FOOD SAFETY MANAGEMENT SYSTEMS: A COMPREHENSIVE THEORETICAL REVIEW AND CONCEPTUAL FRAMEWORK

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Abstract

The objective of this paper is to analyze the fundamental concepts and tools of food safety management, as well as their role in ensuring food safety. The methodology relies on a literature review of scientific articles, databases, international standards, and official documentation from European and international food safety organizations. The analysis identifies the HACCP system as the preventive cornerstone of all safety standards, while ISO 22000 and FSSC 22000 provide an integrated management framework for systematic risk control and continuous process improvement. Furthermore, GLOBALG.A.P., BRC, and IFS Food complement this system by addressing specific requirements across different stages of the food supply chain. These internationally recognized standards do not function in isolation but are highly complementary, with organizations frequently implementing them simultaneously to meet market demands. In conclusion, the integration of food safety management systems represents the most effective strategy for protecting consumer health, enhancing organizational competitiveness, and fostering a safe and sustainable food system.
Key words: *HACCP, ISO 22000, FSSC 22000, GLOBALG.A.P., BRCGS, IFS Food*