"ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM"
IN
SRI LANKAN CONTEXT

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ABSTRACT

Food safety is a global concern. Food safety is related to the presence of food-borne hazards in food at the point of consumption. Therefore food safety hazards should be controlled throughout the food supply chain effectively to deliver safe product to the consumer (End user for its intended use). And also, there is a growing demand of consumers for healthy and safe food products. It is a big challenge for people who have been involved in food related business industry to supply for the demand of safe food products. Food safety related certifications play a major role to ensure global/local food standards. ISO 22000 Food Safety Management System is becoming very important in this aspect of ensuring safe food commodities.

A questionnaire based survey was carried out among eleven food processing companies, five experts, four consultancy service providers, five certification bodies, ten retailers and forty consumers to find out objectives, benefits, limitations and compliance levels of implementation of ISO 22000:2005 FSMS standard. The resulted data were analyzed by k-mean cluster analysis. The identified major objectives were directed towards, “Food Safety”, “Profits” and “Regulations”. Expected major benefits were towards “Profit maximization”. As major limitations, “Lack of top management commitment”, “Lack of knowledge” and “Financial problems” can be seen. Compliance for “System management” and “HACCP Principals” were noted with high frequencies than “PRPs” and “Communication”.

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