
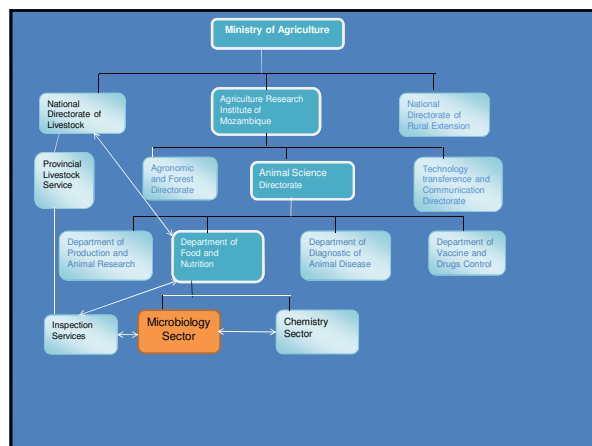


Ministry of Agriculture
 Agriculture Research Institute of Mozambique
 Directorate of Animal Sciences

- ### Products Assessed
- Milk, Meat and their derivatives
 - Feed and its raw materials
 - Food of animal origin: Imported or to export
 - Hygiene in the food industries

- ### Achievements 1a phase Safe Food Fair Food Project
- Prerequisites for HACCP in small-scale poultry production and processing in Maputo.
 - The study investigated the value chains for poultry production, indicating stages where risk of microbiological hazards can influence safety of the product using participatory risk assessment
 - The microbial monitoring tests was done using 3M™ Petrifilm™ Plates which was a great innovation in methods of analysis in our laboratory.

- ### Conclusions and recommendations
- The risk posed by non application of GHP and GMP by poultry processors is higher
 - Knowledge and skills in GHP and GMP are of prime importance for food safety
 - A hygiene assessment system is proposed for all value chains emphasizing CCPs identified during the study
 - Development of integrated food chain hygiene management systems appropriate for the poultry sector

- ### Challenges
- We are increasingly adopting preventive quality control techniques in food production, processing and distribution.
 - We are committed to preserve animal and public health due the ensuring of food safety in all levels and stages.
 - We are open and willing to contribute and give our support for the success of the 2a phase of the project.

Thank you

Obrigado