



SIAN

Simpósio de Alimentos e Nutrição

4ª EDIÇÃO

Sustentabilidade e Inovação na Ciência dos
Alimentos - Impacto na Bioeconomia

17 E 18 DE JUNHO DE 2019

Exigências da Certificação na Segurança dos Alimentos

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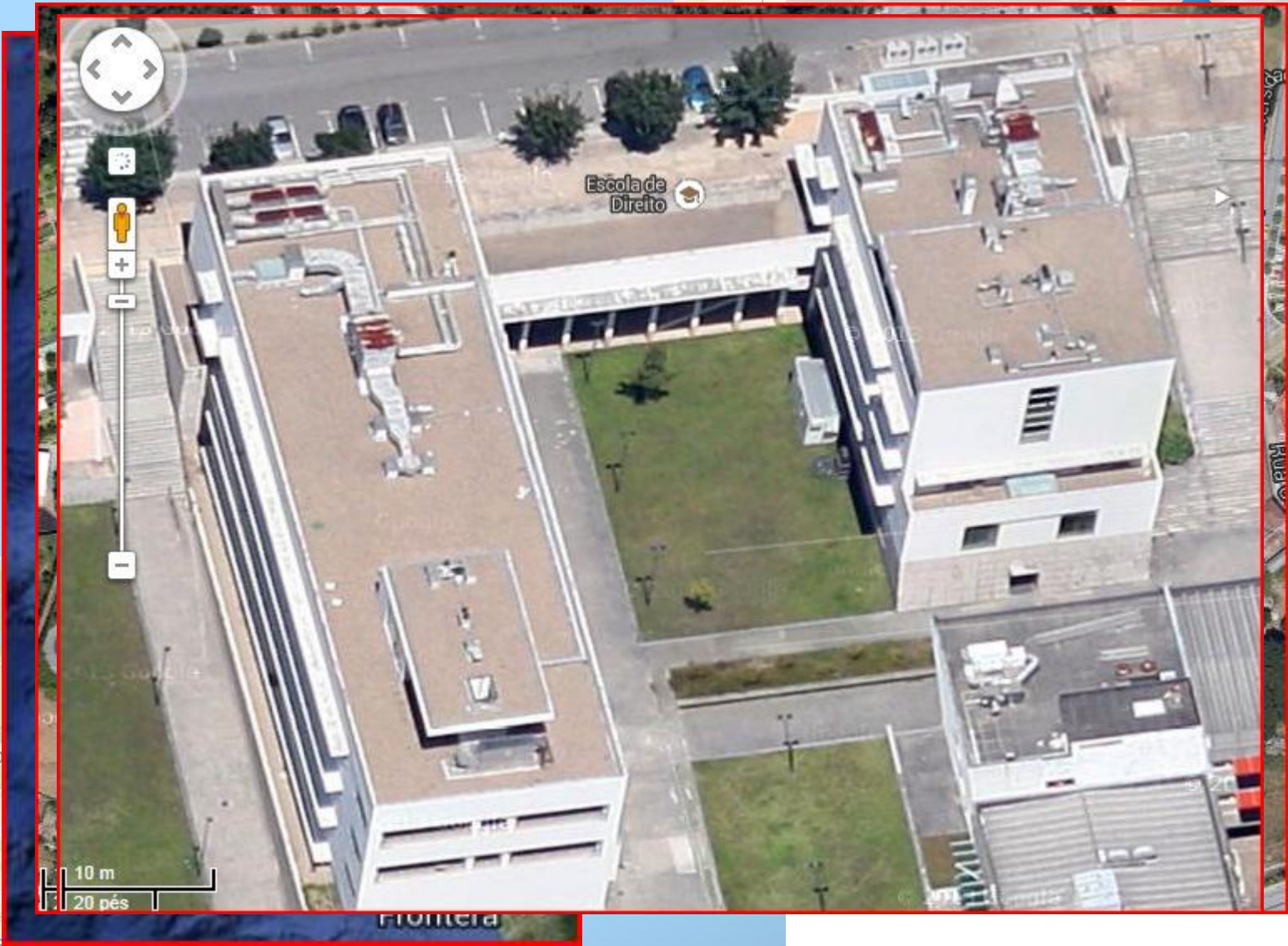
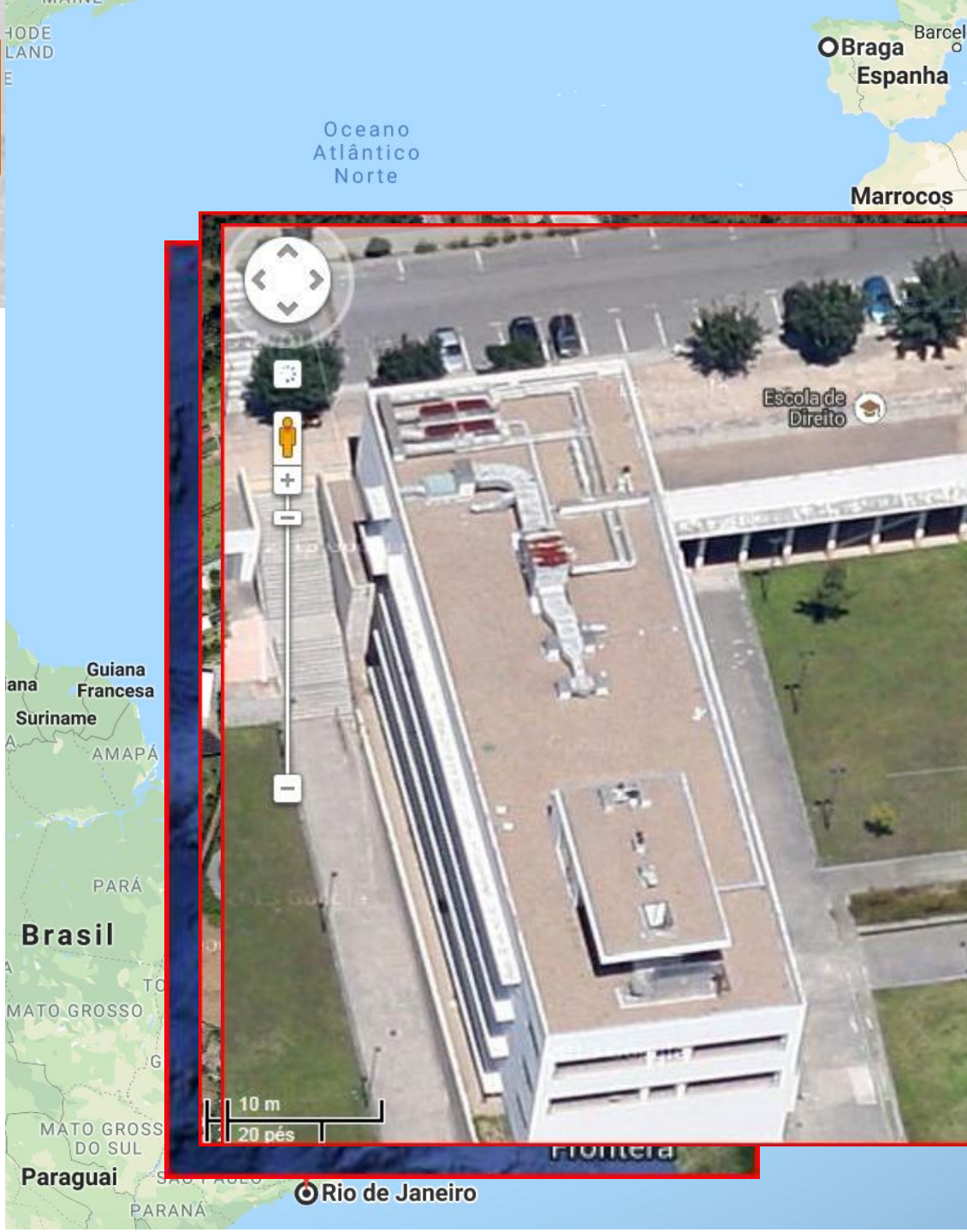
Exigências da **Certificação** na **Segurança dos Alimentos**

