

A photograph of a person wearing a white lab coat and blue nitrile gloves, working with a clear plastic tray containing pinkish-red items, possibly salmon fillets. The image is partially obscured by a dark blue diagonal overlay.

Risk by Association: Navigating Supply Chain Uncertainty with an FSSC 22000 Certified Partner

We know you're busy. So, we've put together this Cheat Sheet which summarises the key details of our in-depth whitepaper, *Risk by Association: Navigating Supply Chain Uncertainty with an FSSC 22000 Certified Partner*.

As many New Zealand businesses depend on access to global markets, there is a clear risk of association when partnering with suppliers lacking stringent certifications.

With a view to protect their own businesses, many Chief Executives, Procurement Managers and Sustainability Leads are ensuring purchasing decisions are made based on the level of certification held by their suppliers.

Before we delve further into this topic, it's important to understand some of the key terminology we'll use throughout this document.

Food Safety System Certification, known as FSSC 22000, is a stringent and internationally recognised food safety management certification. To ensure food safety throughout the supply chain, FSSC 22000 is based on ISO 22000 but incorporates additional technical standards and sector-specific requirements.

This certification is focused on food safety, environmental, ethical trade and employment practices and other key indicators of ESG compliance.¹

Examples of companies who have adopted this level of certification include The Coca-Cola Company, Mars, Nestle, Unilever and Snell.²

Global Food Safety Initiative (GFSI) is an organisation that undertakes assessments of food safety management systems from around the world against a set of food safety requirements.

The assessment process that GFSI undertakes is called benchmarking, and a food safety management system is considered a GFSI-recognised scheme when it is benchmarked as meeting the food safety requirements.³

The Current State

With many forward-looking New Zealand companies working to meet their ESG obligations and commitments, we have seen a subsequent focus on certification and compliance.

We experienced this shift ourselves in early 2024 when soon after making the decision to pursue FSSC 22000, we found several of our customers would now expect this as the mandatory requirement for supply of products into their business. Supermarkets and QSRs are among the businesses we're seeing require FSSC 22000 of their suppliers.

According to FSSC's publicly accessible register, Snell is one of the first warehousing companies in New Zealand to achieve FSSC 22000.

For access to our Auckland record, see footnote 4.

For access to our Christchurch record, see footnote 5.

REFERENCE

[1] Foundation FSSC (n.d.) *FSSC 22000: Delivering trust and impact for global food safety*. Retrieved from: <https://www.fssc.com/fssc-22000/> [2] Foundation FSSC (2022) *From ISO 22000 to FSSC 22000*. Retrieved from: <https://www.fssc.com/wp-content/uploads/2022/02/22.0210-ISO-22000-to-FSSC-22000-1.pdf> [3] Global Food Safety Initiative (n.d.) *GFSI-recognised certification programme owners*. Retrieved from: <https://mygfsi.com/how-to-implement/recognition/certification-programme-owners> [4] Foundation FSSC 2025, *Public Register: Snell Packaging & Safety Limited, FSSC*. Retrieved from: <https://www.fssc.com/public-register/NZL-1-0262-971260/> [5] Foundation FSSC 2025, *Public Register: Snell Packaging & Safety Limited, FSSC*. Retrieved from: <https://www.fssc.com/public-register/NZL-1-0262-741728/> [6] Ministry for Primary Industries 2020, *Hazard Analysis and Critical Control Point*, New Zealand Government. Retrieved from: <http://mpi.govt.nz/food-business/food-safety-codes-standards/hazard-analysis-critical-control-point> [7] International Organization for Standardization 2018, *ISO 22000:2018 Food safety management systems — Requirements for any organization in the food chain*, ISO, Retrieved from: <https://www.iso.org/standard/65464.html> [8] Foundation FSSC 2026, *FSSC 22000 - Delivering trust and impact for global food safety*, FSSC. Retrieved from: <https://www.fssc.com/fssc-22000/> [9] Foundation FSSC 2024, *FSSC 22000 Version 6 Becomes Mandatory as of 1 April 2024*, FSSC. Retrieved from: <https://www.fssc.com/insights/fssc-22000-version-6-becomes-mandatory-as-of-1-april-2024/> [10] Snell Packaging and Safety 2026, *New Zealand's Long Awaited Modern Slavery Bill Is Here: Are You Ready?*, Snell. Retrieved from: <https://www.snell.co.nz/new-zealands-long-awaited-modern-slavery-bill-is-here-are-you-ready>



Understanding the Certifications in Market

Although FSSC 22000 is the highest level of food safety certification, a logical starting point is understanding the range of other certifications in market and the degree of protection they could provide to your business.

