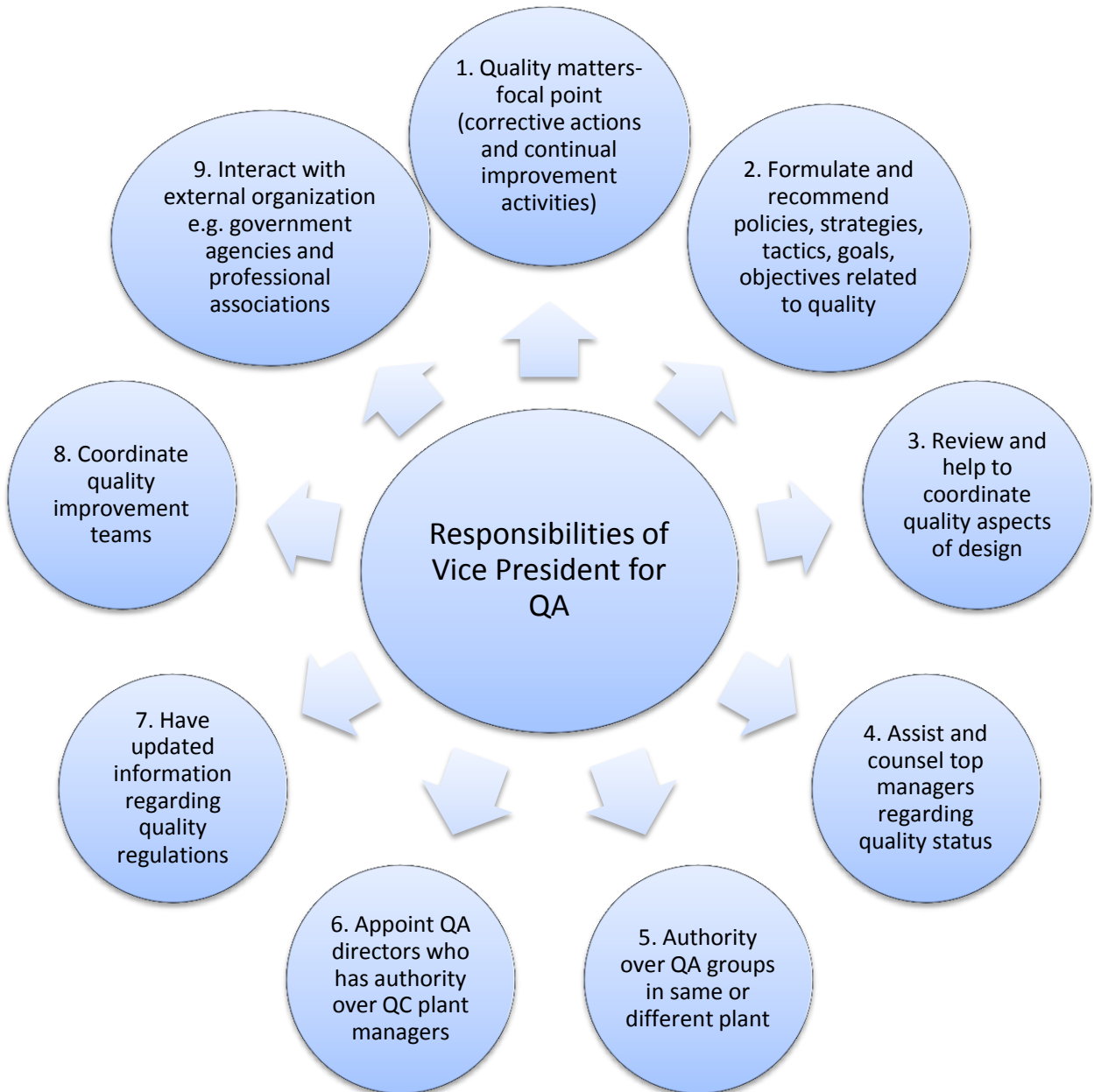


Quality Assurance (QA)

Fig 1.



The difference between quality assurance (QA) and quality control (QC) is blurred. The QC constitutes fundamental part of a QA program, but is normally associated with the production line. The QA is “all those planned and systematic actions necessary to provide adequate confidence that a product or service will satisfy given requirements for quality”. In other words, QA is a strategic management function that establishes policies, adapts programs to meet established goals, and provide confidence that these measures are being effectively applied. The QC on the other hand, is “the operational techniques and activities that are used to fulfill requirements for quality”.

Fig 2.

