

Attachment: Key Changes to the FSSC 22000 V7.0 Standard

I. Key changes in Part 1 of FSSC 22000 V7.0:

1. The ISO 22002-X:2025 series serves as the new set of normative documents, replacing the ISO/TS 22002-X series and PAS 221.
2. Add Table 1.1, which shall contain a subcategory classification; for details, refer to Table 1. These subcategories apply to the professional competencies of auditors but do not apply to certificates, licenses, or accreditations.

Table 1. Overview of (Sub)Categories

Category	(Sub)category	Description	Example of included activities and products	Normative Documents
B	BIII	Pre-process handling of plant products	Activities on harvested plants that do not transform the product from original whole form, including horticultural products and hydrophytes for food. These include cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, aeration, preparing for storage or processing, packing, repacking, staging, storing, and loading.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-1:2025, FSSC 22000 Additional requirements
	C0	Animal – Primary conversion	Conversion of animal carcasses intended for further processing including lairage, slaughter, evisceration, bulk chilling, bulk freezing, bulk storage of animals and game gutting, bulk freezing of fish and storage of game.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-1:2025, FSSC 22000 Additional requirements
C	CI	Processing of perishable animal products	Processing and packaging including fish, fish products, seafood, meat, eggs, and dairy requiring chilled or frozen temperature control. Processing pet food from animal products only.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-1:2025, FSSC 22000 Additional requirements
	CII	Processing of perishable plant-based products	Processing and packaging including fruits and fresh juices, vegetables, grains, nuts, pulses, frozen water-based products, plant-based meat, and dairy substitutes. Processing pet food from plant products only.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-1:2025, FSSC 22000 Additional requirements
	CIII	Processing of perishable animal and plant products (mixed products)	Processing and packaging including pizza, lasagna, sandwiches, dumplings, and ready-to-eat meals. Includes off-site catering kitchens. Includes products of industrial kitchens not offered for immediate consumption. Processing perishable pet food from mixed products.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-1:2025, FSSC 22000 Additional requirements
	CIV	Processing of ambient stable products	Processing and packaging of products stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, and food-grade salt. Processing ambient stable pet food.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-1:2025, FSSC 22000 Additional requirements

Category	(Sub)category	Description	Example of included activities and products	Normative Documents
D	D	Processing of feed and animal food	Processing feed material intended for food and non-food producing animals not kept in households, e.g., meal from grain, oilseeds, by-products of food production. Processing feed mixtures, with or without additives, intended for food-producing animals, e.g. premixes, medicated feed, compound feeds.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-6:2025, FSSC 22000 Additional requirements
	E	Catering / food service	Open exposed food activities such as cooking, mixing, and blending, preparation of components and products for on-site direct consumer consumption or take away. Examples include restaurants, hotels, food trucks, institutions, workplaces (school or factory cafeteria), including retail with on-site preparation (e.g., rotisserie chicken). Includes reheating of food, event catering, coffee shops and pubs.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-2:2025, FSSC 22000 Additional requirements
	F	Retail /Wholesale/ E-commerce	Storage and provision of finished products to customers and consumers (retail outlets, shops, wholesalers). Includes minor processing activities, e.g., slicing, portioning, reheating.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-7:2025, FSSC 22000 Additional requirements
	F	Brokering /Trading /E-commerce	Buying and selling products on its own account without physical handling or as an agent for others of any item that enters the food chain.	ISO 22000:2018, FSSC 22000 Additional requirements
	G	Transport and storage services	Storage facilities and distribution vehicles for perishable food and feed where temperature integrity shall be maintained. Storage facilities and distribution vehicles for ambient stable food and feed. Relabelling/repackaging excluding open exposed product materials. Storage facilities and distribution vehicles for food packaging material.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-5:2025, FSSC 22000 Additional requirements
	I	Production of packaging material	Production of packaging material in contact with food, feed, and animal food. May include packaging produced on-site for use in processing.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-4:2025, FSSC 22000 Additional requirements
	K	Production of Bio/chemicals	Production of food and feed processing aids, additives (e.g., flavorings, vitamins), gases and minerals. Production of bio-cultures and enzymes.	ISO 22000:2018, ISO 22002-100:2025, ISO 22002-1:2025, FSSC 22000 Additional requirements

II. Key changes in Part 2 of FSSC 22000 V7.0:

1. Specific GFSI requirements (BMR 2024) have been added to AR 2.5.1, 2.5.3, 2.5.4, and 2.5.8.
2. Due to the incorporation of ISO 22002-100:2025, the requirements for food protection and food fraud prevention have been reduced.

3. Product labels and printing materials: 2.5.2(d); this requirement applies to all organizations that produce printed labels and/or materials, and is not limited to entities within Industry Category I of the food chain.

4. Allergen Management: 2.5.6; additional clarification: This requirement may not apply to pet food.

5. Product Design and Development: Section 2.5.13(e) explicitly states that the requirements for shelf-life validation and continuous validation apply to FCC categories BIII, C, D, and K; a new requirement, 2.5.13(g), has been added; this requirement is based on several aspects of the AIP principles for food packaging design, which have been implemented globally through the WPO.

