

Introduction on HACCP

HACCP = Hazard Analysis and Critical Control Points

HACCP is a logical, scientific approach system to control hazards in food production. It's a preventive system which assures the safe production of food products.

Generally, 02-fragments can be found in "HACCP" system.

- "HACCP = HA + CCP"

HA = Hazard Analysis

CCP = Critical Control Point



HACCP application is based on technical and scientific principles which can assure food safety. HACCP application would include all processes from the "Farm to Fork" or "Farm to Table".

HACCP principle can be applied to purchasing, pre-processing/pre-production, process/production, transportation and distribution. HACCP principle can also be applied on home preparation, hotel/restaurant etc.

It's a systematic preventative system which uses common application of science based principle. In general, it's a preventive system rather than the inspection system to control the food safety hazards. Mainly, the finished goods or end product inspection cannot control the food safety. In this situation, HACCP is the best systematic approach for the goal.

HACCP is called a systematic approach, because there are 02 reasons...

- Structural Hazard Analysis
- Systematic Application

As HACCP is a science-based approach, so the controls that are placed in the process should be based on scientific information.

The final objectives of HACCP to conform...

- The process is safe as possible
- The product is safe as possible

Moreover, these doesn't mean the HACCP can provide 100% assurance of food safety to consumers. Safety assurance comes from...

- Identifying of hazards
- Establishing control for hazard (identified)
- Periodic monitoring the control applied
- Periodically verifying the system
- Periodically validating the system
- Training to personnel, etc.

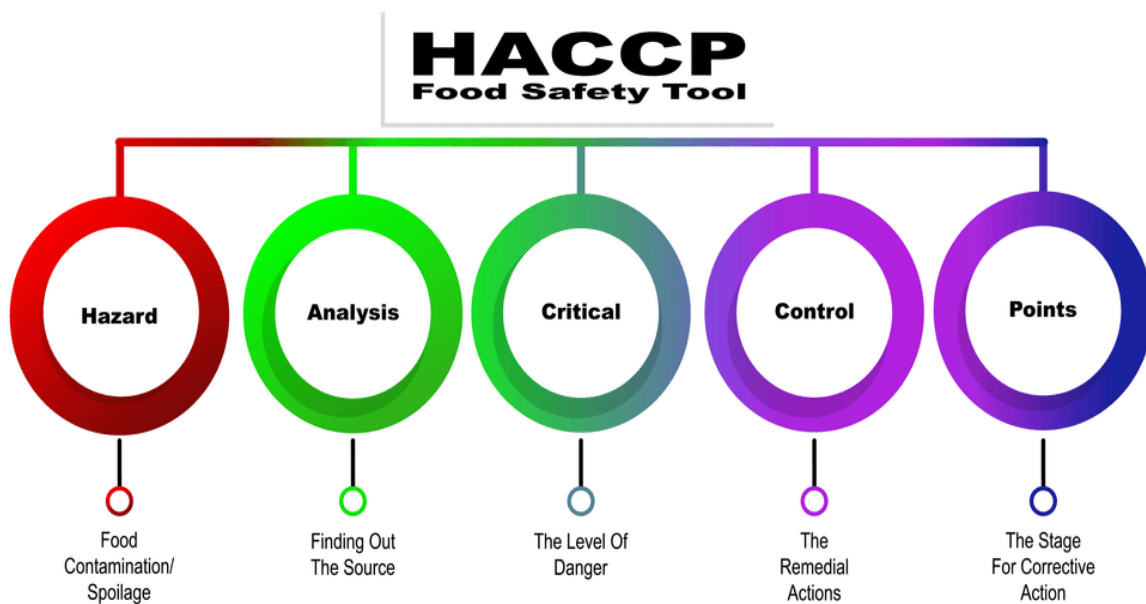


Figure: HACCP

Benefits of HACCP:

