

Food Safety Management

Globalization has added to the complexities of the food supply chain, making issues like food safety, quality and logistics even more tortuous than before. What is needed is a comprehensive, 'farm-to-fork' approach to food safety. Food producers, processors and manufacturers are turning to food safety management systems (FSMSs) as effective tools to manage this problem.

With the rise in outsourcing, food and food products are being sourced from around the world, making the supply chain very complex. The challenges of an already complex supply chain increase when conflicting interests of various stakeholders across the value-chain come into play. What is needed is a comprehensive 'farm-to-fork' approach to food safety. Since no food manufacturer can guarantee food safety on its own and cannot take over the food safety guarantees of its upstream suppliers, certification standards play a key role in ensuring food safety. Independent third parties or certification organizations make the necessary audits of the companies and suppliers involved during the entire value chain and issue a certificate to confirm a successful audit. Many food producers, processors and manufacturers are aware of the critical importance of food safety and quality and are increasingly turning to FSMSs as effective tools to manage this problem.