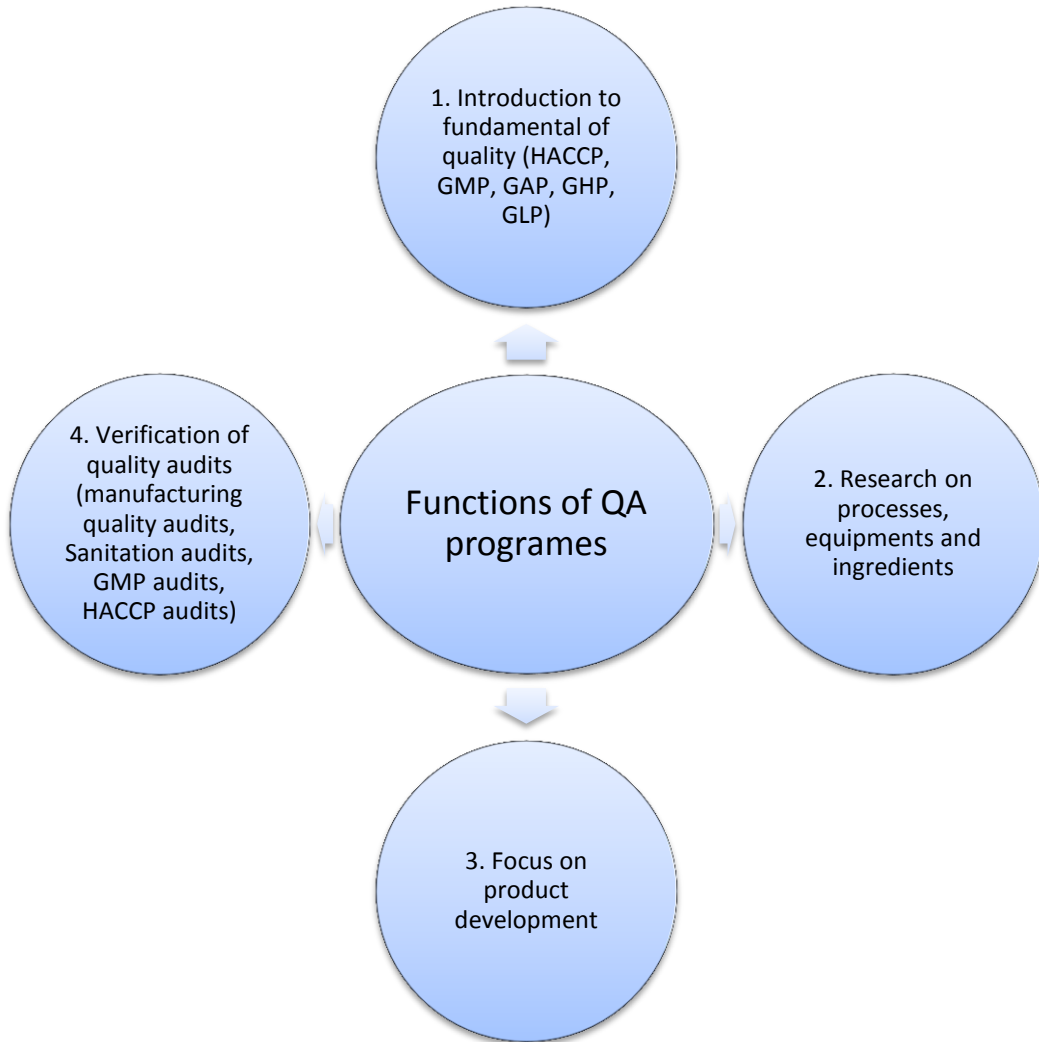


Fig 3.