1. NO FOOD SAFETY CERTIFICATION

Businesses procuring from suppliers who hold no food safety certifications are at risk of brand damage, market access challenges and regulatory compliance issues.

2. HAZARD ANALYSIS & CRITICAL CONTROL POINT (HACCP)

HACCP is an internationally recognised methodology ensuring that businesses are meeting food safety standards. This can be used throughout all stages of the food chain.⁶

3. ISO 22000

ISO 22000 is an international standard that specifies the requirements for a food safety management system (FSMS). It is designed to ensure that organisations in the food chain can consistently provide safe products and services.⁷

4. FSSC 22000

FSSC 22000, a Global Food Safety Initiative, is a certification focused on food safety, environmental, ethical trade and employment practices and other key indicators of ESG compliance.⁸

FSSC 22000: A Certification with Applications Beyond Food Safety

There is a common misconception that FSSC 22000 is relevant only to food manufacturers, processors and packers.

In reality, FSSC 22000 has the potential to protect businesses of all sizes, irrespective of industry, due to the stringent standards it enforces with benefits beyond food safety.

“FSSC 22000, including v6 which Snell holds, is a risk-based certification.

To hold FSSC 22000 v6, your business’ end-to-end value chain is analysed with a view to identify, then manage and minimise or eliminate risk.

This certification takes a broad view of risk which includes labour practices throughout the supply chain, malicious interference with products and more.

As a result, it is the gold standard for protecting your business, irrespective of industry.”

Scott Andrews, Snell’s National Compliance Manager.

Note, as of April 2024, Version 6 of the FSSC 22000 Scheme became mandatory for all organisations seeking FSSC 22000.⁹

To learn more about New Zealand’s modern slavery legislation, see footnote 10.

Looking Ahead: Certification as a Risk Management Strategy

In an increasingly globalised world in which New Zealand businesses are facing increasing pressure to meet their ESG obligations, companies are requiring higher levels of certification to protect their own operations. As a result, we have seen HACCP declining in importance as many large New Zealand businesses favour more stringent certifications, such as FSSC 22000.

HACCP is focused on the prevention of unintentional/accidental adulteration and food borne illness.¹¹ By contrast, FSSC 22000 seeks to mitigate the possibility of intentional acts of product interference, including employee tampering or international crime, via a Food Fraud Vulnerability Assessment.¹²

The importance of taking such steps becomes clear in the context of the following quote from a New Zealand Treasury report:

“New Zealand has one of the most exposed supply chain positions across advanced economies”.¹³

Due to New Zealand’s geographic location, it has a particularly exposed supply chain.

This was evident during the COVID-19 period as many businesses faced delays and higher costs. There is also a reliance on imports by many New Zealand businesses, with China being our largest source of imports.¹⁴

Regardless of the industry you operate in, FSSC 22000 and equivalent certifications provide you, your Board, and your customers with peace of mind. As end consumers demand increasing transparency regarding the origins of raw materials and finished goods, it’s a strategic imperative to meet your Environmental, Social and Governance obligations with a foundation of stringent certification, such as FSSC 22000.

As the trusted partner to some of New Zealand’s largest manufacturing, food processing and agricultural companies, we have seen the shift towards partnering only with those who hold FSSC 22000 or an equivalent certification as it becomes a license to operate.

To learn more about *Risk by Association: Navigating Supply Chain Uncertainty with an FSSC 22000 Certified Partner*, download our whitepaper [via our website](#).

REFERENCE

[11] Foundation FSSC 2023, *FSSC 22000 Version 6 Guidance Document: Food Defense*, FSSC. Retrieved from: https://www.fssc.com/wp-content/uploads/2023/03/FSSC-22000-V6-Guidance-Documents-Food-Defense_2023.pdf [12] Foundation FSSC 2023, *FSSC 22000 Version 6 Guidance Document: Food Fraud Mitigation*, FSSC. Retrieved from: <https://www.fssc.com/wp-content/uploads/2023/03/Guidance-Documents-Food-Fraud-Mitigation-V6-1.pdf> [13] Skilling, D. 2022, *Supply chains to the last bus stop on the planet: An international perspective on strengthening New Zealand's supply chain resilience*, report prepared for the New Zealand Productivity Commission. Retrieved from: <https://www.treasury.govt.nz/sites/default/files/2024-05/pc-inq-ier-supply-chains-to-the-last-bus-stop-on-the-planet.pdf> [14] New Zealand China Council 2026, *Statistics*, New Zealand China Council. Retrieved from: <https://nzchinacouncil.org.nz/statistics/#:-:text=New%2520zealand%E2%80%99s%2520Goods%2520Exports:%2520Top,zealand/imports%2520by%2520category>

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