- Systematic approach
- Hazard identification
- Preventative
- Cost effective

Technical Resources

- Collaboration
- Facilitates international trade

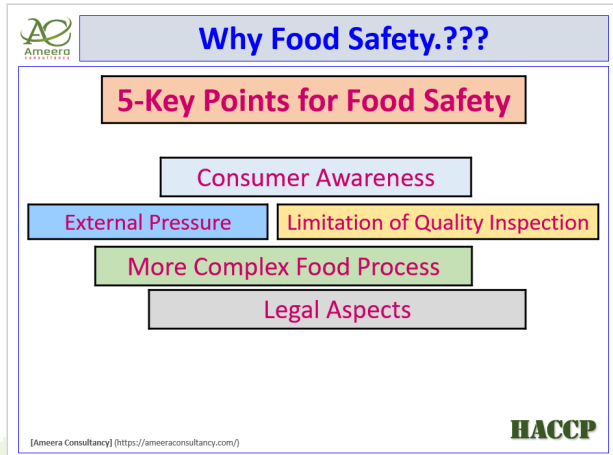
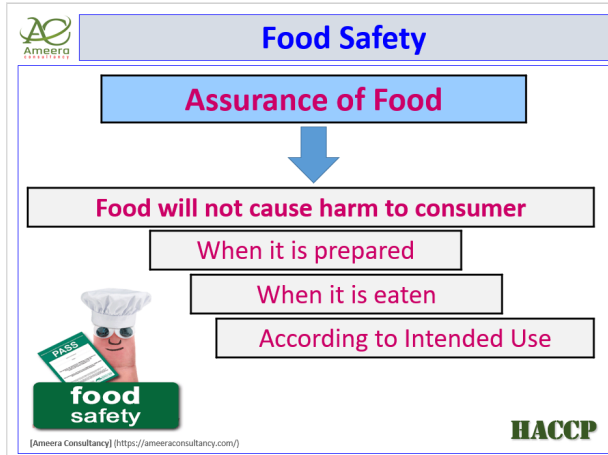


