

QUALITY AND SAFETY OF MEAT AND MEAT PRODUCTS

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One of major constituents of national safety of the state there is providing of population high-quality and safe food products. With development of culture feeds grow also and requirements to quality of food products - 92 % consumers are worried by safety of food products.

An unconcern of foodstuffs is a guarantee of that a product will not harm to the consumer, if he is prepared and used in accordance with setting.

The results of the veterinary and sanitary evaluation of meat and meat products of LLC "Riton" of Vinnytsia according to the expert opinions of the Vinnytsia Regional State Laboratory of Veterinary Medicine and Khmelnytsky Interdistrict State Laboratory of Veterinary Medicine (2018) on safety indicators are presented.

According to safety indicators, there is a lack of pesticides (the mass fraction of HCCh gamma-isomer, DDT and its metabolites, DDVF, chlorophos, metaphys, carbophos, basidins), toxic elements (lead, cadmium, arsenic, mercury, copper, zinc), mycotoxins, antibiotics; radiological and microbiological indices in meat and meat samples were also within the regulatory requirements and safe for consumption.

The introduction of proper hygienic and production practices enabled Venture LLC "Riton" to complete the certification process under the international program FSSC 22000 "Food Safety Management And get the Certificates The HACCP Management System of CCM MS Standard HACCP and ISO 22000: 2005 Food Safety Management Systems, Requirements for any Organization in the Food Chain.

The conducted researches prove the theoretical and practical justification for the implementation of monitoring studies on the quality and safety of livestock products, the observance of proper hygienic and production practices (GHP / GMP) taking into account the international program FSSC 22000 "Food Safety Management".

Keywords: MEAT, SAFETY, PESTICIDES, HYGIENIC AND MANUFACTURING PRACTICES (GHP / GMP), TOXIC ELEMENTS, HACCP.