

Agro-Alimentary, Aquaculture and Fishery Safety

Control systems that reduce the risks of contamination in agriculture and livestock production in order to maintain the quality standards demanded by the global market

The globalization of markets has accelerated the commercial exchange of food; a situation that has resulted in governments needing to implement strategies that contribute to the assurance of food safety. The term 'safety' being defined as "the characteristic that the food does not cause any harm to the health of the consumer due to the effects of any contaminant."

Among the factors that may threaten the safety of a product are chemical contaminants (hormones, antibiotics, pesticides, etc.), biological (viruses, bacteria, etc.) and physical (metal pieces, chips, among others). These characteristics, together with the organoleptic, commercial and nutritional, constitute the basic requirements that must be considered in order to access the various markets because they provide a high degree of confidence to the consumer.

Currently, most countries that need to export agriculture and livestock products for human consumption are required to have sanitary certifications that guarantee the quality of their products and that can assure them a competitive and permanent participation in the market. In order to achieve the latter, it is necessary for each link in the agro-alimentary chain to establish controls and activities that minimize, as much as possible, contamination risks.

First National Meeting of Auxiliary Organizations that Help to
Implement Safety Systems