



ACADEMICIA
An International
Multidisciplinary
Research Journal
 (Double Blind Refereed & Peer Reviewed Journal)



DOI: 10.5958/2249-7137.2021.02231.X

THE IMPORTANCE OF THE INTERNATIONAL HASSP SYSTEM IN THE PRODUCTION OF QUALITY AND SAFE CONFECTIONERY PRODUCTS

Fayziboev Pirmamat Nurmamatovich*; **Raximova Durdona Jurakulovna****

* PhD, Associate Professor,
 "General Hygiene and Ecology",
 Samarkand State Medical Institute, UZBEKISTAN

**Assistant,
 Department of General Hygiene and Ecology,
 Samarkand State Medical Institute, UZBEKISTAN

ABSTRACT

Nowadays, confectionery products in the European Union allow to fully satisfy the demand of the population for this product. However, to date, the negative effects of confectionery products in the oral cavity using the NASSR international system have been shown to reduce the threat to human health, as well as the effects of national types of confectionery products such as n ovvat, zarnovvat on oral cavity and dental caries. The effect has not been studied. It should be noted that bacterial poisoning from confectionery is one of the most important problems in the field of epidemiology and food hygiene.

KEYWORDS: *International System of Confectionery Products.*

INTRODUCTION

Food contamination has enormous economic consequences in all countries of the world and has a negative impact on human health.

One of the most pressing issues in bringing modern Uzbekistan to the world market is the production of quality and safe food products through the use of the international system HASSP [1].

Improving the system of quality and safety of food, confectionery, vegetables and melons is one of the priorities of state policy.

In this regard, the Action Strategy for the five priority areas of development of the Republic of Uzbekistan for 2017-2021, adopted by the President of the Republic of Uzbekistan Sh.M.Mirziyoev, is the most important policy document that defines the priorities of this state policy.

The Risk Analysis and Critical Checkpoints system is an excellent food quality management system focused on the production of safe food products.

Food production enterprises in the application of the international system (HACCP Hazards Analyzis and precise control of the Critikal Control Point - points of analysis to evaluate factors) [2], the confectionery industry is the most important agro- industry is one.

The Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) co-funded the Food Security Commission (Codex Aliementarius Commission) in 1993. A manual has been developed. HASSP defines the requirements of the entire chain of production, that is, the system of food safety, which can be applied from the initial raw material to the final product. These system requirements can be applied independently or in combination with quality management systems based on ISO 9000 standards. [6].

Research Objective: To develop and implement the XACCP international system in food enterprises by assessing risk factors for contamination of confectionery products, developing and implementing a modern critical control system to ensure and maintain their quality and safety at the required level . In addition, to study and reduce the risk factors for the problem of safety of confectionery products for human life and health.

Object and Methods of Research: Objects of research are hygienic and bacteriological methods, statistics, surveys on the results of physicochemical and microbiological examination of raw materials and finished products from confectionery enterprises in the determination of milk ration and contamination of food products.

Results Of The Study: Using the international system HASSP, critical control points were identified, taking into account the critical views in the work process, the characteristics of the technological process, equipment used, quality of raw materials and climatic conditions of the regions. In some cases, there has been an increase in the use of various additives, technological additives, and artificial flavorings, flavor enhancers to improve the appearance, taste characteristics, and sometimes the shelf life of food products. It became clear that according to SanPiN №0257-08 [4] in Uzbekistan, the existing hygiene requirements in the production of bread are not based on the assessment and analysis of the risk of contamination of confectionery products.

It should be noted that each product type has its own characteristics, they are in the process of processing the raw materials, as a result of a change in the chemical composition and structure may be made without taking into account the technological instructions provided by the manufacturer on the basis of areas of the recipes does not have a scientific basis and arbitrary was found to be included with .The use of such products among the population living in hot climates often leads to food poisoning.

Based on the results of radiological and laboratory studies , the toxic elements in raw materials and finished products did not differ from the standards specified in SanPiN № 0366-

19 "Hygienic requirements for food safety" [5]. Bacterial poisoning from perishable confectionery products is one of the most important problems in the field of epidemiology and food hygiene. It should be noted that the HASSP system also includes technical norms and rules, management principles and other recommendations. The HASSP concept involves the systematic identification, management and assessment of risk factors that have a significant impact on product safety. The HASSP system is one of the food safety systems adopted by international an organization that has proven its effectiveness. The use of the HASSP system allows the transition from testing the final product to the development of prevention methods in ensuring food safety. Codex Alimentarius the Commission's control of food products, according to technical norms and rules, the right hand - commemorating the regulatory requirements of each country, taking into account the importance for the future of the Code Alimetarius one of the main recommendations of the Commission of confectionery products aimed at guaranteeing the security of confectionery products under development and the application of the international HASSP system in cultivation.

This will open up new avenues of development for the manufacturer who has developed and implemented a food safety system.

CONCLUSIONS

1. At a time when there is a strong competitive environment, along with increasing the range of food products, it is necessary to focus on its quality and safety. Because quality and safe food will be convenient and safe for both domestic and foreign buyers.
2. The concept of HASSP allows carrying out controls to ensure the safety of food products in the transition from the preparation of food raw materials to the final consumer product through the entire food chain, to identify risk factors.
3. The use of the HASSP system allows developing methods to prevent the occurrence of various types of food poisoning, while ensuring food safety.

REFERENCES:

1. Commission Codex Alimentarius // Guide to the procedure. Nineteenth edition. WHO \ FAO. - Rome. 2010. - p. 213.
2. Hygiene of baked goods. Basic texts. Joint program FAO / WHO standards for bakery products. COMMISSION CODEX ALIMENTARIUS, second edition. Rome 2005, 245 p.
3. SanPiN №0257-08 «Hygienic requirements for the production of bread, bakery products and confectionery products» .www.minzdrav.uz
4. SanPiN №0366-19 «Hygienic normative safety of bakery products» .www.minzdrav.uz
5. MMTurdialieva, H. Ahmadjanov, Sh.E. Umidov "International standards in the field of food production and quality management"
6. Xudayberganov A.S. Factors shaping healthy eating in the population and existing problems. Sborniknauchno-prakticheskoykonferentsii (s mezhdunarodnymuchastiem) «Sovremennyyedostijeniyaiperspektivyrazvitiyaoxranyzdorovyanaseleniya». - Tashkent, 2019. - S.194-196.