

# FSSC Global Markets Program

## Part 0: Definitions

<b>1</b>	<b>Definitions applicable throughout the Program</b>	<b>2</b>
	Active materials and articles	2
	Additive	2
	Advisory Committee	2
	Assessment	2
	Board of Stakeholders (BoS)	2
	Computer aided assessment techniques (CAAT)	3
	Category	3
	Conformity Assessment Body (CAB)	3
	Conformity assessment	3
	Conformity statement	3
	Critical nonconformity	3
	Facility	3
	Food	3
	Food Defence	3
	Food Safety	3
	Food Safety Hazard	4
	Foundation	4
	Global Food Safety Initiative	4
	Ingredient	4
	Manufacturing/processing	4
	Management System	4
	Major nonconformity	4
	Minor nonconformity	4
	Organization in the food chain	4
	Pet food for dogs and cats	4
	Pet food for other pets	5
	Quality	5
	Raw Material	5
	Recall / withdrawal	5
	Rework	5
	Risk	5
	Sanction Committee	5
	Standard	5
	The Board	5
	The Program	5
	Vehicle	5
	Witnessed assessment	6

Copyright © 2016, Foundation FSSC 22000

All rights reserved. No part of this publication may be reproduced and/or published in any form, by means of printed matters, photocopy, microfilm, recording or any other method or technology, without written approval by the Foundation FSSC 22000.

Foundation FSSC 22000  
 P.O. Box 693  
 4200 AR Gorinchem, The Netherlands  
 Phone +31 183 645028  
 Website: [www.fssc22000.com](http://www.fssc22000.com)  
 Email: [globalmarkets@fssc22000.com](mailto:globalmarkets@fssc22000.com)

# Part 0: Definitions

## 1 Definitions applicable throughout the Program

The following definitions apply to the terminology used in all FSSC Global Markets Program documentation.

### Active materials and articles

- 1) Active materials and articles are materials and articles that are intended to:
  - a) extend the shelf-life; or
  - b) maintain; or
  - c) improve the condition of packaged food.
- 2) They are deliberately designed to incorporate components that would release or absorb substances into or from packaged food or the environment surrounding the food and examples are oxygen absorbers and desiccants.

Active materials and articles are food packaging based on the definition of food packaging (ISO/TS 22002-4).

### Additive

- 1) Any substance, whether or not it has nutritive value, intentionally added to food or feed for technological (including organoleptic) purposes.
- 2) An additive substances is not normally
  - a) Consumed as a food or feed by itself or
  - b) Used as a typical ingredient of the food or feed.
- 3) Technological purposes include the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food.
- 4) The use of an additive results, or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods or feeds.
- 5) The term excludes "contaminants" or substances added to food or feed for maintaining or improving nutritional qualities.

### Advisory Committee

A group of key stakeholders within the scope of the Program who advise the Board of Stakeholders.

### Assessment

Systematic, independent, documented process for obtaining records, statements of fact or other relevant evidence and assessing them objectively to determine the extent to which specified requirements are fulfilled.

### Board of Stakeholders (BoS)

A group of representatives appointed by the Program's key stakeholders who is responsible for oversight including all conformity assessment requirements.

**Computer aided assessment techniques (CAAT)**

Information Technology based techniques such as webinars, telephone conferences, web-based access to documents (such as records) used to access and gather evidence for use in assessments.

**Category**

Food chain category for which an FSSC assessor is qualified to conduct assessments.

**Conformity Assessment Body (CAB)**

An organization providing conformity assessment services.

**Conformity assessment**

An assessment of a set of processes that demonstrate an organization is in conformance with the meets the requirements of the FSSC Global Markets Program.

**Conformity statement**

A statement by a Conformity Assessment Body confirming that the applicant organization meets the requirements of the FSSC Global Markets Program.

**Critical nonconformity**

A nonconformity whereby food safety is directly impacted during the assessment or when legality and/or conformity integrity is at stake.

