

ISO 22000:2005 – Food Safety Management System In addition to general quality management, Dhofar Beverages places special emphasis on food safety – a critical aspect for any company dealing with beverages and edible products. This covers everything from checking the quality of water sources for its bottled water, to monitoring processing temperatures for juice pasteurization, to proper storage and transport conditions for finished goods. For instance, under FSMS requirements, Dhofar would have traceability systems to track batches of products and withdraw them if a safety concern arises, thereby reducing health risks for consumers. By following ISO 22000:2005, Dhofar ensures that food safety hazards are identified and controlled at every step of its production and supply chain. These audits and continual checks lead to improved supply chain management and potentially lower overall auditing costs over time, as issues are caught early. ISO 22000 is a standard that integrates the principles of food safety (including HACCP, discussed below) into a comprehensive management system. Being ISO 22000 certified gives greater confidence in the safety of Dhofar's products – both to regulators and customers. The certification also implies that the company undergoes regular audits of its food safety practices. It means the company has documented procedures to prevent contamination and respond to any safety issues swiftly.