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**Prerequisite programmes on food  
safety —**

**Part 4:  
Food packaging manufacturing**

*Programmes prérequis pour la sécurité des denrées alimentaires —  
Partie 4: Fabrication des emballages alimentaires*



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## Introduction

ISO 22000 sets out specific food safety requirements for organizations in the food chain. One such requirement is that organizations establish, implement and maintain prerequisite programmes (PRP) to assist in controlling food safety hazards (ISO 22000:2005, 7.2). In addition to addressing the requirements of ISO 22000:2005, 7.2, this Technical Specification includes communication requirements from ISO 22000:2005, 5.6.

This part of ISO/TS 22002 is intended to be used to support management systems designed to meet the requirements specified in ISO 22000, and sets out the detailed requirements for those programmes.

This part of ISO/TS 22002 does not duplicate requirements given in ISO 22000 and is intended to be used in conjunction with ISO 22000, e.g. the effectiveness of measures taken according to this Technical Specification to protect against contamination of the food packaging are intended to be reviewed.

Intended use of the food packaging needs to be fully understood so that any food safety hazard can be identified and addressed through appropriate food packaging design, which is covered in this Technical Specification under communication in [4.14](#) (Food packaging information and customer communication) in combination with clauses/subclauses in ISO 22000 as shown in [Annex A](#).