

Food quality

Food quality is the extent to which all the established requirements relating to the characteristics of food are met.

Food safety

Food safety is the assurance that food will not cause harm to the consumer when it is prepared and eaten according to intended use.

Systems and programs for food safety

- Food industry depends on the use of quality programs based on inspection and testing of food products for hazards and on GMPs for addressing food safety.
- From 1980, HACCP system is used specifically to achieve food safety (basis on prevention or elimination of unacceptable hazard level).
- The GMPs have been incorporated as pre-requisite program for the HACCP system.

Food laws & regulations

- The legal requirements for food safety and food quality have been established by many national governments, with the objectives of protecting consumers and ensuring that foods are fit for human consumption.
- These requirements are contained in food laws and regulations, the scope of which varies from one country to another.

Food standards

- Food standards are established requirements for the safety and quality of foods; however, unless a food standard is part of food regulations, it is not a legal requirement.
- The codex standards are the best examples of food standards.

Risk

A probability of damage, injury, loss or any other negative occurrence caused by hazard.

Risk Management

Risk management is the identification, assessment, and prioritization of risk.