

COMPARATIVE ANALYSIS OF DIFFERENT FOOD SAFETY SYSTEMS

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Abstract

Food safety standards are a prerequisite for the good positioning of food products in the global market. Effective implementation of food safety systems is taken as evidence for the production of a safe product. However, many countries are requiring implementation of food safety system or standard that they prefer or recognize. This approach is contrary to the current concept of globalization, which aims to ensure facilitated movement and exchange of goods across the globe. In order to get the opportunity to export their products in different markets, it happens one company during a year they have more than four audits according to similar food safety management system (FSMS) and maintain more than five food safety systems to. The purpose of this paper was to compare the data obtained from twenty Macedonian export companies on the safety of their products after the implementation of different food safety systems.

For that purpose, in the past period, a survey was conducted through a survey of 20 food production export-oriented companies in Macedonia that export to more than one continent. Companies who took role in the survey are from confectionary, fruits and vegetables processing and meat industry. Questionnaires cover several important aspects: A) Similarities and differences between different food safety systems B) Impact on the production process of different food safety systems C) Impact on food safety on the microbiological, chemical, and physical parameters of the product. 20 export-oriented companies were included, most located in the Skopje region, companies from the eastern region as well as from the western region. The information was acquired online from the participants through a questionnaire prepared in Google form. For the comparison of data we used arithmetical mean value to analyze answers from the questionnaire.

This study revealed that there is no big differences between different food safety systems implemented in companies in our country. Also, there was no significant impact on the production process of different food safety systems and significant impact on food safety on the microbiological, chemical, and physical parameters of the product.

From the obtained results it was determined that 90% of the obtained results indicate that the introduction of new food safety systems does not have an additional impact on the safety of the final products.

Key words: Food Safety, Food Safety Management System, BRC, IFS, SQI, GLOBALGAP, Canadian GAP, FSSC 22000.