



The Complete Guide to

# FMCG Certifications

A practical overview of 11 key certifications  
for food, beverage, and consumer goods brands

A FREE RESOURCE BY FC SOLS

FC SOLS • FMCG CORE SOLUTIONS  
2026 Edition

# Welcome

---

Certifications are no longer a differentiator — they're a requirement. Whether you're a food manufacturer entering new export markets, a cosmetics brand scaling into retail, or a supplier responding to buyer audits, the right certification can open doors, while the wrong one can waste time and money.

This guide is designed to give founders, brand owners, and QA teams a clear, jargon-free overview of the certifications that matter most in the global FMCG landscape — what they are, who they're for, what they require, and where they fit in your market strategy.

At FC SOLS, we help FMCG businesses navigate compliance and certification with clarity and confidence. This guide reflects the same practical approach we bring to every client engagement.

## How to use this guide

Skim the overview to identify the certifications most relevant to your product and markets. Each certification has its own dedicated page covering scope, requirements, and market value. The comparison matrix at the end helps you see them side by side at a glance.

# What's Inside

---

- 01 Non-GMO Project Verified**  
North America's most recognized non-GMO label.

---

- 02 USDA Organic & EU Organic**  
The gold standard for organic claims in two major markets.

---

- 03 FSSC 22000 (GFSI-Recognized)**  
A globally benchmarked food safety scheme accepted by major retailers.

---

- 04 ISO 22000**  
The international foundation for food safety management.

---

- 05 ISO 9001**  
The world's most widely adopted quality management standard.

---

- 06 HACCP**  
The systematic framework that underpins modern food safety.

---

- 07 GMP+ FSA**  
The benchmark for feed safety assurance worldwide.

---

- 08 EcoVadis**  
The leading sustainability rating for global supply chains.

---

- 09 Kosher Certification**  
Access to the kosher consumer market and a recognized quality marker.

---

- 10 Halal Certification**  
Essential access to one of the world's largest and fastest-growing consumer markets.

---

- 11 Good Manufacturing Practices (GMP)**  
The universal foundation for quality and safety in production.

# Why Certifications Matter

---

## Market Access

Many export markets and retail channels will not accept uncertified products. The right certification is often the difference between being on the shelf and being shut out.

## Buyer Confidence

Global retailers, importers, and distributors increasingly use certifications as the baseline for supplier approval. A strong certification portfolio shortens the sales cycle.

## Regulatory Alignment

Certifications like HACCP, GMP, and ISO 22000 align closely with legal requirements in the US, EU, UK, and beyond — making compliance faster and audit trails cleaner.

## Premium Pricing

Claims like Organic, Non-GMO, Halal, and Kosher allow brands to command premium price points and unlock access to specific consumer segments that value them.

## Operational Excellence

Certifications such as ISO 9001 and FSSC 22000 drive internal discipline, reduce defects, and create the kind of operational consistency that scales.

## 01

# Non-GMO Project Verified

*North America's most recognized non-GMO label.*

---

## WHAT IT IS

A third-party verification that a product has been produced in compliance with comprehensive standards for GMO avoidance, including testing of major-risk ingredients and traceability throughout the supply chain.

## WHO IT'S FOR

Food, beverage, and personal care brands — particularly those targeting health-conscious North American consumers or entering premium retail channels.

## KEY REQUIREMENTS

PCR testing of at-risk ingredients (corn, soy, canola, sugar beet, etc.), segregation controls, traceability documentation, annual audits, and approved on-pack label usage.

## WHY IT MATTERS

Strong consumer recognition drives purchase decisions. The butterfly seal is frequently required by natural retailers and is a measurable sales driver in the organic and natural food segment.

**PRIMARY MARKETS** United States • Canada • Export to North America

## 02

## USDA Organic & EU Organic

*The gold standard for organic claims in two major markets.*

---

### WHAT IT IS

Two distinct regulatory frameworks — the USDA National Organic Program (NOP) in the United States and EU Regulation 2018/848 — that govern how food, feed, and cosmetics can be labelled and sold as organic.

### WHO IT'S FOR

Growers, processors, handlers, and brand owners producing or importing organic food, beverages, personal care products, or textiles into the US or EU.

### KEY REQUIREMENTS

3-year transition period for land, prohibited substances list compliance, detailed production and handling records, annual on-site inspection by an accredited certifying body, and mandatory labelling rules.

### WHY IT MATTERS

Organic products command premium pricing and protected shelf space. Without certification, the word 'organic' cannot legally appear on product packaging in either market.

**PRIMARY MARKETS** United States (USDA NOP) • European Union (EU 2018/848) • Global export

## 03

## FSSC 22000 (GFSI-Recognized)

*A globally benchmarked food safety scheme accepted by major retailers.*

### WHAT IT IS

The Food Safety System Certification 22000 scheme combines ISO 22000, sector-specific prerequisite programs (ISO/TS 22002-x), and additional FSSC requirements into one comprehensive, GFSI-benchmarked standard.