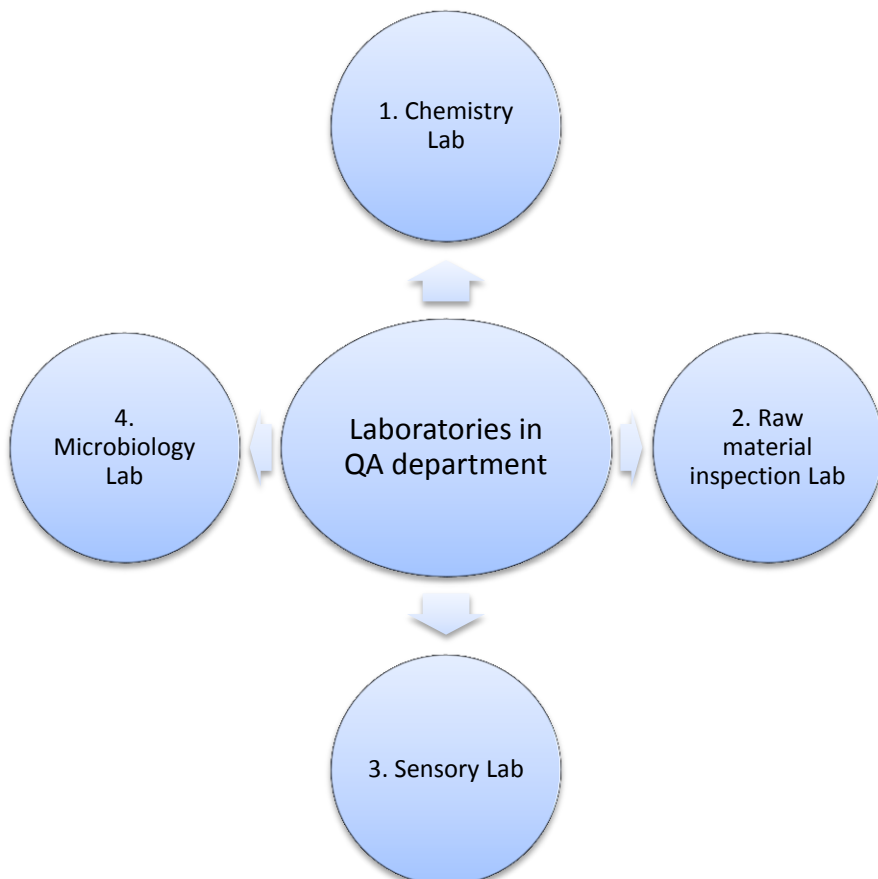


Fig 4.

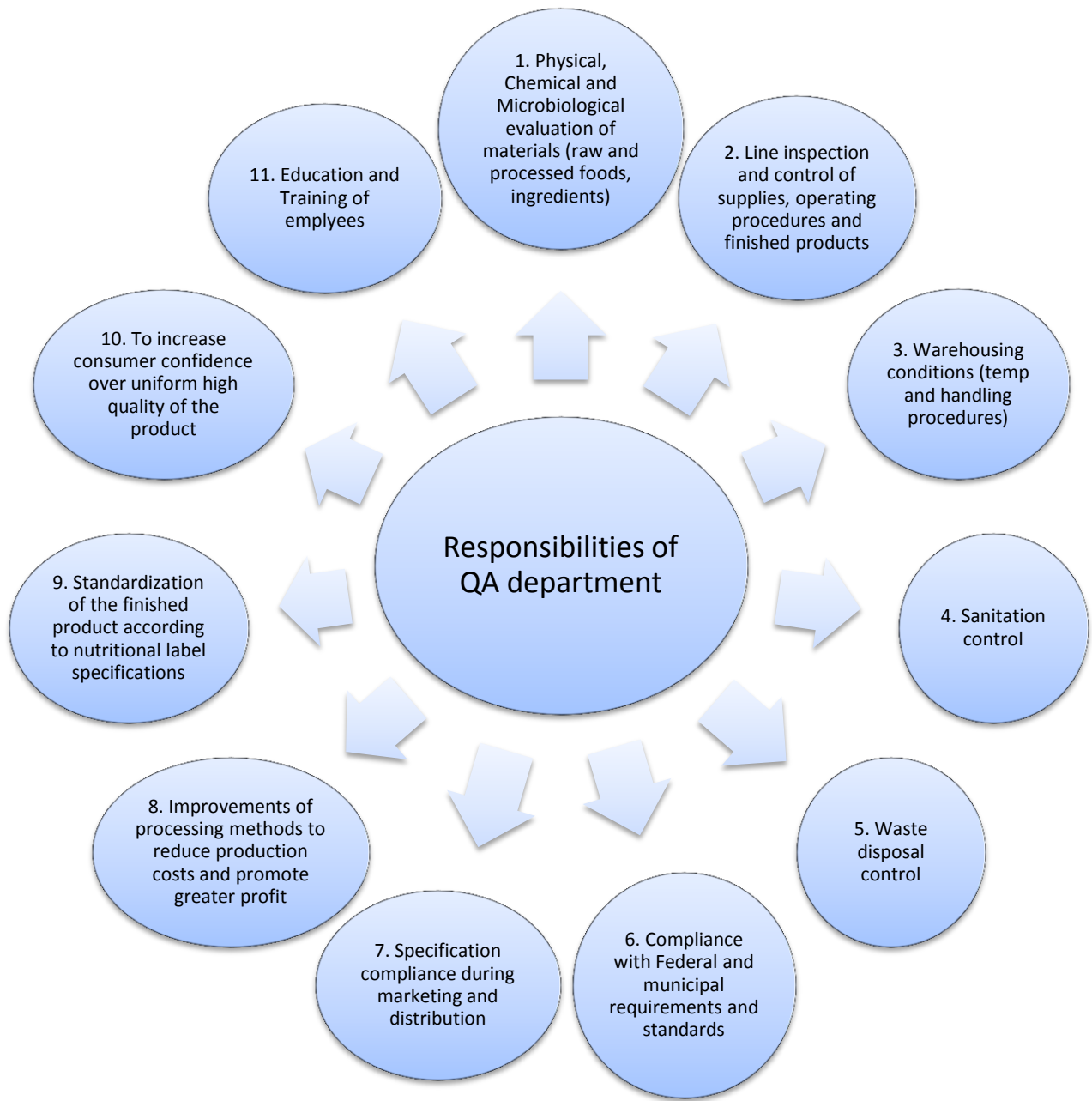


Fig 5.

