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## Food safety system based on HACCP methodology in a Portuguese sausage industry

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Food safety is a growing concern among consumers in more developed countries. In this context, food safety occupies a place of increasing importance to the increasingly informed consumer, knowledgeable and aware of what they want and especially what not to eat. This is also the social and economic context that arise niche markets, opportunity to offer differentiated or specific products aimed at a consumer audience that can (and want) to pay the difference. Here fit the traditional products associated with the idea of lack of industrialization and mass, but rather with a strong grounding, the tradition, uses of the past, art know-how. This study aimed to develop a food safety system for an industry of Portuguese sausages based in Leiria district. To do this, we used the methodology Hazard Analysis and Critical Control Points (HACCP) to assess hazards and quantify the risks that may affect consumer health. The study was conducted in four steps based on the framework of the HACCP Plan. This work identified a number of gaps in the food safety system of the company under study, as well as using strategies to improve the operation of the company and ensure the safety of meat products marketed.

## **Biography**

Ana Lúcia Baltazar is a Professor in Coimbra Health School for the graduated course of "Dietetic and Nutrition", attending the PhD in "Food Quality" in FCT-UN Lisbon, with certifications in various post-graduate studies, Food Safety - HACCP auditor, and a Master in Occupational Safety. She is a dedicated and qualified Dietitian, with ten years of experience, a strong technical background, proven in management skills and an "agent for change". She has exceptional experience in monitoring progressive food industry and providing training, knowledge of food safety requirements and quality standards in food manufacturing.

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