

## **We Celebrate World Food Safety Day!**

The Senasica works with producers to reduce the risk of food contamination.



Dear consumer, for the Senasica, food safety is a priority; therefore, it encourages more and more producers to apply systems in their production processes to reduce the risk of contamination.

We work hand in hand with producers, packers and transporters committed to food safety, so that the food that reaches your table does not jeopardize your health.

Through various certifications, such as Good Agricultural, Livestock and Aquaculture Practices, and Good Use and Handling of Pesticides, our technicians guarantee that the production and packaging units carry out their procedures with high standards of hygiene, in order to reduce the risk of physical, chemical and bacteriological contaminants in food.

Everyone wins with these measures, since certified vegetables and meat products offer greater hygiene guarantees to consumers and make producers more competitive, which gives them access to more and better national and international markets.

We are celebrating World Food Safety Day 2021 on June 7, so the Senasica invites you to spend a few minutes reflecting on the importance of this topic, so that you can contribute to the proper handling of food, in your production unit, at the point of sale or at home.

Dear producer and consumer, take a look at our website

<https://www.gob.mx/senasica/acciones-y-programas/direccion-general-de-inocuidad-agroalimentaria-acuicola-y-pesquera> to learn about the programs we operate the certifications we grant and the training we provide.

For more information, visit our website: [The Number of Producers Working under Food Safety Schemes Is Growing in Mexico.](#)