



STANDARDIZATION ON FOOD SAFETY AND FOOD PACKAGING

Date & place:

May 8th - hotel TCC Grand Plaza , Skopje &

May 11th- hotel Epinal, Bitola

08:30-09:00 Registration

09:00- 09:15 Introduction

09:15-10:00 General overview about EU legislation regarding food safety and affecting the import of food products into the EU.

- Legal Framework: General Food Law
- Hygiene package
- Other legislation: food contamination, food labeling, feed, microbiological criteria.

10:00-11:00 Considerations of International Food Standards: *CODEX Alimentarius* and HACCP principles.

- Codex General Principles:
Prerequisites programme
- Hazard Analysis and Critical Control Points (HACCP) system:
Seven principles of HACCP
Guidelines for the application: 12 steps.

11:00-11:15 Coffee Break

11:15-11:45 Study Case – Hazards

11:45-12:45 International Food Safety Standard ISO 22000

- ISO 22000 Food Safety Management System- Requirements.

12:45-13:45 Lunch

13:45-15:15 International Food Safety Standard ISO 22000 (cont)

- ISO 22000 Food Safety Management System- Requirements. (cont)
- Study Case ISO 22.000

15:15-15:30 Coffee Break

15:30-16:30 FSSC 22000, BRC Global Standard, IFS

- FSSC 22000
- BRC Global Standard
- IFS
- Correspondence between standards
- Experience- AENOR Certification Process

16:30-17:30 Other Standards & Guidelines:

- Product certifications
- Packaging, Logistics
- Useful Guidelines: Sampling testing Process, Validation process

17:30-18:00 Open forum