registration (RCMC)
Essential for exporting agricultural and processed food products from India.

3 US FDA Registration & Compliance
Mandatory for facilities exporting food products to the United States.

3 GOOD PRACTICES & MANAGEMENT SYSTEMS (Build a Strong Foundation for Food Safety)

1 GMP (Good Manufacturing Practices)
Ensures consistent manufacturing processes and controls to produce safe and quality food.

2 GHP (Good Hygiene Practices)
Maintains hygiene and sanitation standards throughout food production and handling.

WHY THESE STANDARDS MATTER

- Protect consumer health and food safety
- Build trust and strengthen brand reputation
- Ensure regulatory compliance
- Improve market access and export opportunities
- Enhance supply chain credibility and competitiveness
- Support continuous improvement and operational excellence

Certifications, registrations, and good practices together build a culture of safety, quality and compliance—opening doors to global markets.