6. Traceability (limited to FCC Class C): 2.5.14; a new requirement has been added; the original clause 2.5.14 pertained to FCC Class D health status requirements — this clause has been removed.

7. Food loss and waste: 2.5.16(a) explicitly states that objectives should be supported by clear, measurable, and time-bound indicators.

III. Key changes to Part 3 of FSSC 22000 V7.0:

1. Adjust the T-FSSC calculation requirements:

i. When the company has fewer than 100 FTEs and has no more than 2 HACCP projects, the required audit duration is 0.5 auditor-day (4 working hours).

ii. When the company's FTE is greater than or equal to 100 but less than 250, and there are no more than 2 HACCP projects, the required audit duration shall be 1.0 auditor-day (8 working hours).

iii. When the organization's FTE exceeds 250, or when there are three or more HACCP projects, the required audit duration shall be 1.5 auditor-days (equivalent to 12 working hours).

During the review process, it is not permitted to shorten the calculated DS or

TFSSC.

2. Adjust the minimum basic audit duration requirement for FSSC 22000; for Industry Category C, the minimum audit duration shall not be less than 2 days.

3. Adds functionality to share and access information related to Global ACI's certification and audit processes, including retrieving information pertaining to (certified) organizations, audits, and certification processes within the FSSC Assurance Platform.

4. New requirements regarding audit planning:

i. The certification cycle must be strictly observed, which includes conducting all audits within the cycle—namely, the initial or re-certification audit, as well as two surveillance audits. Therefore, it is not permitted to skip any audit during the certification cycle; for example, a re-certification audit may not be used to replace a surveillance audit.

ii. If a recertification audit is conducted more than 6 months prior to the expiration of the certificate, a new 3-year cycle shall commence from the date of the recertification decision; consequently, this will shorten the validity period of the current certificate. Therefore, the certified organization should be informed of these consequences before undergoing a recertification audit more than 6 months prior to the expiration of its current certificate.

iii. Once the organization ceases its activities at its current certification site, the Certification Body shall revoke the certification within 3 working days upon receipt of such notification. The second phase of the audit at the new site shall be completed within a maximum of 6 months after the cessation of activities at the current certification site; otherwise, a comprehensive initial audit (covering both Phase I and Phase II) shall be conducted.

5. Adjust the duration requirements for off-site activity reviews:

i. In cases where off-site manufacturing, processing, or service activities occur,

the audit duration for the subsidiary site shall be calculated separately from that of the main site. Under such circumstances, the audit duration for the subsidiary site may be reduced by 50% based on the DS audit time.

ii. Only in cases where a park-style configuration is adopted, the organization's overall consolidation parameters (such as FTEs or HACCP projects) may be used to calculate the audit duration.

6. New requirements for unannounced audits: If no production or service processes are currently running during an unannounced audit, the audit cannot proceed. Such an unannounced audit should be rescheduled, and the expiration date for the next unannounced audit should be considered.

7. New requirements regarding certificate dates:

i. Effective Date: Where the certificate is issued prior to the expiration date of the original certificate, this date shall refer to the date on which the certificate becomes effective following the re-certification audit. This approach is implemented to ensure that the validity period of the certificate does not exceed three years.

ii. The certificate shall specify the date of the previous FSSC 22000 audit conducted without prior notice.

8. New requirements for the use of artificial intelligence (AI):

If artificial intelligence (AI) is used during the certification process, the CB shall meet at least the following requirements:

a) There shall be a clear AI supervision framework to ensure the responsible and ethical use of artificial intelligence, in accordance with the principles of fairness, accountability, reliability, accuracy, transparency, confidentiality, and security. The AI technologies employed shall comply with relevant regulatory requirements and adhere to industry best practices to ensure alignment with both legal and ethical standards.

b) Conduct a documented risk assessment for each AI system to minimize risks associated with AI development, deployment, and use; appropriate safeguards must be implemented for identified risks, corresponding mitigation measures must be adopted, and these measures must undergo regular reviews.

c) Prior to deployment, testing and verification shall be conducted regarding the applicability, accuracy, reproducibility, and security of the AI system; furthermore, a continuous monitoring mechanism for the AI system shall be implemented.

d) The use of artificial intelligence shall not compromise the integrity, fairness, confidentiality, or credibility of the certification process. It may be used as an auxiliary or supporting tool, but shall not replace human judgment, supervision, or key decision-making activities. It shall not replace the certification functions defined in Table C.1 of Appendix C of ISO 22003-1:2022.

e) Clear roles and responsibilities shall be defined for AI-driven decision-making processes, including mechanisms for corrective actions when errors or unintended consequences occur. Relevant personnel shall receive training on AI ethics and governance, as well as on the specific AI systems they utilize, to ensure they understand the limitations and potential risks associated with AI.

f) The scope of application and suitability of artificial intelligence systems shall be transparently and clearly specified, and communicated to relevant stakeholders, including but not limited to (certified) organizations, FSSC, and accreditation bodies.