

CRITICAL CONTROL POINTS ON THE TECHNOLOGICAL FLOW OF PANIFICATION

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Rezumat. *Bread and panification products are intended for direct human consumption and underlying nutritional pyramid, it can affect the consumers health in case of biological, chemical or physical contamination, immediate or delayed, by noxious accumulation in the human organism. Only by rigorous compliance of the production rules throughout the technological process can ensure the quality and food safety of these products. If the risk can be prevented, eliminated or reduce to an acceptable level, as a result of a control actions made at that stage, it is considered a Critical Control Point (CCP). There can be checkpoints where it can exert a control action. Thus, the checkpoint is represented by any stage in which the risk factors, biological, chemical or physical, can be controlled in order to prevent, disrupt or reduce them to an acceptable level.*

Abstract. *Bread and panification products are intended for direct human consumption and underlying nutritional pyramid, it can affect the consumers health in case of biological, chemical or physical contamination, immediate or delayed, by noxious accumulation in the human organism. Only by rigorous compliance of the production rules throughout the technological process can ensure the quality and food safety of these products. If the risk can be prevented, eliminated or reduce to an acceptable level, as a result of a control actions made at that stage, it is considered a Critical Control Point (CCP). There can be checkpoints where it can exert a control action. Thus, the checkpoint is represented by any stage in which the risk factors, biological, chemical or physical, can be controlled in order to prevent, disrupt or reduce them to an acceptable level. This paper is referring to the control points on the technological flow of the bread fabrication, in all phases of this technological flow, laying stress on that points (or phases) which can affect security and food safety, through the influence of parameters of any kind on the quality of finished products.*

Keywords: Critical Control Point (CCP), panification, risks, preventive measures.

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