



HACCP in produce and feed : a practical guide /

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Monografía

This document outlines the principles of HACCP and provides guidance on how HACCP systems may be developed and implemented in produce and feed operations. A number of illustrative examples are given. HACCP (Hazard Analysis and Critical Control Point) is well established and is internationally recognised as the primary preventative used to assurance of food safety. Procedures based on Codex HACCP principles are a legal requirement throughout the European Union and the number of countries that have introduced mandatory requirements for HACCP continues to grow

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