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Food safety management systems: Requirements for any organisation in the food chain (ISO 22000:2005)

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Food safety is related to the presence of food-borne hazards at the point of consumption. Introduction of food safety hazards can occur at any stage of the food chain and hence adequate control throughout the food chain is essential. The food safety is ensured through the combined efforts of all the parties in the food chain organisations within the food chain range from feed producers and primary producers through food manufacturers, transport and storage operators and subcontractors to detail and food service outlets and service providers. The international standard ISO 22000:2005 specifies for a food safety management system recognised the following key elements to ensure food safety along the food chain namely interactive communication, system management, Prerequisite Programmes (PRPs), Hazard Analysis Critical Control Point Principles (HACCP). Effective food management system is established, operated and updated and incorporated into the overall management activities of the organisation. The international standard integrates the principles of hazard analysis and application steps developed by the Codex Alimentarius Commission. By means of auditable standards, it combines HACCP plan with Prerequisite Programme (PRPs). During hazard analysis, the organisation ensures hazard control by combining PRP(s), operational PRP(s) and HACCP plan. Obtaining ISO 22000:2005 Certificate ensures safety food to the consumers.

Biography

R Manavalan has completed PhD from Birla Institute of Technology & Science, Pilani, India. He is the "UGC BSR Faculty Fellow" at the Department of Pharmacy, Annamalai University to coordinate research at PG & PhD levels. He has published 120 papers in reputed journals.

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