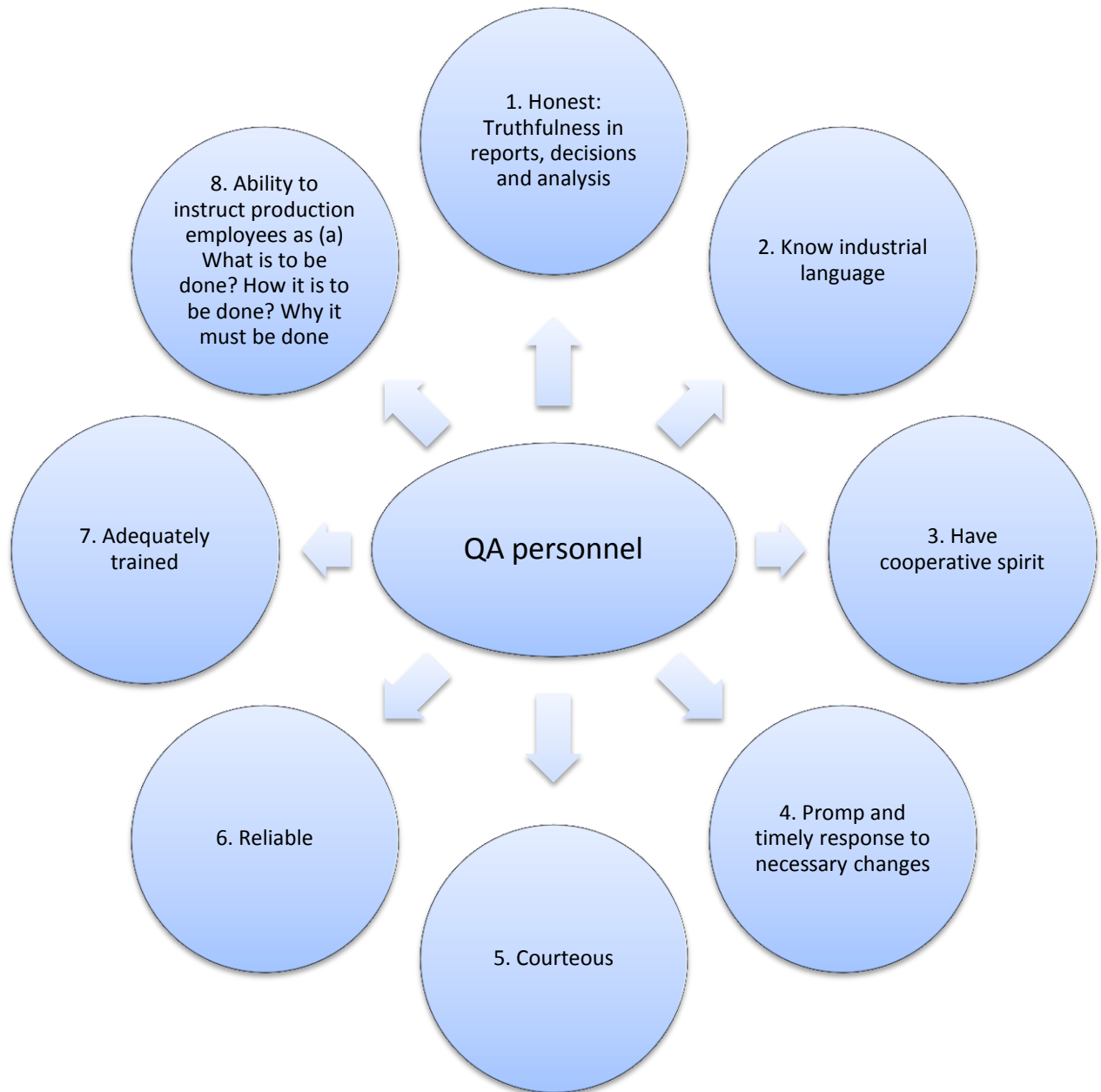


Fig 6.