Atesta que uma entidade
cumpre os requisitos de
uma norma

Conjunto de práticas
que assegura que o
alimento é inócuo



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- Certificação HACCP – APPCC

- A certificação atesta a conformidade legal e segurança dos alimentos, pela aplicação de sistemas mistos de gestão de qualidade/produtos e HACCP e BPF – Boas Práticas de Fabricação

- ISO 22000
- FSSC 22000
- BRC (*British Retail Consortium*) Food
- IFS (*International Featured Standards*) Food

GFSI
(*Global Food Safety Initiative*)



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- Certificação HACCP – APPCC

- ISO 22000

- **não** é reconhecido pelo GFSI

- FSSC 22000

- a norma FSSC 22000 integra ISO 22000:2018 e ISO/TS 22002-1, é apoiada pela Confederação das Indústrias Alimentares da UE (CIAA) e aprovada pelo GFSI.

- BRC (*British Retail Consortium*) Food

- oficialmente reconhecido pelo GFSI

- IFS Food

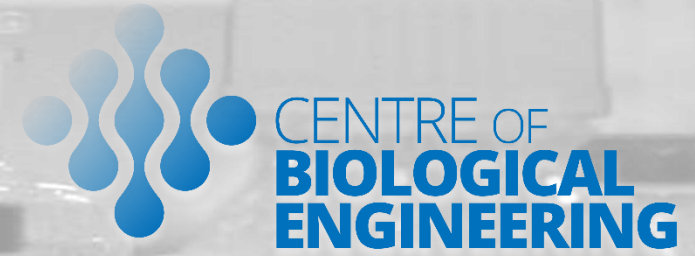
- oficialmente reconhecido pelo GFSI



- Certificação HACCP – APPCC
 - Estas normas apresentam um conjunto de requisitos a que as empresas têm de dar resposta, como por exemplo
 - Comprometimento da gestão e melhoria contínua
 - Matéria-prima e aprovação de fornecedores
 - Segurança do produto e *Food Defence*
 - Embalagem e rotulagem
 - Fraude/avaliação da vulnerabilidade
 - ...



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Food Safety

Food Security

Qual a
diferença?

