

Food Safety Assessment of Products

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Introduction. Sanitary-hygienic examination is one of the most important commodity expertise, since its purpose is to confirm the safety of products for consumers. The need for this is mainly presupposed by the right of citizens of Ukraine on the security of goods provided by the Law of Ukraine “On quality and safety of food products and raw materials”. The problem of security is of particular relevance in connection with the importation in Ukraine of significant amounts of product suppliers in violation of the terms of concluded agreements relating to the quality and safety of food products and raw materials. Therefore, the most important task of the State health expertise is to determine the properties that characterize the quality of food, nutritional value and their harmlessness to human health.

Materials and methods. In the research, the methods of analysis, synthesis, prediction and generalization were used. Information base of the research serves the works of Ukrainian and foreign scientists, scientific articles and publications

Results and discussion. The procedure of Sanitary inspection of food involves the following steps. Firstly, it gets access to documents certifying the origin, quality products and the term of their realization. Secondly, the external inspection party products and determine the condition of the packaging. Afterwards, the selective opening of the container and organoleptic research products happens. In case of doubt about the purity of the product, samples and sending them to a lab for study.

The objects of health expertise are:

1. Food raw materials, semi-finished products, goods; auxiliary and packaging materials.
2. Supplements of pollutants.
3. Processes: manufacturing, process and those that occur during the transportation, sale, storage.
4. Equipment: technological, commercial vehicles.
5. Personnel, production and service.

The subjects of the examination are employees of sanitary-epidemiological institutions and research institutes, universities and other institutions and organizations that are accredited by the Ministry of Health to conduct work on the hygienic regulation of dangerous factors or certified to conduct toxic-hygienic, medical biological and other research on product safety to human health that are based on existing laws, legislation, regulations.

Conclusions. According to the research conducted, it is undoubtedly clear that sanitary-hygienic examination is a prerequisite for high-quality human food. This examination comprises of a number of aspects that ensure multi-sided overview of Ukrainian produce.

References:

1. Batutina A, Yemchenko I Examination of goods. Tutorial / A. Batutina, I. Yemchenko. – K: TSUL. – 2003. – 278 p.
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