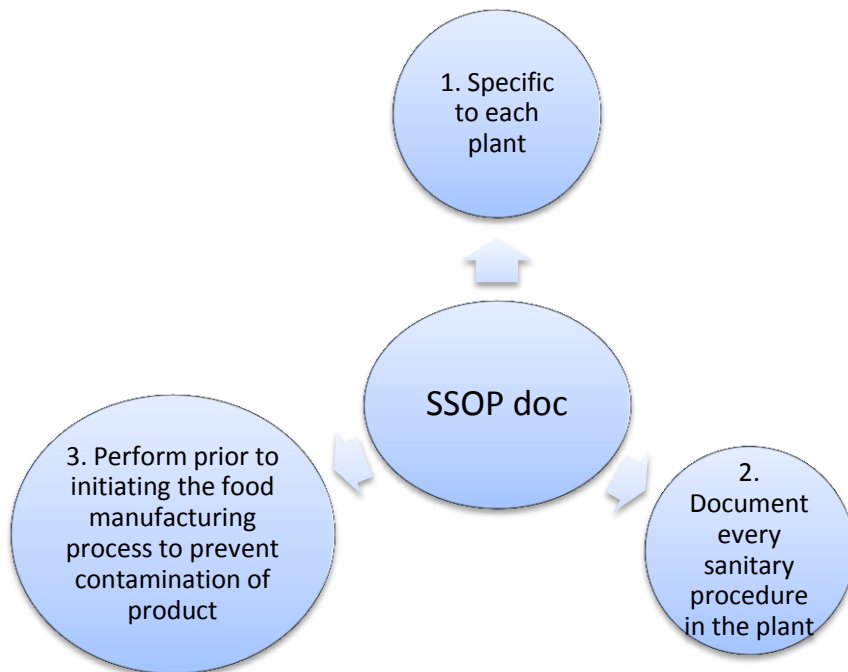
Fig 7.



Fig 8.



Fig 9.



QA audits

The most common types of audits in the food industry are given below:

- (1) Product manufacturing – in process monitoring which include testing and analysis using well documented appropriate procedures. Also known as manufacturing quality audits.
- (2) Plant Sanitation/GMP
- (3) Product Quality – Apply statistical process control (SPC) on data generated during processing
- (4) HACCP

Fig 10.

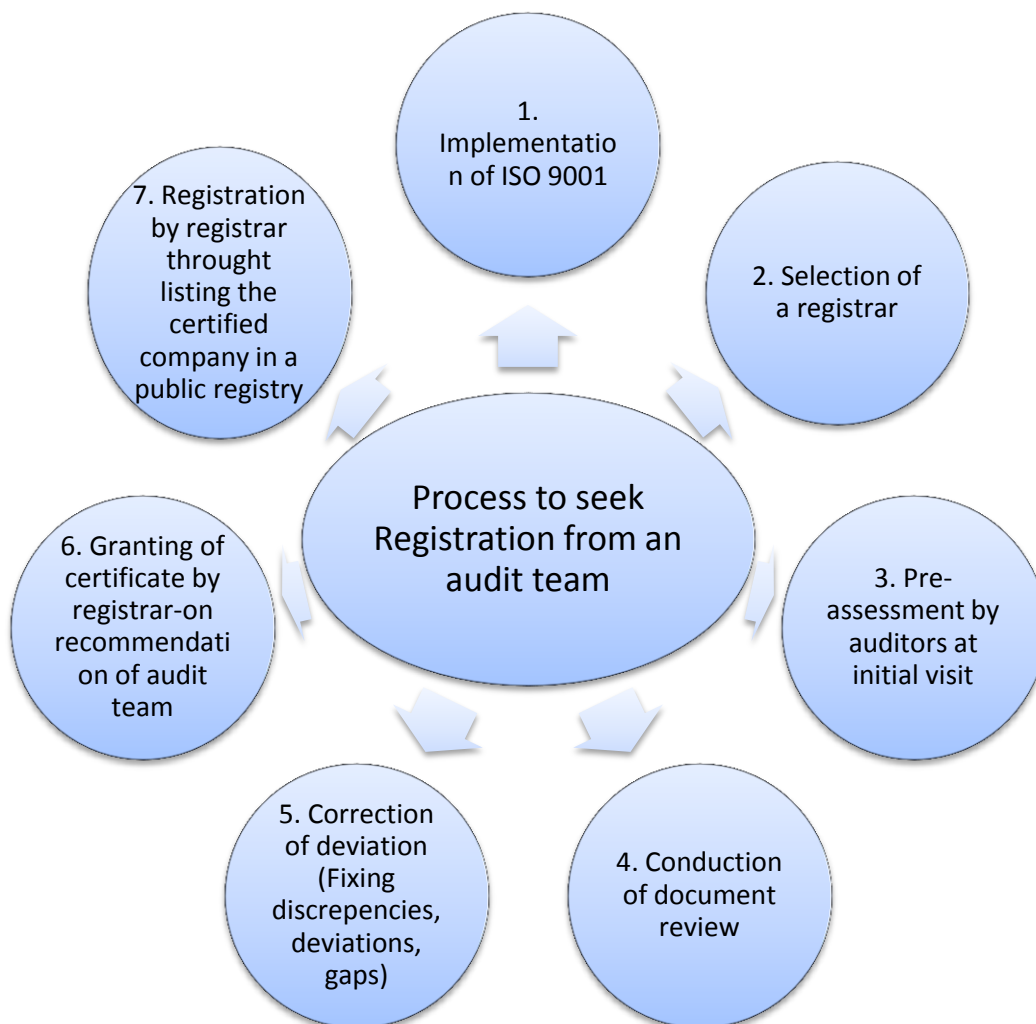


Fig 11.