**Facility**

A building or structure that is used by an organization to handle food.

**Food**

- 1) Any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes amongst others:
  - a) drink;
  - b) chewing gum; and
  - c) any substance that has been used in the manufacture, preparation or treatment of "food".
- 2) The following are excluded from this definition:
  - a) Cosmetics;
  - b) Tobacco; or
  - c) Medicinal products, Over The Counter drugs (OTC), nutraceuticals and pharmaceuticals.

**Food Defence**

The process to ensure the security of food and drink from all forms of intentional malicious attack including ideologically and behaviourally motivated attack leading to contamination.

**Food Safety**

The policies, processes and procedures, materials, facilities and monitoring systems applied to Food or Feed products to ensure they will not cause harm to humans or

animals or adversely affect their health when utilised according to their intended purpose.

### **Food Safety Hazard**

Biological, chemical, physical agent or allergen in food/feed, or condition of food/feed, with the potential to cause an adverse health effect to humans and/or animals (ISO 22000, section 3.3).

### **Foundation**

The Foundation FSSC 22000.

### **Global Food Safety Initiative**

The Global Food Safety Initiative (GFSI) is an industry-driven initiative owned by the Consumer Goods Forum providing thought leadership and guidance on food safety management along the supply chain.

### **Ingredient**

A processed or unprocessed component of food, feed or packaging.

### **Manufacturing/processing**

The system of methods and techniques used to manufacture and supply food.

### **Management System**

A management system of policies, processes, procedures, and records established and effectively implemented within an organization to ensure it consistently achieves its stated food safety and quality (if applicable) objectives.

### **Major nonconformity**

A nonconformity that negatively affects the capability of the management system to achieve the intended results.

### **Minor nonconformity**

A nonconformity that does not affect the capability of the management system to achieve the intended results.

### **Organization in the food chain**

The food or feed chain partner that is responsible for ensuring that products meet and, if applicable, continue to meet, the requirements on which the conformity assessment is based.

### **Pet food for dogs and cats**

- 1) Any commercial food prepared and distributed for consumption by dogs and cats.
- 2) The definition includes:
  - a) Homemade treats;
  - b) Supplements; or
  - c) A food intended as a sole ration composed of vegetal (plant) or animal material.

### **Pet food for other pets**

- 1) Any commercial food prepared and distributed for consumption by pet animals (other than cats or dogs), that may be kept at home as pets including exotic and zoo animals such as turtles, rabbits, birds, poultry.
- 2) The definition includes:
  - a) Homemade treats;
  - b) Supplements; or
  - c) A food intended as a sole ration composed of vegetal (plant) or animal material.
- 3) This definition also includes food produced for exotic and zoo-animals.

### **Quality**

Product characteristics other than food safety such as size, colour, weight, taste, etc. to meet consumer expectations and applicable statutory and regulatory requirements.

### **Raw Material**

A component of food, feed or packaging that has not undergone processing.

### **Recall / withdrawal**

Recall / withdrawal from the market of products that are expected to cause adverse health effects to humans and/or animals as they do not meet food safety requirements.

### **Rework**

The re-utilisation of food or feed, ingredients or raw materials.

### **Risk**

The product of the probability of an adverse health effect and the severity of that effect, consequential to hazard in food when prepared and consumed according to its intended use.

### **Sanction Committee**

Committee that decides on possible sanctions based upon information provided by the FSSC Secretariat in case of unacceptable Conformity Assessment Body performance.

### **Standard**

A set of requirements against which something can be measured, judged or evaluated.

### **The Board**

The FSSC 22000 Foundation's management board.

### **The Program**

The FSSC Global Markets food safety assessment program.

### **Vehicle**

Any device used for the conveyance of raw material, ingredients, food, feed or packaging that is capable of being moved upon roadways, railways, waterways or airways.

### **Witnessed assessment**

Periodic on-site observation of an assessor by the approved supervisor of the Conformity Assessment Body in order to monitor and evaluate the performance of the assessor.