### WHO IT'S FOR

Food and beverage manufacturers, packaging producers, animal feed producers, transport and storage providers, and catering operators supplying global brands.

### KEY REQUIREMENTS

HACCP-based food safety plan, prerequisite programs, management system, food safety culture, defense and fraud mitigation plans, and internal audits — verified through unannounced third-party audits.

### WHY IT MATTERS

Required or strongly preferred by major global retailers and brand owners (Walmart, Tesco, Nestlé, Unilever, etc.) as part of their supplier approval processes.

**PRIMARY MARKETS** Global supply chain • Required by GFSI-aligned retailers worldwide

# 04

## ISO 22000

*The international foundation for food safety management.*

---

### WHAT IT IS

An internationally recognized standard specifying requirements for a food safety management system that integrates HACCP principles with a systems-based management approach and communication across the food chain.

### WHO IT'S FOR

Any organization in the food chain — from primary producers to processors, transporters, retailers, and packaging and service suppliers — regardless of size.

### KEY REQUIREMENTS

Food safety policy and objectives, hazard analysis, operational prerequisite programs, HACCP plan, management review, internal audits, and continual improvement processes.

### WHY IT MATTERS

Builds a credible food safety foundation, streamlines compliance with multiple regulations, and serves as the base layer for more advanced schemes like FSSC 22000.

**PRIMARY MARKETS** Global • Recognized in 160+ countries

# 05

## ISO 9001

*The world's most widely adopted quality management standard.*

---

### WHAT IT IS

An international standard defining requirements for a quality management system (QMS) based on process thinking, customer focus, leadership engagement, and continual improvement.

### WHO IT'S FOR

Any organization of any size or industry — manufacturing, services, food, cosmetics, logistics, consulting — seeking to demonstrate consistent quality to customers and stakeholders.

### KEY REQUIREMENTS

Defined quality policy, documented processes, risk-based thinking, customer satisfaction monitoring, internal audits, management reviews, and corrective action systems.

### WHY IT MATTERS

Often a prerequisite for tenders and B2B contracts, improves operational consistency, reduces defects and rework, and signals credibility to international buyers.

**PRIMARY MARKETS** Global • Over 1 million certified organizations in 180+ countries

# 06

## HACCP

*The systematic framework that underpins modern food safety.*

---

### WHAT IT IS

Hazard Analysis and Critical Control Points — a preventive, science-based system that identifies, evaluates, and controls biological, chemical, and physical hazards in food production.

### WHO IT'S FOR

Every food business, from small processors to multinational manufacturers. HACCP is often a legal requirement and the foundation for nearly all advanced food safety certifications.

### KEY REQUIREMENTS

Seven core principles: hazard analysis, critical control points, critical limits, monitoring procedures, corrective actions, verification, and record-keeping.

### WHY IT MATTERS

Mandatory in many jurisdictions (including the US FDA, EU, Canada, and Australia), and the base requirement for exporting food products to most regulated markets.

**PRIMARY MARKETS** Global • Mandatory across most regulated food markets

## 07

**GMP+ FSA***The benchmark for feed safety assurance worldwide.***WHAT IT IS**

The GMP+ Feed Safety Assurance scheme — a comprehensive feed safety certification covering production, trade, storage, and transport of animal feed, recognized across major global supply chains.

**WHO IT'S FOR**

Animal feed manufacturers, raw material suppliers, traders, storage and transport operators, and anyone supplying feed ingredients to certified buyers.

**KEY REQUIREMENTS**

HACCP-based feed safety plan, supplier approval, product monitoring, traceability, early warning systems, and regular third-party audits.

**WHY IT MATTERS**

Widely required for feed exports into the European Union and increasingly across Asian and Middle Eastern markets. Unlocks access to major integrators and feed buyers.

**PRIMARY MARKETS** European Union • Global feed supply chain

## 08

## EcoVadis

*The leading sustainability rating for global supply chains.*

---

### WHAT IT IS

A business sustainability assessment platform that evaluates companies across four themes — Environment, Labor & Human Rights, Ethics, and Sustainable Procurement — and awards Bronze, Silver, Gold, or Platinum medals.

### WHO IT'S FOR

Suppliers of all sizes — especially those serving multinational brands that require documented sustainability performance as part of their procurement process.

### KEY REQUIREMENTS

Evidence-based online questionnaire covering policies, actions, and results across 21 indicators; supporting documentation; and periodic reassessment.

### WHY IT MATTERS

Increasingly required by large buyers (L'Oréal, Johnson & Johnson, Nestlé, Coca-Cola, etc.) as a condition of continued business. A strong rating opens premium supply chains.

**PRIMARY MARKETS** Global • Used by 130,000+ companies across 180+ countries

## 09

## Kosher Certification

*Access to the kosher consumer market and a recognized quality marker.*

---

### WHAT IT IS

Certification confirming that a product has been produced in compliance with Jewish dietary laws (kashrut), issued and supervised by an accredited kosher certifying agency such as OU, OK, Star-K, or KOF-K.

### WHO IT'S FOR

Food and beverage producers, ingredient suppliers, food service providers, and private-label manufacturers targeting kosher-observant consumers or export markets.

