



SNS COLLEGE OF TECHNOLOGY

**An Autonomous Institution
Coimbatore - 35**

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Approved by AICTE , New Delhi and Affiliated to Anna University , Chennai.

DEPARTMENT OF FOOD TECHNOLOGY

19FTT302– FOOD SAFETY & QUALITY REGULATIONS

III – YEAR V SEMESTER

**UNIT 4 – NATIONAL AND INTERNATIONAL FOOD LAWS AND
STANDARDS**

TOPIC 1- GMP



INTRODUCTION

WHAT IS GMP?





INTRODUCTION

Good Manufacturing Practices (GMP) refers to the Practices which manufacturers, processors, and packagers should take as proactive steps to ensure that their products are safe, pure, and effective.

GMP requires a quality approach to manufacturing, enabling companies to minimize or eliminate instances of contamination, mixups, and errors. This in turn, protects the consumer from purchasing unsafe and poor quality products.

Good Manufacturing Practice (GMP) in the Food industry

What you need to know



Failure of firms to comply with GMP can result in very serious consequences including recall, seizure, fines, and imprisonment. It addresses issues including recordkeeping, personnel qualifications, sanitation, cleanliness, equipment verification, process validation, and complaint handling.



Good Manufacturing Practices (GMP) are guidelines and procedures designed to ensure the safety and quality of food products. These guidelines and procedures apply to all aspects of food production, including the production, processing, packaging, and storage of food products.



Reasons for implementation of GMP:

- ❖ Ensuring food safety
- ❖ Meeting regulatory requirements
- ❖ Enhancing brand reputation
- ❖ Increasing efficiency
- ❖ Improving product quality

The main objective of GMPs is to reduce the risks associated with food production and ensure that the food products are safe and high-quality.



What are some of the Good Manufacturing Practices for ensuring food safety?



Maintain cleanliness: Maintaining cleanliness is vital to ensuring food safety. Proper sanitation practices, including cleaning and sanitising all equipment and surfaces, can help prevent contamination.

Personal hygiene: Employees must follow food hygiene practices, including washing hands frequently and wearing clean clothing, gloves, and hairnets. Workers with illnesses or open wounds should not be allowed to handle food.

What is Good Manufacturing Practice (GMP)?





Training and education: Proper training and education of employees can ensure they understand the importance of food safety and how to implement GMP.

Equipment maintenance: Regular maintenance and calibration of equipment can ensure that it is functioning correctly and not contributing to contamination.

Raw material control: Proper storage and handling of raw materials can prevent contamination and ensure the quality of the final product.





Record keeping: Accurate record-keeping can help trace the contamination source and identify improvement areas.

Pest control: Proper pest control measures should be implemented to prevent pests from contaminating food products.

Temperature control: Proper temperature control can prevent the growth of harmful bacteria and ensure the safety and quality of food products.





Convenience :

Related to the easiness to be used or consumed .

It may include aspects related to:

- stability over storage and transportation (shelf stable, packaging)
- easiness to prepare (e.g. ready-to cook food, microwavable products)
- easiness to consume ready-to-eat, snack)
- waste management (ready-to-cook)





PRINCIPLES OF GOOD MANUFACTURING PRACTICE (GMP)





THANK YOU