Food quality and management systems in industries.

Shafiqul Islam Khan[*]

Department of Food technology, Patuakhali Science and Technology University, Patuakahli, Bangladesh

Introduction

Certainly, the market has gotten more competitive as a result of globalisation, as it has allowed more competitors to enter. This is not always a threat to local businesses' survival, but it is an issue they must address. This problem stems from the need to increase consumer loyalty to products and services, as well as the product's fit for the customer's demands and concern about the company's social impact. Furthermore, this global scenario provides some opportunity for businesses to enter new markets. This action will, without a doubt, be based primarily on the quality of their own products and services. GMP (Good Manufacturing Practices), HACCP (Hazard Analysis and Critical Control Points), and ISO (International Organisation for Standardisation) standards are all accessible in the food business.

Discussion

The concept of product quality is not as obvious as it appears. Although not universally acknowledged, "suitability for consumer usage" is a more widely accepted concept of quality. This definition is thorough since it considers two factors: features that lead to product satisfaction and the lack of failures. To provide safe, high-quality food for consumers, quality management systems (QMS) are required in every area of the food business (ORRIS and WHITEHEAD, 2000). The number of enterprises in the food industry that are implementing QMS to improve their worldwide competitiveness is steadily increasing (BEATTY, 2006; KARIPIDIS and associates, 2008). Global Food Safety Initiative (GFSI), International Food Standard (IFS), British Retail Consortium (BRC), Safe Quality Food (SQF) 2000, and International Organization for Standardization are the most major quality management systems in the food business. For food quality and safety assurance these systems and their combinations are recommended. To attain the desired degree of quality, agri-food production necessitates a unique strategy. It's critical to understand how systems contribute to overall product quality and to strike a balance between the tools utilised to meet quality and safety goals. The essential component, in reality, is the qualitative qualities of the product features that satisfy the expectations of the consumers and so bring satisfaction. These requirements are related not only to the product's fundamental properties, such as sensory attributes in food, but also to its availability on the market at a reasonable price and in appropriate packaging.

Conclusion

A company's competitiveness can be viewed as a reflection of the tactics used to adapt to the current levels of competition in the markets in which the company operates. Quality is unquestionably important for the food business as it operates in an increasingly worldwide market. Companies must construct adequate internal structures and devise competitive strategies to achieve this. CIES - The Food Business Forum, an alliance of the world's top merchants, created the Global Food Safety Initiative in 2000. The GFSI's objective is to consistently improve food safety management systems in order to earn consumers' trust in safe food delivery.

*Correspondence to

Dr. Shafiqul Islam Khan

Department of Food technology

Patuakhali Science and Technology University

Patuakahli

Bangladesh

E-mail: qmskhan108@gmail.com