### KEY REQUIREMENTS

Ingredient review and approval, facility inspection, supervision by a certifying rabbi (mashgiach), approved production schedules, and use of the certifying agency's mark.

### WHY IT MATTERS

Beyond the observant community, kosher certification is widely viewed as a sign of quality and cleanliness, and unlocks access to significant North American retail shelf space.

**PRIMARY MARKETS** United States • Global kosher-observant consumers

## 10

## Halal Certification

*Essential access to one of the world's largest and fastest-growing consumer markets.*

---

### WHAT IT IS

Certification confirming compliance with Islamic dietary laws, issued by recognized halal certifying bodies such as JAKIM (Malaysia), MUI (Indonesia), ESMA (UAE), SFDA (Saudi Arabia), HFCE, or GCC-accredited authorities.

### WHO IT'S FOR

Food and beverage producers, meat and poultry processors, cosmetics and personal care brands, pharmaceutical and nutraceutical manufacturers serving Muslim-majority markets or communities.

### KEY REQUIREMENTS

Ingredient and process review, facility assessment, prohibition of haram substances and cross-contamination, proper slaughter procedures (for meat), and ongoing supervision.

### WHY IT MATTERS

Provides access to the global halal market — estimated at over USD 2 trillion annually — and is mandatory for sale in many Muslim-majority countries including Malaysia, Indonesia, and the GCC.

**PRIMARY MARKETS** Middle East & GCC • Southeast Asia • Pakistan • Global Muslim consumers (1.9B+)

## 11

# Good Manufacturing Practices (GMP)

*The universal foundation for quality and safety in production.*

---

## WHAT IT IS

A framework of minimum requirements ensuring that products are consistently produced and controlled according to quality and safety standards — applied across food, cosmetics, dietary supplements, and pharmaceutical sectors.

## WHO IT'S FOR

Manufacturers of food, beverages, cosmetics, nutraceuticals, dietary supplements, and pharmaceutical products — often as a regulatory requirement or a customer expectation.

## KEY REQUIREMENTS

Facility design and hygiene, qualified personnel, equipment controls, raw material management, documentation and batch records, quality control testing, and complaint handling.

## WHY IT MATTERS

Frequently mandated by regulators (FDA, EU authorities, etc.) and by major customers as a baseline quality requirement. GMP compliance is often the gateway to more advanced certifications.

**PRIMARY MARKETS** Global • Regulatory baseline in most regulated industries

# Quick Comparison Matrix

Use this matrix as a quick reference when deciding which certifications to prioritize based on your product category and target markets.

Certification	Category	Primary Sectors	Key Markets
<b>Non-GMO Project</b>	Consumer Label	Food, Beverage, Supplements	USA, Canada
<b>USDA / EU Organic</b>	Regulated Claim	Food, Cosmetics, Textiles	USA, EU
<b>FSSC 22000</b>	Food Safety (GFSI)	Food Manufacturing, Packaging	Global
<b>ISO 22000</b>	Food Safety	Entire Food Chain	Global
<b>ISO 9001</b>	Quality Management	All Industries	Global
<b>HACCP</b>	Food Safety	All Food Businesses	Global (often mandatory)
<b>GMP+ FSA</b>	Feed Safety	Animal Feed Sector	EU, Global Feed Chain
<b>EcoVadis</b>	Sustainability Rating	All Industries	Global Buyers
<b>Kosher</b>	Dietary Certification	Food, Beverage, Ingredients	USA, Global
<b>Halal</b>	Dietary Certification	Food, Cosmetics, Pharma	GCC, SE Asia, Pakistan
<b>GMP</b>	Quality / Safety Baseline	Food, Cosmetics, Supplements, Pharma	Global

# How FC SOLS Helps

---

Choosing the right certifications is only the first step. Achieving and maintaining them requires clear documentation, internal systems, audit readiness, and ongoing compliance management. That's where we come in.

FC SOLS works with FMCG brands, manufacturers, and importers to design efficient, audit-ready certification pathways — without the overhead of a large consulting firm.

## Gap Analysis

We benchmark your current operations against your target certification to identify exactly what's missing and what's already in place.

## Audit Preparation

We prepare your team for the audit experience, conduct internal mock audits, and walk you through real auditor expectations.

## Documentation & Systems

We build the manuals, SOPs, records, and monitoring systems auditors expect — tailored to your business, not copied from templates.

## Ongoing Compliance

Certification isn't one-and-done. We help you maintain compliance through recertification cycles, internal reviews, and continuous improvement.

LET'S GET STARTED

## Ready to get certified?

Talk to our team for a free consultation tailored to your product, target markets, and growth plans.

WEBSITE  
[www.fcsols.com](http://www.fcsols.com)

EMAIL  
[info@fcsols.com](mailto:info@fcsols.com)

GET IN TOUCH  
Book a free consultation through our website

This guide is provided for general informational purposes only and does not constitute regulatory or legal advice. Certification requirements evolve — always verify current requirements with the relevant accrediting body.