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Systematization of information of the controlled fat products

Систематизация информации контролируемой масложировой продукции

According to the law of the Republic of Kazakhstan "On Food Safety"1 defines the general requirements:
1. Food safety is ensured through:
   a) compliance of the requirements established by the legislation of the Republic of Kazakhstan on food safety;
   b) the subject of the control of the conformity of production processes (stages) design (creation), production (manufacturing), turnover and utilization of food products to the requirements established by the legislation of the Republic of Kazakhstan on food safety;
   c) information of compliance of food products to the requirements established by the legislation of the Republic of Kazakhstan on food safety;
   d) technical regulation;
   e) carrying out sanitary — epidemiological and veterinary-sanitary examination;
   f) the use of state regulation in the field of food safety
2. Not allowed to processes (steps) production (manufacturing), turnover and recycling food products which do not meet the requirements established by the legislation of the Republic of Kazakhstan on food safety, one of the following:
   a) has obvious signs of poor quality (deterioration, decay pollution);
   b) encodes radiological, toxicological, chemical and (or) microbiological standards;
   c) does not have documents proving its safety and confirming its origin;
   d) has set expiration dates or expires;
   e) does not have labeling that contains information provided by the legislation of the Republic of Kazakhstan on food safety;
   f) does not match the information provided;
   g) in adulterated food products.
3. Turnover of genetically modified and biologically active food additives permitted only after confirmation of their scientific necessity, which is the holding in accordance with the laws of the Republic of Kazakhstan and their state registration.
4. Food products for special purposes should:
   a) meet the requirements established by the legislation of the Republic of Kazakhstan on the food safety requirements for food products for special purposes;
   b) to meet the physical and chemical and energy value of the information specified on the packaging (packaging);
   c) a prohibited in production (manufacturing) special products use artificial food additives and food raw materials, produced using feed and feed additives, animal growth promoters (including hormon therapy), or certain types of drugs, prodrugs, agricultural chemicals, genetically modified, biologically active food additives.
   d) with the emergence of Kazakhstan enterprises of different ownership forms, the expansion of foreign trade and, most importantly, the termination of the Republic of Kazakhstan of many state standards (GOST and TU) and regulatory provisions cannot guarantee the quality and safety of oil and fat foods new generation. According to it, it is necessary for the implementation of oil and fat industry enterprises, methods of standardization, metrology and certification in all phases of the production and food technology as follows: raw materials, semi-fat — finished products.
   e) Product quality oil industry is determined by its composition (content of protein, fat, carbohydrates, minerals, vitamins and other components), physical, sensory and other properties (appearance, taste, texture, color, smell, nutritional value, etc.).
   f) Quality requirements are changing with the development of science, technology standard of living, so the level of quality fat products can be considered as law, reflecting the historical stage in the development of oil and fat industry, science and technology assignment, and overall socio-economic development of society.
   g) Quality management in the exploration and production of oil and fat products of new generation, it shall be ensured by instrumental methods and quality control.

One of the main issues that are typical for any food production, is the incoming inspection of raw. Sensing methods to this are selected on the basis of the effect that this has on the final component of the raw product depending on it is selected and the criteria for decision of rejection.

Knowledge of process and product characteristics are very important for determining such critical ingredients, especially on businesses with limited resources.

1 Law «On food safety», Astana, 2008