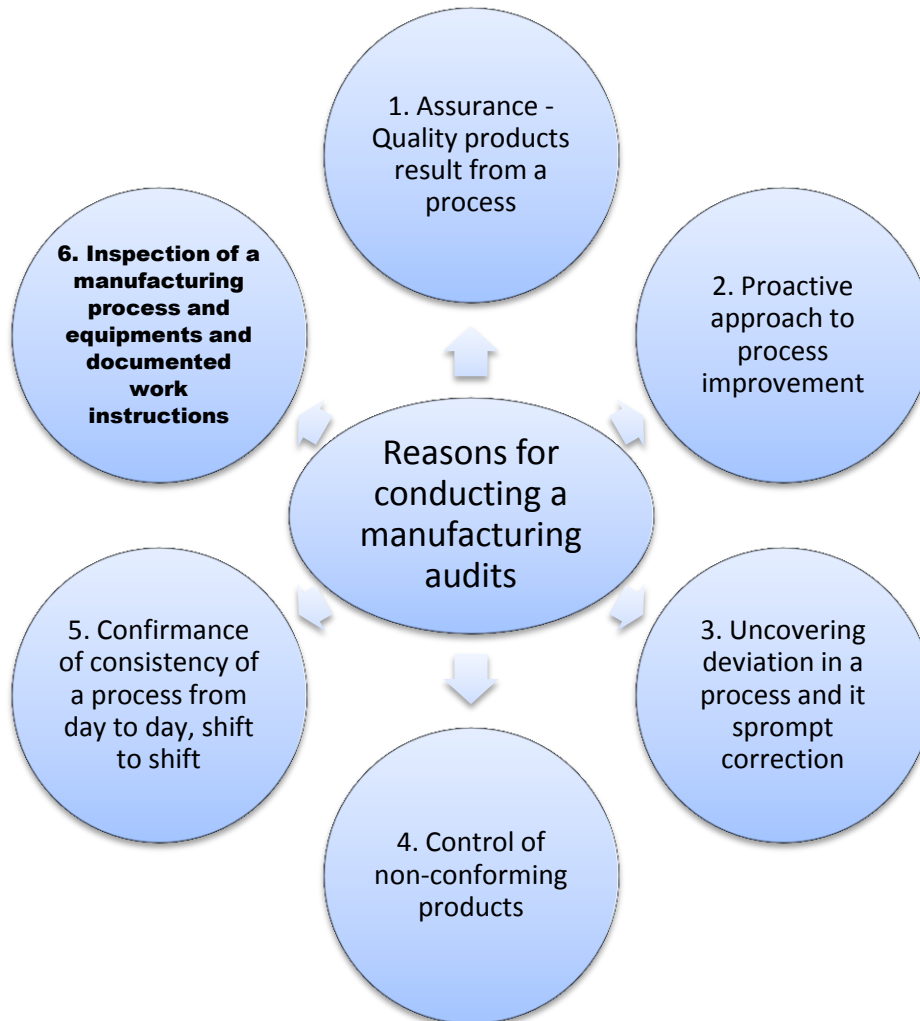


Fig 12.

