

Summary

HACCP (Hazard Analysis and Critical Control Points), ISO (International Organization for Standardization) and TQM (Total Quality Management) have become commonplace in the food industry. Everyone seems to have views on what should and should not be required of the industry. Food companies today cannot afford to operate without a comprehensive quality assurance (QA) program, which addresses the critical areas of food safety, and an HACCP and ISO program is essential in today's manufacturing climate.

HACCP and ISO food standards create confidence in the products we eat and drink. Their food standards provide benefits for all participants in the supply chain, from farm to transportation and logistics, from manufacturing to retailing and services, from consumers to regulators and analytical laboratories. HACCP and ISO bring all stakeholders on board to share best practice, promote state-of-the-art technology, and ensure safety and quality. Conformity to the above international standards helps reassure consumers that products are safe, efficient and good for the environment.