Standard HACCP Plus

Circular economy
Safety of products
Sustainability

The HACCP Plus Standard is an initiative that safeguards of food, feed products and related industries, sold on the global market and ensures consistent, competent and independent certification practices which includes European Green Deal and Farm to Fork Strategy.

Originally known as the KACCP+ Standard, it was released in 2020. Assessment against the Standard enables certified organisations to demonstrate full traceability of compliant products and services, from approved sustainable production of raw material sourced from responsible chain of custody, to the manufacture, traders and delivery of safe and low carbon emission products. Scheme covers also relevant services in the chain.

Certification is achieved through an application process and audit against the HACCP+ Standard. With this standard your organization can proof contribution to sustainable development and GHG reduction.

SUSTAINABILITY
FROM FARM TO FORK
HACCP +

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Certified organisations are able to use the “HACCP+ Assured” mark, which signifies compliance and commitment to the HACCP+ Standard. Mark can be applied on the products and services by the certified scope.

The HACCP+ Standard is subject to continual review and improvement, to ensure that it continues to meet the requirements of interested parties in the provision and use of safe, responsible sourced products and services for the international market.

The HACCP+ Standard is an opportunity to interact and to get to know companies that already adopt circular economy models, to orient themselves on a path of improving business processes and developing new market opportunities.

Best regards

Warsaw, 20.04.2021