

Hazard analysis system and its impact on food product safety and its role in choosing the appropriate packaging for products

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Abstract:

The food industry around the world faces many challenges regarding food safety due to the lack of understanding of HACCP and other food safety management systems. A HACCP is a system for ensuring food safety by identifying, assessing, and controlling risks to human health or reducing the occurrence of these risks to the extent that they do not cause any danger to the health of consumers. There are seven principles of HACCP that allow packaging companies to review their production through a structured approach to identifying risks. These principles are used as steps for defining a new HACCP program or making changes to an existing HACCP program.

Conclusions were drawn that emphasized the importance of applying the HACCP system for food packaging to determine the potential risks that may be present, how to control them, and how to determine the extent to which the risk is eliminated or reduced to an acceptable level. And the necessity to have a list of raw materials suppliers of all raw materials for packaging and their suitability with different products and treatments. When packaging a specific product, the characteristics of both the product and the material must be studied well, with the necessary tests performed for them together to ensure the safety of food products and thus the safety of the consumer.

Research problem: Spoilage of products due to lack of good planning to choose the appropriate packaging for the product. Lack of risk analysis in the packaging stages exposes the product to hazards due to ignorance of the critical control points.

Confusion about understanding the difference between product spoilage and the severity of this and the product's lack of quality.

Aims of the research: Awareness of conducting an analysis of the various risks and their potential sources that affect food safety at the packaging.

Developing a set of steps and models to clarify steps to reduce risks or reduce them to the permissible limit.

Keywords:

Hazard Analysis - Critical Control Point - ISO 22000 – Product description.