



FSSC 22000 V7 for the Food Packaging Material Manufacturing

Course Level
Implementation

Programme Coordinator
Lulanie Swanepoel

Duration
4 Days

Swift Silliker (Pty) Ltd t/a Mérieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



Overview

The FSSC Foundation published FSSC 22000 Version 7.0 on 1 May 2026. FSSC 22000 is a globally trusted and independently governed food safety certification scheme based on ISO standards, with additional requirements designed to ensure organisations consistently manage and improve food safety across the supply chain, including food packaging material manufacturing environments.

The scheme is recognised by the Global Food Safety Initiative (GFSI) and other international accreditation bodies. The internationally recognised FSSC 22000 Food Safety Management System enables organisations involved in food packaging material manufacturing to plan, implement, operate, maintain, and continually improve their food safety systems. This ensures that packaging materials do not introduce contamination risks and are suitable for safe contact with food products, while achieving global recognition for robust food safety management.

This course provides detailed guidance on the requirements for establishing, implementing, and maintaining the FSSC 22000 system within the food packaging material sector, including the updated PRP requirements based on Food Packaging Manufacturing, ISO 22002- part 100 and 4. The course focuses strongly on the practical implementation of a Food Safety Management System within packaging manufacturing and converting environments.



Entry Level Requirements

- Formal HACCP training has been completed.
- Delegates should be comfortable communicating in English and possess adequate reading and writing skills.



Who Should Attend

- Food safety team leader and team
- Middle management
- Anyone responsible for implementing or maintaining the FSSC 22000 system



Course Objectives

This course provides participants with essential knowledge and skills needed to implement and maintain an FSSC 22000 system in a **food packaging material manufacturing environment**. By the end of the course, participants will be equipped to:

- Understand FSSC 22000 clauses relating to leadership, management commitment, and responsibilities within packaging operations
- Implement & maintain an effective FSSC 22000 Food Safety Management System in food packaging material manufacturing
- Apply practical implementation principles to strengthen contamination prevention and system effectiveness in packaging processes
- Understand the updated PRP structure based on **ISO 22002- Part 100 and 4 relevant to the Food Packaging Manufacturing standard requirements**
- Identify implementation challenges and manage transition requirements in line with **FSSC 22000 Version 7**



Outline

- Overview of FSSC 22000 V7 and system structure (ISO 22000, ISO 22002-X, and FSSC requirements)
- Building and understanding a practical Food Safety Management System (FSMS)
- Implementation of Prerequisite Programmes (PRPs) for the food industry
- Integration of HACCP principles into operational food safety systems
- FSSC additional requirements (food fraud, food defence, allergens, food safety culture, etc.)
- Internal Audit Readiness
- Practical Application - Exercises and Case Studies

A certificate of completion will be issued to participants who successfully achieve the learning outcomes of this course.



Language

Presented in English.

Contact us