IFIF FAO Manual of Good Practices – Practical Applications – Angela Pellegrino Missaglia – Consultant – Sindirações

ABSTRACT

The feed industry faces for the near future importante challenges. These challenges can mean good opportunities to increase the offer for feed and food, development of new production techniques, new jobs openings and development of new sources of ingredients, among many others.

This will require well implemented feed safety management systems to ensure the safety of food, lower production costs, enhanced food quality and consistency as well as animal health and welfare.

The production of safe feed will demand good knowledge and training on the sources of contaminants, their routes through production and the application of measures based on science and risk assessment, strong emphasis on prevention and control of contamination during processing. This can be translated into a risk based approach covering the entire chain.

The IFIF FAO Feed Manual of Good Practices brings the complete information necessary for the implementation of a well structured feed safety and management system.

Training and awareness are of utmost importance to correctly apply all the above referred and for the establishment of a feed and food safety culture in the company.