Figure: HACCP

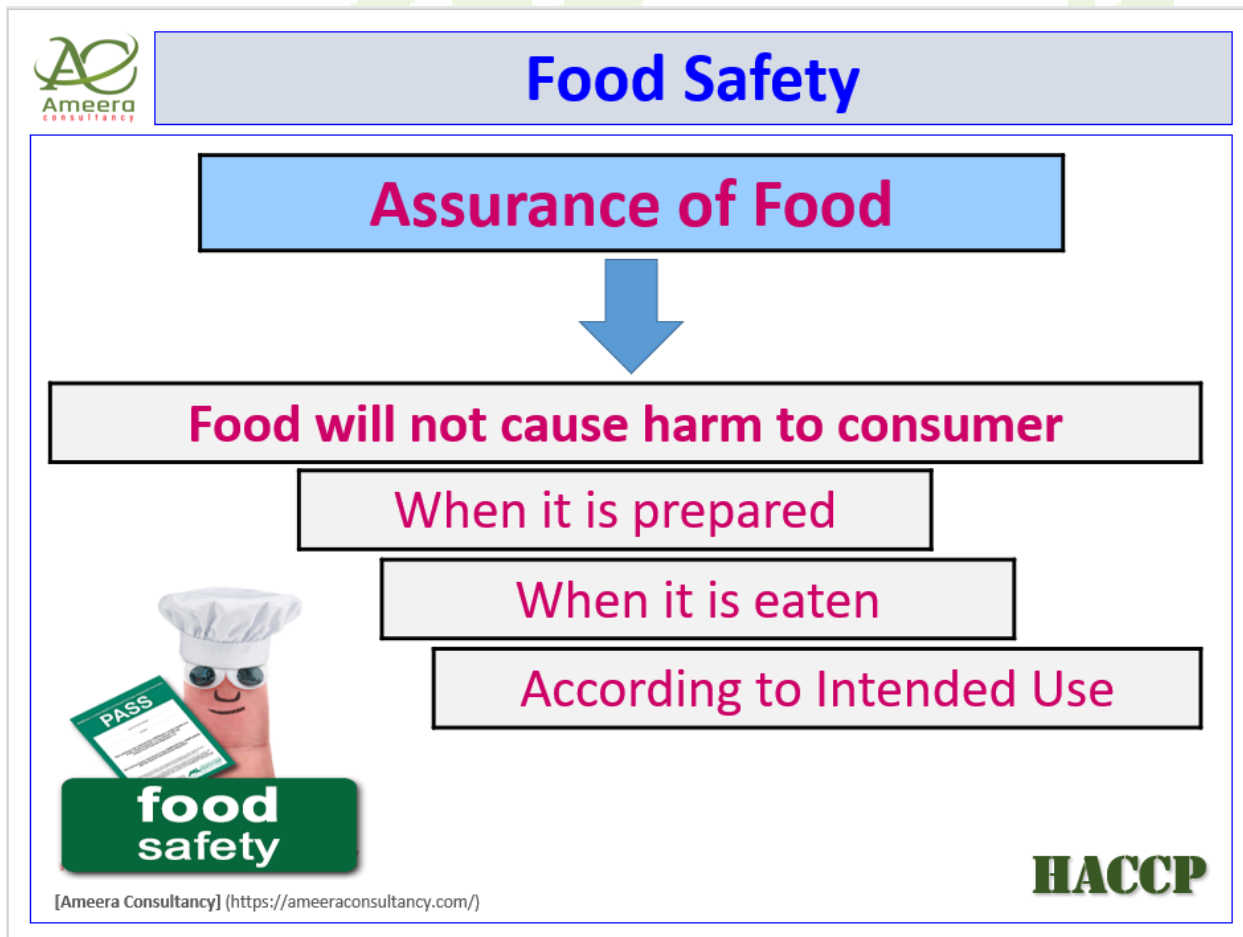


Figure: HACCP

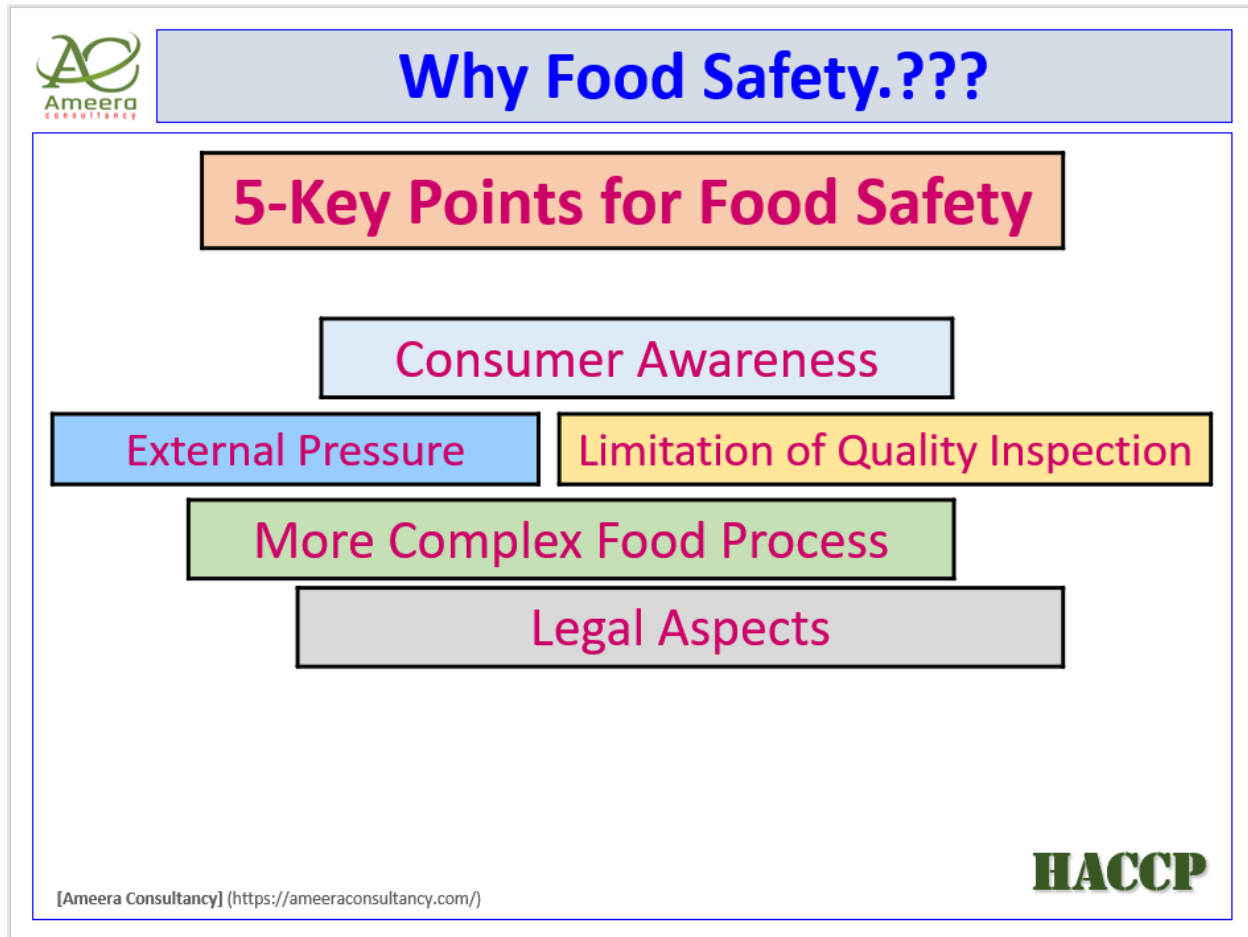


Figure: HACCP

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