

DRAWING UP A RACCP SYSTEM IN "APRICOT ICECREAM" PRODUCTION

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Abstract

In conditions of modern food production demands of our country food industry, it is absolutely necessary that all companies shall revise their attitude about hygienic production. This mean, respectively, applying of hygienic production standards, Good Making Practice code (GMP), the HA CCP system and finally realization and accreditation of quality system corresponding with ISO 9001 satandard. Shall be mentioned also the existence in our country of " Health Ministry Order" from 18 -th of october 1995, regarding to introduction and applying of HACCP system in food products circuit.

Using of HA CCP procedure is extremely usefıl and efficient, because the producer can't verify 100% of finite products. Even if, hypothetical, the complete production will be controlled by laboratory metho, still exist the probability of undetectible quality deviation.

The causes should be: incorect sampling, measure limits of used control device, human error or other imperfections, that could permit as some dangerous food products reach the consumer.