

FOOD PRODUCT CERTIFICATION IN UKRAINE AS THE LEADING DIRECTION IN AN INTERNATIONAL DIMENSION

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The modern food processing industry in Ukraine is developing rapidly, but there are number of problematic issues that will facilitate the entry of competitive Ukrainian products into the international market.

Outdated food safety regulations and practices hinder exports and investment and therefore limit Ukraine's potential in agribusiness.

More specifically, exports of processed fruits and vegetables to the EU market are limited despite its proximity, while exports of meat and dairy are virtually nonexistent. Only an estimated 1 % of the 20,000 food enterprises in Ukraine have implemented Hazardous Analysis Critical Control Points (HACCP), the globally recognized food safety management system.

Food safety remains a key challenge in Ukraine and poses an underestimated threat to the health of its citizens and to the competitiveness of one of its most important industries.

There are enterprises in Ukraine for which export products is an important component of profit, so they introduce and develop the system of product certification that meet international standards and guarantee the quality and safety to consumers.

We can give the following key examples of the food industry enterprises:

Food safety management system, according to international standard ISO 22000, guarantees that effective food hazard control system is implemented at the AVK enterprises. It permits to produce safe and quality products.

Quality management system, according to the international standard ISO 9001, guarantees that all AVK products are produced in controlled conditions with fulfillment internal and legislative requirements, controlling product quality on the whole production chain.

The compliance of the products manufactured with the requirements of the European Community is the 'KONTI' Group's strategy in the area of safety and quality. The safety and quality management system of the enterprise is ISO 9001:2008 and ISO 22000:2005 certified.

ISO 22000:2005 is a food safety management system making it possible to execute strict control over the safety of the whole production process, from the raw materials processing stage to the delivery of the end products to the distributors or the points of sale.

During the audit carried out by representatives of the German firm DEKRA-ITS in 2008, Obolon has proved to comply with requirements of ISO 9001:2008 (Quality Management Systems), ISO 22000:2005 (Food Safety Management Systems), ISO 14001:2004 (Environmental Management Systems), and OHSAS 18001:2007 (Occupational Safety and Health Management Systems).

The Production units of ROSHEN Confectionery Corporation are all certified in accordance with the requirements of the international quality and food safety standards. The enterprises of ROSHEN Corporation apply a quality management system that meets the requirements of ISO 9001:2008, and food safety management, corresponding ISO 22000:2005 standards, thus each Factory of the Corporation has the Certificate of Conformity.

These examples show the willingness of Ukrainian enterprises to conform the international standards, but there are a number of priority tasks, the implementation of which will help the food industry in Ukraine to gain recognition in the international market:

Turn-based adaptation of Ukrainian legislation to the terms of EC Directives 93/43/EU on the hygiene of foodstuffs;

Add to legislation item tracking products that help remove technical barriers to international trade;

Legal regulations on animal protection and adoption of relevant laws;

Adoption of HACCP system in practice, which consists of the analysis of potential risks and identifying problem areas in production.

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