Food Fraud

Food Defence

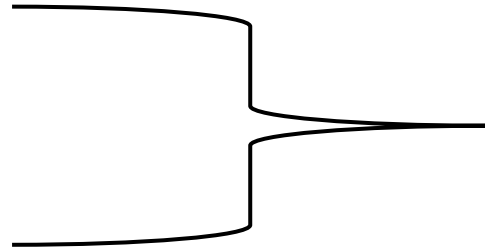


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Definition

- Food Security
- Food Safety
- Food Fraud
- Food Defence

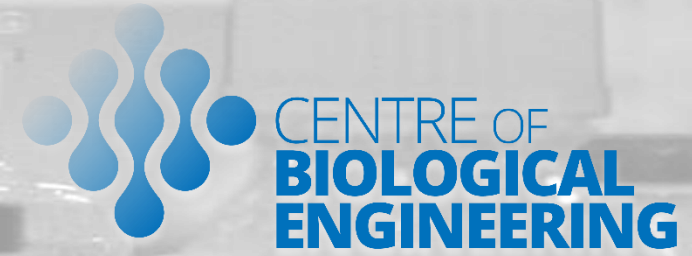


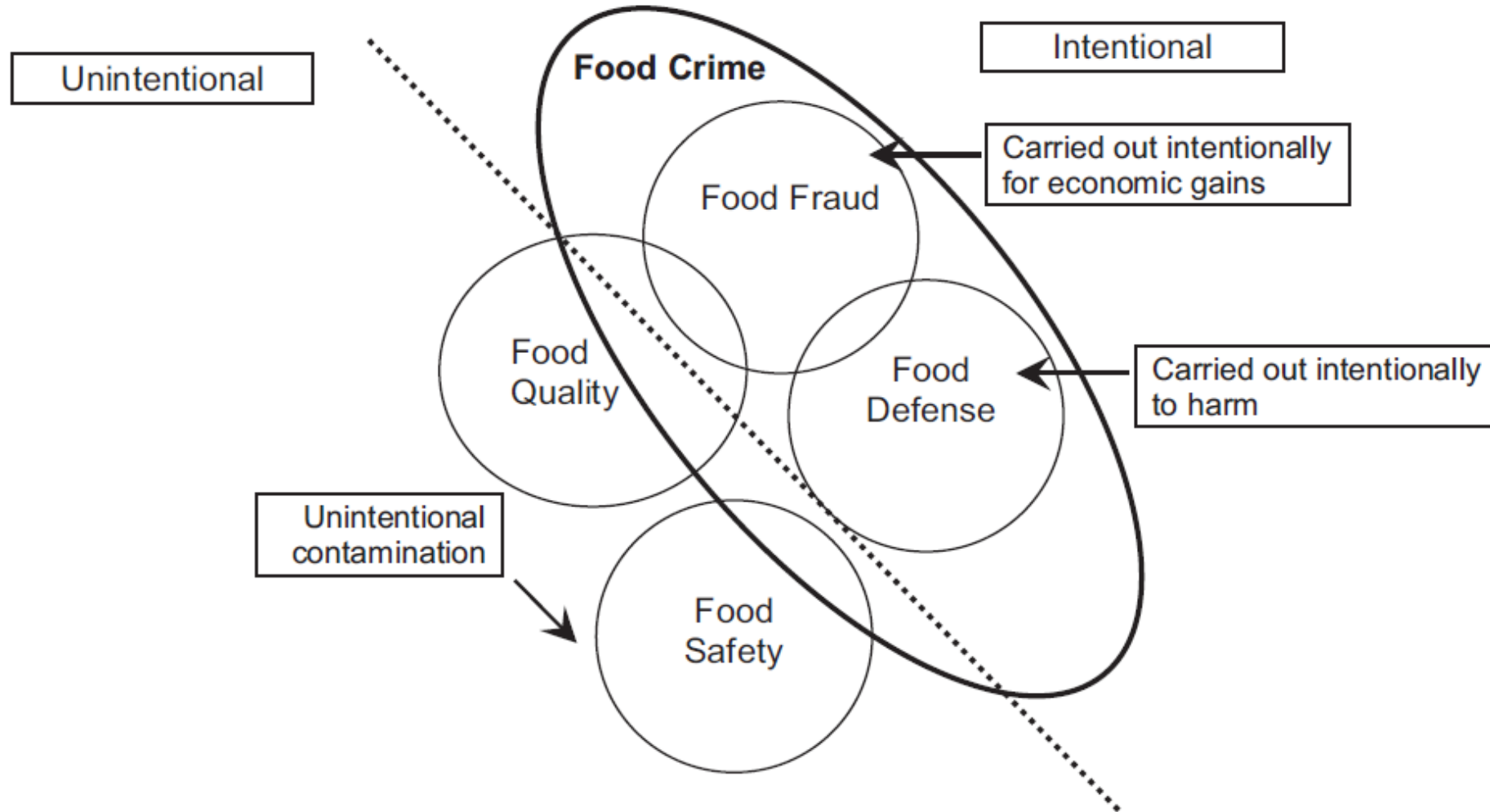
Translation

- Segurança Alimentar
- Fraude Alimentar
- Defesa Alimentar



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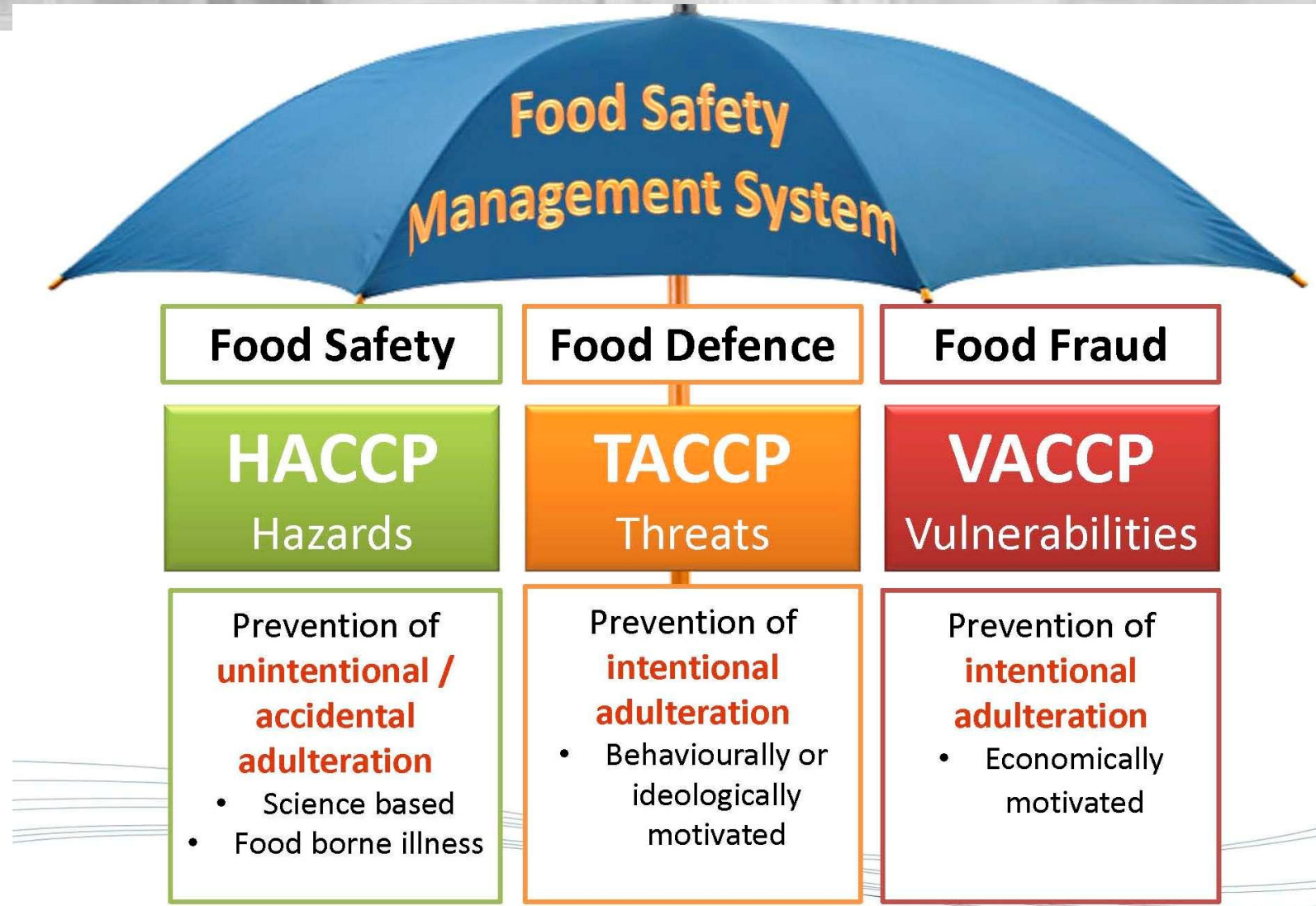




