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DEVELOPMENT OF HACCP SYSTEM FOR PRODUCTION OF NATURAL DRY RED WINE

Stability and successful work of each company is determined by a combination of factors, one of which is the ability to satisfy the consumer needs with high-quality and safe products. The most acceptable form of quality management system and safe technology application for food industry enterprises, including wine production, is a food safety system based on HACCP principles. HACCP system allows to identify the specific types of hazards and to establish measures for their control in order to guarantee food safety throughout the production chain and its sales. It was identified the probability of hazards on the each technological stage of production of natural dry red wine. Using the «decision tree» it was identified the chemical (increased content of radionuclides, toxic elements), biological (pathogenic bacteria, wild yeast) and physical (metal foreign matters, grape pests, dirt and others) hazards. Analysis and identification of potential hazards have allowed to establish the probability of exceeding acceptable levels or increasing to unacceptable levels of identified hazards, the existence of control (preventive) measures to eliminate or reduce the possibility of hazards to an acceptable level and elimination of identified hazards in the next step of the technological process or reduce the possibility of action to an acceptable level. Based on the hazard analysis and application of algorithms for determining critical control points (CCP) such of them were selected as the rational: pure yeast cultures application, wort fermenting, aging of wine and preparing containers for bottling. The measures to prevent hazards such as adherence the technical instructions on the use of pure yeast cultures, controlling of wort fermentation, preparation of packaging and safety indicators of yeast, wort and wine materials were established. Thus, the effective safety management of technology of natural dry red wine is the actual direction which allows achieving a stable safety.

***KEY WORDS*:** *red wine, hazards, HACCP system*