

Summary

The good manufacturing practices are essential requirements for organization in the food processing sector, has been developed to assist organizations to implement and operate effective manufacturing practices, to produce and process products as per specifications and reduce the risk of contamination. The design, documentation and implementation of an organization's GMP system is influenced by the specific needs of the products provided and the processes employed. And GLPs provide guidelines and better control for maintenance of instruments, environmental control, and preservation of test records. Over all in the food industries/laboratories there is no margin for error and one must follow good practices.