

SUMMARY

The doctoral thesis titled “Implementation of food safety management to pasta. Case study S.C. Pangram S.A”, divided into six chapters, run 272 pages and benefit from the contribution of 118 references.

The thesis begins with an introduction that presents the following issues, specifying at the outset that this paper focuses on food safety management system in Romania since the concept is still in its infancy compared with the other European Union member countries. The thesis also aims to clarify and to draw guidelines on how to develop and implement specific documentation of food safety management system in S.C. Pangram S.A., a national leader in the production of pasta and currently a member of a corporation before the first places in Europe.

The thesis is divided into two parts: Part I - documentaries - includes chapters 1 and 2, explaining concepts related to “quality management” and "vegetable food safety" and research on quality control and food safety.

Chapter 1 presents the general theoretical concepts of “quality management" and "vegetable food safety”. The quality, as a dynamic and complex concept, is defined, characterized and described the factors influencing it. Also present graphic the “quality spiral" as a conceptual model of interdependent activities that exercise their influence on the quality of a product or service throughout the deployment phases from needs identification to assess their satisfaction.

Also in this chapter describe:

- documents which prescribe products quality - standards, specifications, technical standards;
- documents which certify products quality - test reports, certificate of approval, warranty, quality certificate;
- practical methods used for measuring product quality: experimental, expertise, sociological statistics.

Also this section defines quality management system, total quality management and allocated a separate chapter to improving the quality of Romanian food products.

Chapter 2 includes researches on quality control and food safety. It features quality food and presents on legal aspects of European food safety system. Also in this chapter is addressed the role of consumer food safety practices. A separate chapter presents researches on the HACCP system - history, features, benefits and necessity of the system and the relationship between HACCP and TQM system.

HACCP (Hazard Analysis and Critical Control Points) is a system developed by NASA in 1960 to eliminate the danger of disease through food participants in space missions. After the system has proved its practical applicability, it becomes in North America and many European countries (Denmark, Belgium, Switzerland, etc.) an industry standard for food manufacturing and processing.

The system aims to eliminate as much as possible the consumer health hazards - microbiological, chemical and physical.

HACCP is a scientific approach, rational and systematic identification, evaluation and control of hazards in the production, processing, handling, preparation and use of food. These systems are designed to ensure food safety during consume and does not present a health hazard. HACCP systems are integrated into the processes, thereby providing a more effective preventive approach in terms of costs compared with less efficient systems of testing the finished product at the end of the production process.

HACCP is applied along the food chain from primary production to final consumer; the implementation of these systems must be based on scientific research results on human health risks. HACCP implementation also provides other significant benefits such as additional inspection (by authorities) and promotes international trade by increasing confidence in food safety.

The relationship between HACCP and TQM (Total Quality Management) is made by the Association of Food Law as follows: "The system is part of the HACCP quality management system, which carries out quality basic needs - food safety.

The following chapters are structured in the second part of the thesis - own research. Thus, chapter 3 describes the methodology and study materials and research location.

Chapter 4 presents the current general trends in the food industry, divided into three parts: U.S.A., E.U. and Romania. Also in this section are defined food and economic indicators. U.S.A. food industry is analyzed in terms of prospecting and market demand, distribution, imports and exports and trends in the global market. At E.U. level are presented the organizational structure of the food and beverage industry. Separate chapters are allocated to research and innovation and consumption market and industry trends in terms of trade in goods. The third part of this chapter is devoted to the particularities of our country and the food industry development strategy.

Chapter 5 contains the presentation of the S.C. Pangram S.A.: company history, mission and organization, a detailed description of the pasta production process, with the range of varieties and specifications, product characterization and manufacturing process flow, describing the main technological equipment.

Last chapter 6 deals with issues of strategy and implementation of HACCP and ISO at S.C. Pangram S.A. This chapter describes the principles and steps for implementing the HACCP system, as well as drafting and implementation of the documents of food safety management system SR EN ISO 22000: 2005. They are written procedures for controlling documents with special / national laboratory for conducting tests for control of documents and records, corrective and preventive actions to verify the purchased product, the plan of hygiene and sanitation tests.

In period January 2009 - December 2010 are presented the study to verify the extent of cleaning and analysis carried out in laboratories outside the company. Based on the analysis of the different parameters, we can see that the problems encountered decrease over time due to staff training through which to understand the importance of food safety management system and the importance of manufacturing a safe product for the end consumer.

Accumulation of these data with the rest of the monitoring involved in food safety management system demonstrates the importance of this system for manufacturing safe products for the end consumer.