Corrigendum

Food quality and safety management systems: a brief analysis of the individual and integrated approaches

Gabriela Rotaru, Nicoleta Sava, Daniela Borda*, Silvius Stanciu

Department of Bioengineering, Faculty of Food Science and Engineering, “Dunarea de Jos” University, Domneasca 111, 800201 Galati, Romania

Received: 19 February 2012; Accepted: 20 February 2012

Abstract

The food industry has a number of Quality Assurance (QA) systems available like GMP (Good Manufacturing Practices), HACCP (Hazard Analysis. Critical Control Points), ISO (International Organisation for Standardisation) standards. These systems and their combinations are recommended for food quality and safety assurance. The agri-food production requires a specific approach to achieve the expected quality level. It is important to know to what extent the systems contribute to the total quality of the product and to balance the tools used for achieving the quality and safety objectives.

Keywords: food, quality, safety, quality and safety management systems

The article published in the former issue of the Scientifical Researches. Agroalimentary Processes and Technologies (actual journal name: Journal of the Agroalimentary Processes and Technologies) 2005, 11(1), 229-236, article title: “Food quality systems: from a conceptual to an effective model”, was corrected and completed by the authors. In this corrected form the article title was reformulated (“Food quality and safety management systems: a brief analysis of the individual and integrated approaches”) and all discrepancies were reviewed.