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FOOD SAFETY AND QUALITY CONTROL ASSURANCE IN THE HARVESTING AND IN THE ENVIRONMENT CONDITIONS

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Food quality assurance (FQA) begins on the farm, and finishes at the consumer in the kitchen. FQA is a chain of production steps for prepared foods. The term of Food Safety has begun to become well known and a popular term in the food quality all over the world. The important point is to be able to save and preserve human health and to be able to prevent and avoid dangerous and risky factors in the foods. Of course, human health or healthy living must be the natural rights of every people in the world. Good quality products can not be produced from bad or low quality raw materials. The food industry is based on or depends on agriculture. In development and advanced food quality control systems, such as hazard analysis in critical control points, (HACCP), International Standard Organization (ISO) and Turkish Standard Institute (TSE) that include critical control points (CCP), hazard analysis (HA) and risk factors (RF) should be determined on the farm and also during the food processing. Mycotoxins, pesticides, heavy metals, polyaromatic hydrocarbons, microbial contamination and infections, genetically modified organism (GDO), some food additives, radioactive residues, etc. have to be evaluated in the CCP, HA and RF in their food quality assurance. Plant growing, harvesting, animal feeding and environmental pollution can affect all of these factors in the food safety chain in the food production. In this review, the above mentioned food quality assurance systems, standards and their meanings with CCP, HA and RF have been explained by thinking about human life.

Key words: HACCP, food safety, hazard analysis, risk factor, food quality assurance, control point