THE EVOLUTION OF NON-ANIMAL FOOD PRODUCTION SECTOR IN IASI COUNTY UNDER THE EUROPEAN NORMS ON FOOD QUALITY AND SAFETY

Cecilia POP1, P.G. COSTIN2, D.S. Ş TEF3, Ioan Mircea POP1

E-mail: cicippp@yahoo.com

1 University of Agricultural Sciences and Veterinary Medicine of Iaş i

2 Sanitar-Veterinary Direction from Iaş i

3 University of Agricultural Sciences and Veterinary from Banat - Timiş oara

Abstract The paper aims to review the development of non-animal foodstuff processing units from Iasi County and their capacity to make safe and quality foods in according with European norms, transposed into national legislation of our country. Methodological, were processed, analysed and synthesized information gathered after controls made by DSVA Iasi inspectors during 2007 – 2010 period, in over 120 non-animal foodstuff processing units. The input and processed data from the current study refers at the number and field of activity of the economic operators and also at the stage of implementation of quality and food safety manageme nt systems in according with European regulations. The obtained results points the fact that during the analysed period the number of non-animal foodstuff processing units recorded an increase of around 3 6%. Regarding implementation status of management systems for food safety we observe that even European and national regulations oblige economic operators to this approach, from 176 units at the beginning of 2011, only 46% had a full system implemented and only 17.6% had a certification in this way; the other companies having implemented a partial system or were in the stage of realization of documentation (35%) and the rest of around 19% did not have any system implemented. Failure to comply with specific legislation requirements could lead anytime at losing cont rol of a hazard (biologic, chemical or physical) and in the end at appearance on the market of non-safety foodstuff products for consum ers. In conclusion the paper, propose taking a set of measures also by the decisional factors for the processing units and also by the Authorities for sanitaryveterinary control in order to have safety food. Key words: quality, food safety, European norms