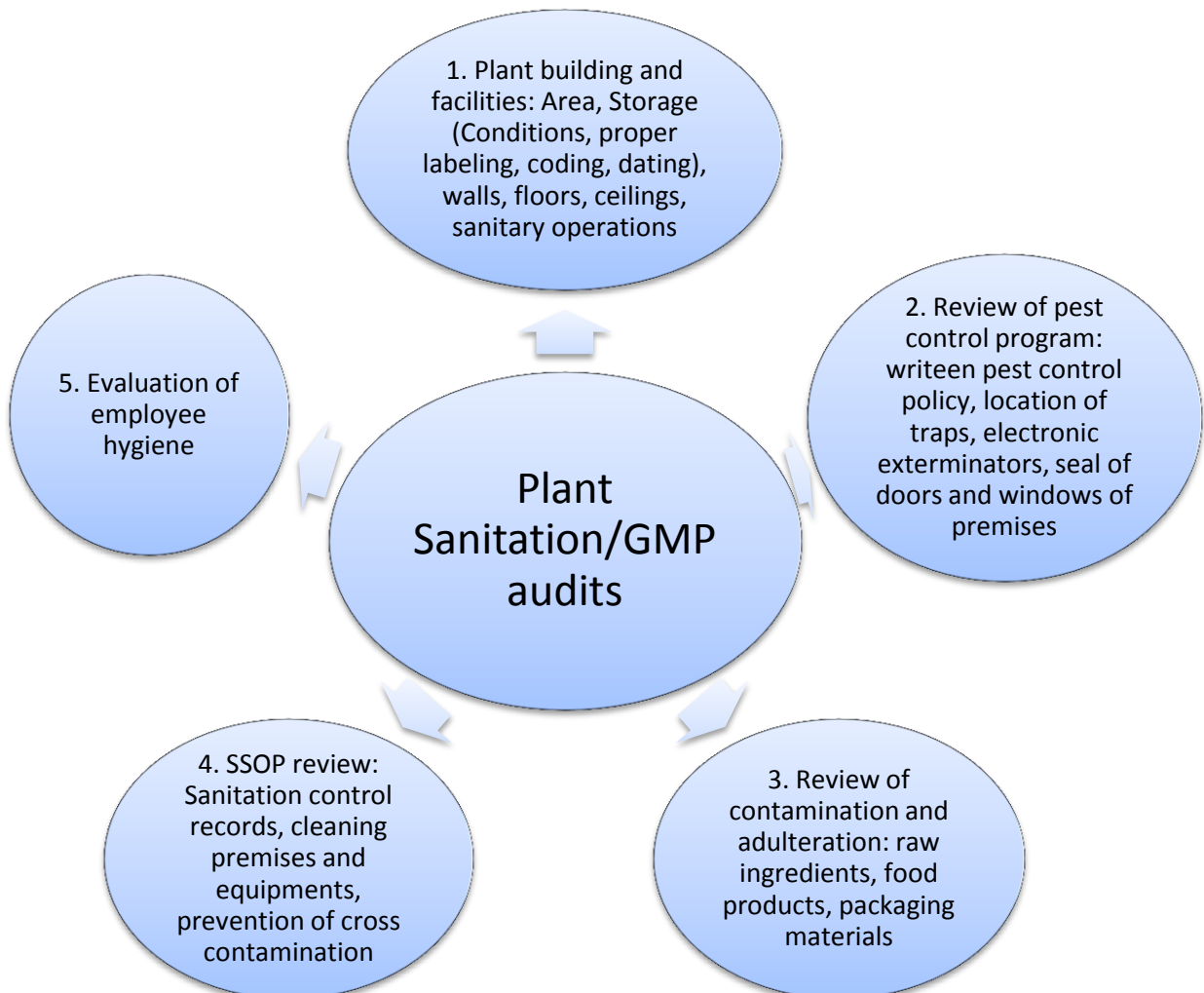


Fig 13.

