



Good Manufacturing Practices

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Abstract:

Good Manufacturing Practices* (GMPs) are the basic operational and environmental conditions required to produce safe foods. They ensure that ingredients, products and packaging materials are handled safely and that food products are processed in a suitable environment. GMPs address the hazards associated with personnel and environment during food production. They provide a foundation for any food safety system. Once GMPs are in place, processors can implement a Hazard Analysis Critical Control Point (HACCP) system to control hazards that may affect the ingredients and packaging material during food processing.

Biography:

Zara Khalil is a professional Food Technologist in a position to contribute individually and holistically to achieve organizational goals, by technical inputs on the strengths of aptitude, attitude, determination and commitment



Publication of speakers:

1. Zara Khalil, Estudio de Las Drogas y Sustancias Medicamentosas de Origen Natural; Omega, 2000.
2. Zara Khalil et al., Hypolipidemic and Antiatherogenic Effects of CynaraScolymus in Cholesterol-Fed Rats.
3. Zara Khalil, A Functional Food and Source of Nutraceutical Ingredients.
4. Zara Khalil, Comparative randomised study of GlideScope® video laryngoscope versus flexible fibre-optic bronchoscope for awake nasal intubation of oropharyngeal cancer patients with anticipated difficult intubation.