## From farm to plate

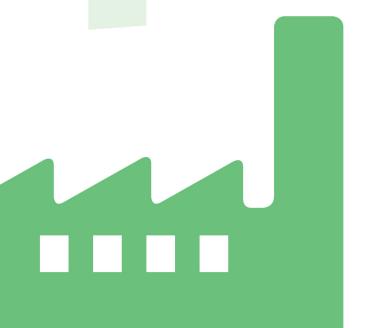
Make food safe with **ISO 22000** for food safety management!

## 5 TIPS:

- Keep food clean
- ► **Separate** raw and cooked food
- ► Cook food thoroughly
- Keep food at safe temperatures
- Use safe water and raw materials



- Safe packagingISO 23560
- TraceabilityISO 22005





- Safe farming ISO/TS 22002-3
- Safe feed production **ISO 22002-6**

(in development)

## Safe cooking

- Detection of salmonella
  - in food **ISO 6579**
  - in water **ISO 19250**
- Detection of listeria ISO 11290-2







