



## QUALITY ENHANCEMENT IN FOOD PROCESSING THROUGH HACCP (Hazard Analysis and Critical Control Point)

APO 184 pp. July 2005  
ISBN 92-833-2360-2 (hard copy)  
ISBN 92-833-7041-4 (e-edition)

The food industry in developed countries is expanding rapidly. At the same time, the industry is confronted with the challenge of remaining competitive in an international, quality-oriented market. Many developing countries in the region, however, have only a few food-exporting enterprises with modern quality assurance and improvement systems in place. Thus processed food products from such countries cannot compete successfully in the international market and those products have usually been relegated to lower-end markets or abandoned in some cases.

This situation demands immediate attention to improve the quality perception of the food-processing industry, particularly of the small and medium enterprises (SMEs) that constitute a large proportion of the industry in the Asia and Pacific region. This could be achieved by creating awareness among SMEs of modern quality assurance and improvement concepts such as hazard analysis and critical control point (HACCP), which has become the internationally recognized system for the management of food safety.

In response to this situation, the APO organized the study meeting on Quality Enhancement in Small and Medium Food-processing Enterprises through HACCP in New Delhi, India, from 26 February to 4 March 2002 in conjunction with the National Productivity Council (NPC) of India. The objectives of the study meeting were to: 1) review the present status of quality control in the food-processing industry, particularly in SMEs in member countries; 2) assess the perception and awareness levels of modern quality concepts with special reference to HACCP; and 3) identify issues and constraints in the wider adoption of HACCP and to suggest strategies to address such issues.

This volume contains a summary of the study meeting, five selected resource papers, and 16 selected country reports. The five resource papers and their authors are:

- 1) "International Development of Food Safety Systems and Marketing of Processed Foods" by Cornelis Sonneveld, Managing Director, Alesun Food Technology (The Netherlands);
- 2) "Quality Management Systems in Small and Medium Food Processing Enterprises-Experience of South Africa" by Sandra G.F. Keller, Managing Interquality Unit, Intertrading Ltd. (South Africa);
- 3) "GMP/GHP and HACCP Systems-Experiences of Small and Medium Food Processing Enterprises in Poland" by Maria Rozpendowska, Consultant, Quality Assurance Systems (Poland);
- 4) "Implementing HACCP in SMEs-Concept vs. Consumer Participation, Business Culture and Policy Approach" by K.V.R. Raju, Deputy Director (International Services), NPC (India); and
- 5) "HACCP Certification" by P.K. Sarkar, Director and Head, Food and Agriculture Department, and Parminder Bajaj, both of the Bureau of Indian Standards (India).

This publication is available both in hard copy and in the e-edition on the APO's Web site ([www.apo-tokyo.org](http://www.apo-tokyo.org)).

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