Application of the modular approach of HACCP – An insight into wheatgrass (*Triticum aestivum*)

Hazard analysis critical control point (HACCP) is an emerging concept protecting any and every manufacturing process, right from gathering the requirements up to the final step of development of the product. This can be applied to any desired and relevant field for the optimization of the overall process and attaining the best possible outcomes form the optimized process. Total Quality Management (TQM) forms the basis of HACCP analysis and this process is employed during the novel product development. The idea of the development of a novel recipe with the use of wheatgrass (*Triticum aestivum*) was to present this valuable plant in an alluring form, which can be enjoyed by all. The wheatgrass plant and its preparations have been consumed since ages, in different forms in order to maintain optimum health conditions. Determining various critical control points for the entire recipe development process and suggesting remedial measures was the chief aim. The entire procedure of the novel product development can thus be validated with the help of HACCP and is a step towards corrective action required for enhanced product quality, enriching the total product likeliness and acceptability. The novel product can be further used as a nutraceutical, promoting optimum health and nutrition.

Biography

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