ORGANIZATION AND IMPLEMENTATION OF THE HASPP SYSTEM

Savchuk T., Korolchuk S., Yurchenko O., Kormosh Z.
Lesya Ukrainka Volyn National University, Lutsk, Ukraine
Savchuk.Tanja@vnu.edu.ua

Improving the safety and quality of food products is an important issue for food manufacturers. In order for Ukrainian enterprises to be able to ensure and maintain the necessary level of product quality and be competitive, it is necessary to analyze the experience of foreign countries regarding the methodology of quality and safety management [1]. The HACCP system (Hazard Analysis Control Critical Points) is currently recognized as the most effective method of ensuring food safety in the world. This system is a scientifically based, rational, and systematic approach to product identification, assessment, and management of risks that may arise during the production, processing, storage, and use of food products. The known principles of the HACCP system are recommended for practical application by the Codex Alimentarius Commission and are mandatory for EU countries in all food enterprises [2]. The introduction of the HACCP system at the enterprise has the following advantages: the possibility of safety control during the entire cycle of food production; to distribute of the responsibility of personnel for the safety of the company's products, to increase in the confidence of consumers in the safety of the company's products due to the presence of documented evidence, significantly increases the investment attractiveness of the company; provide an opportunity to reduce the number of audits and inspection controls carried out at the enterprise by an external party [3-4]

It can be concluded that food product companies, implement the HACCP system at their enterprises, thereby ensuring the protection of their food products or trademark (brand) when promoting the product on the market. An important advantage of the HACCP system is its ability not to detect, but rather to predict and warn of errors with the help of step-by-step control throughout the entire chain of food production. This is guaranteed to provide consumers with the safety of food consumption, which is the primary and main task in the work of the entire food industry. The use production of a management system certified and built on the principles of HACCP enables food manufacturing companies to produce products that meet not only high European safety requirements but also products that can withstand the fierce competition of the European food market. In addition, the application of HACCP can be an excellent argument for confirming compliance with regulatory and legislative requirements

References:
1. Valyavskyi S. M. Product quality management at the enterprise in the conditions of Ukraine's accession to the EU.
   URL: 80http://www.economy.nayka.com.ua/?op=1&z=4617 (25.12.2021).
2. General overview of the implementation of food quality and safety standards. Kyiv, Berlin. 2021.
   URL:https://export.gov.ua/storage/PDF/Ogliad_standarti_iakosti_i_bezpeki_kharch_p rodu ktiv_v_ies.pdf (date of appeal: 25.12.2021).

3. Regulation of the European Parliament and the Council (EU) on food hygiene № 852/2004 dated April 29, 2004. URL: https://zakon.rada.gov.ua/laws/show/984_002-04#Text (date of appeal: 25.12.2021).
4. Fidel Toldra. Food Microbiology and Food Safety / Fidel Toldra. – Spain: Springer 2009. 669 p.