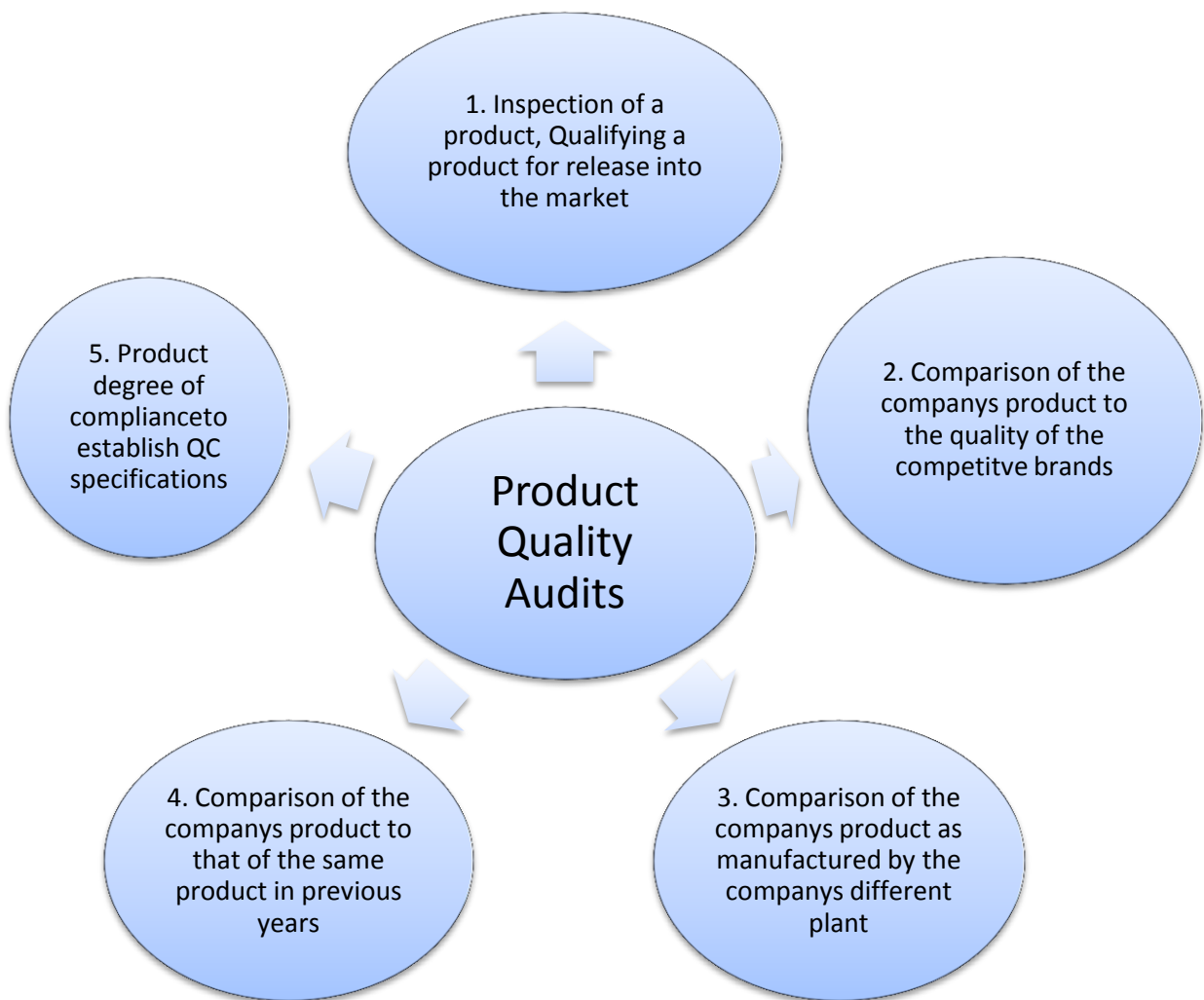


Fig 14.

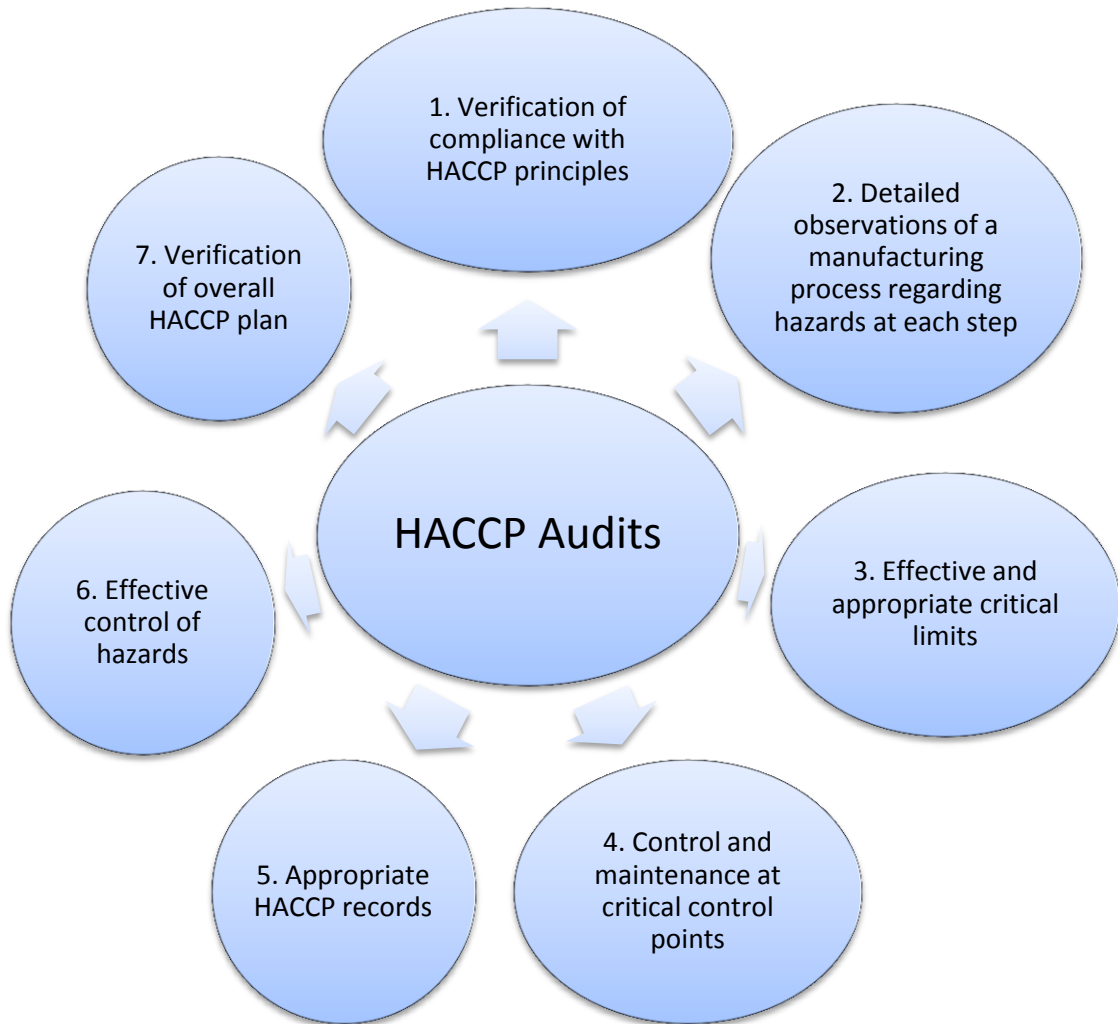


Fig 15.