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RETROSPECTIVA

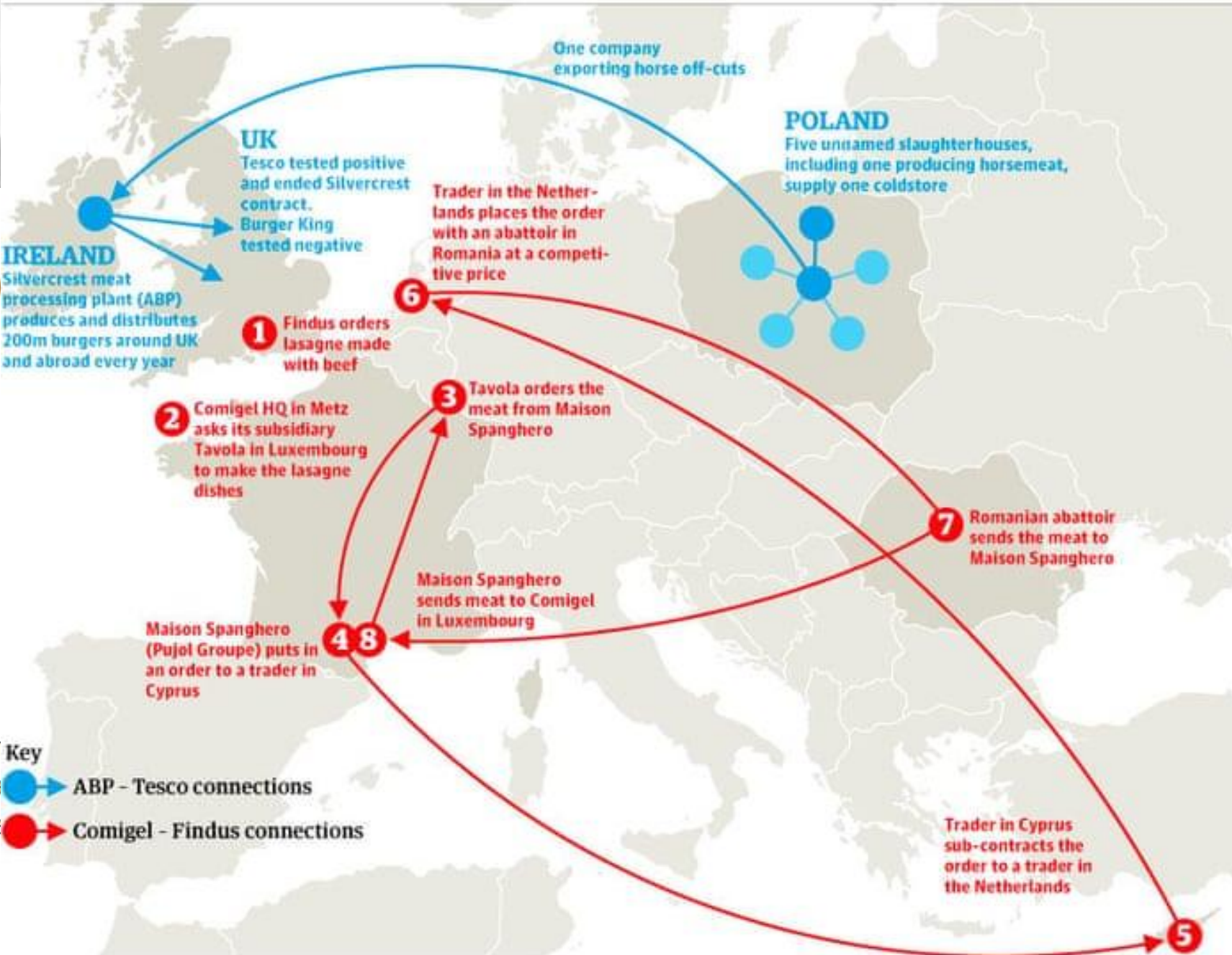
Carne de cavalo pode qualquer lugar, dizem especialistas

9 FEV 2013 12h12 atualizado em 10/12/2013 às 14h16

f t g+ p COMENTÁRIOS

A polémica com o uso de carne de cavalo contin-
sexta-feira (08), a polícia britânica foi acionada a
servidos em escolas. As informações são do site
Sun.

Britain's horsemeat The ABP and Comigel connections





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Food Safety

SUPPLEMENT

newfood

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The importance of food safety testing

Once again, the importance of food safety testing has been making headlines, this time in Europe with the news that some products labelled as beef have actually contained horse DNA, sometimes with levels of up to 100 per cent. While horsemeat is of course safe to eat, provided it has been tested for the horse anti-inflammatory drug 'bute', that is not the root of the scandal.

Horsemeat is not widely consumed in the UK, which is one aspect of the problem – as an example, the mislabelling of pig also found in beef products at the same time as the horsemeat is not grabbing quite as many headlines in the UK – but the larger problem is the deceit of suppliers and mislabelling of products. Consumers have the right to know what they are eating and to trust the labels are correct and to trust the stores that feed their families.

Our [Food Safety supplement](#) includes the latest information on meat testing as well as the on-going challenge of antibiotic resistance in the food chain and the importance of hygiene in the food industry to help reduce its impact.



Supported by:



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Linking life and technology to shape the future

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