FOOD SAFETY

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Today the question particularly relevant issue and food safety, among which is one of the major food production that would meet the requirements of safety and quality.

This article was assessed the situation of food safety and food raw material drawn systematization security issues and factors falsification. The problems of formation of a national system of technical regulation in the field of food safety. The basic directions of state policy harmonization to ensure product quality and safety to international standards. In the Codex Alimentarius Commission in the world there are other international organizations that are designed to develop and coordinate international and national standards such as the International Organization for Standardization (ISO) as non-governmental organizations, UN Economic Commission for Europe, European Committee for Standardization (CEN).

A warning system that ensures the quality and safety of food products. Given the availability of cheap food raw food systems implementation and imperfect legal framework Ukraine, we can conclude about the potential threat of negative impact of the use of counterfeit foods on our health in general. As a result of this work formed the following conclusions: a modern warning system that provides quality and food safety system is based on the principles of HACCP. Until now, the fight against negative consequences was the end of production, and with the introduction of this makes it possible to detect a threat in the early stages, respectively, allows to stop production and supply store shelves dangerous to human health products. The manufacturer can sell their goods only on condition of compliance with international standards. We can recommend eating foods such enterprises credible and specific documents confirming the quality and buy products according season, pay attention to quality standards.