

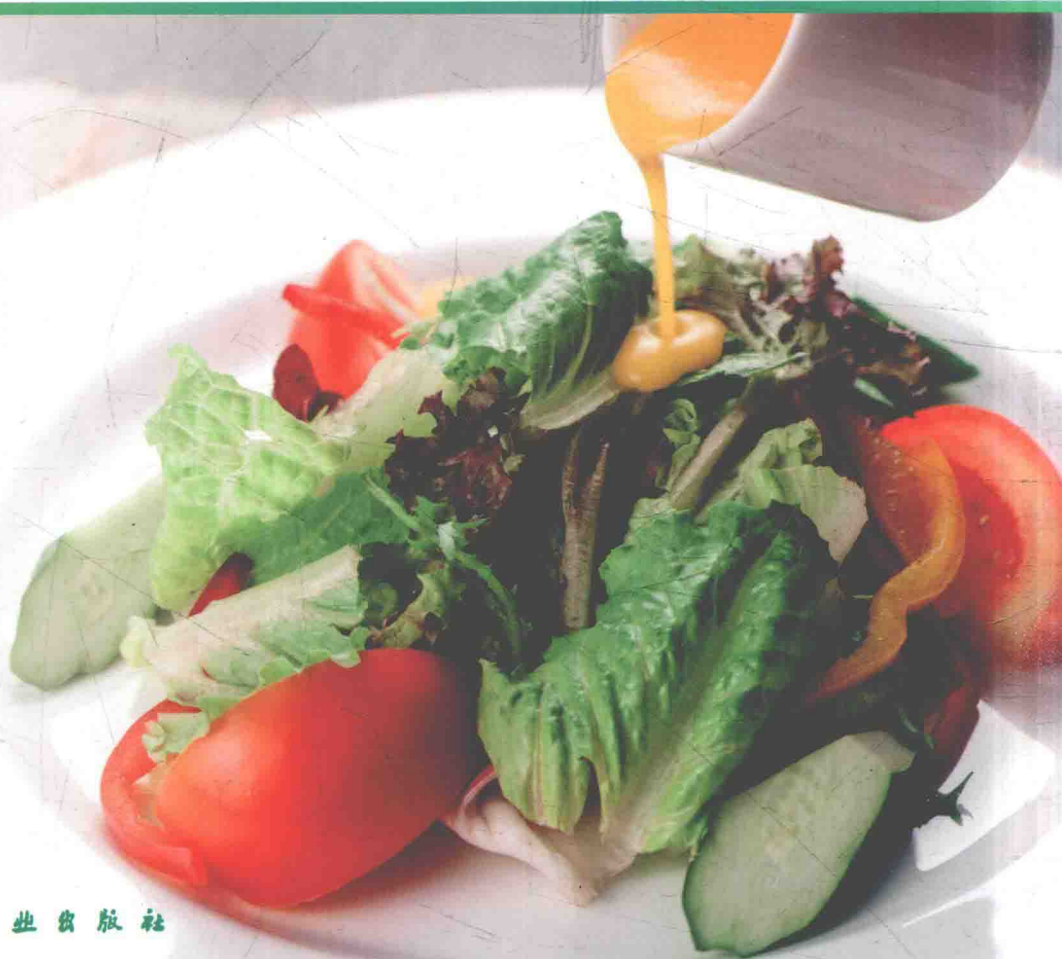
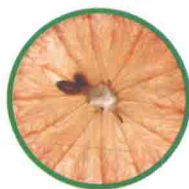


普通高等教育“十三五”规划教材

食品安全 管理体系概论



吴 澎 主编



中国石化出版社



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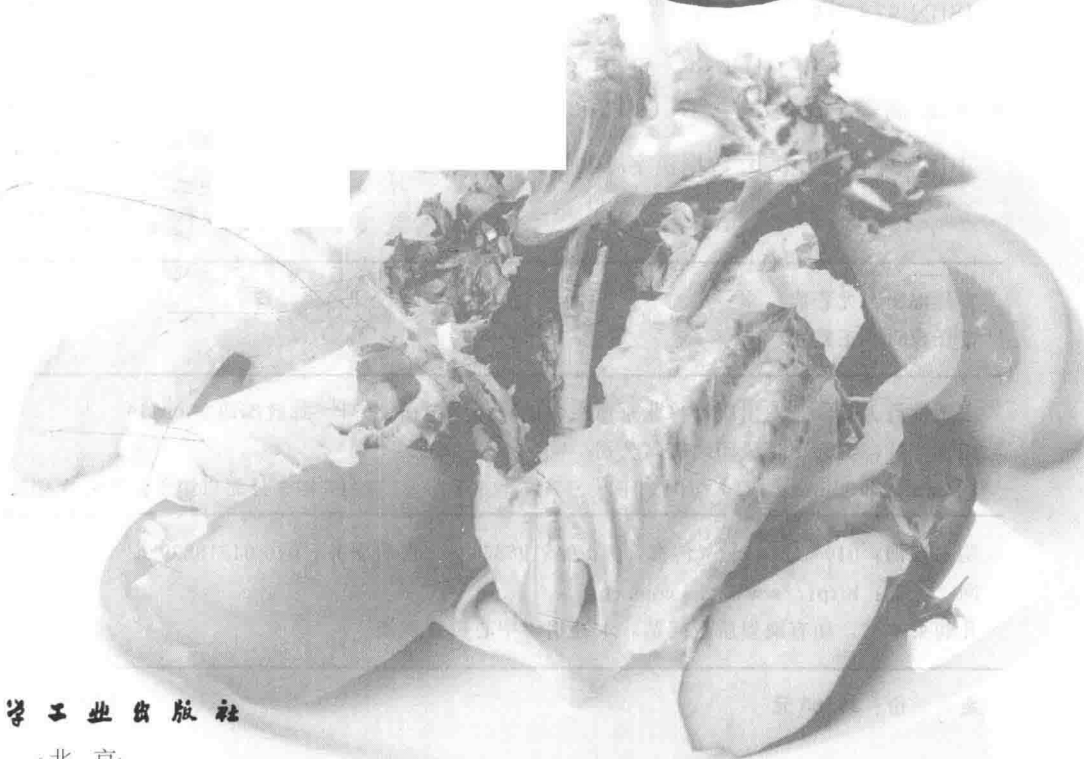
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化学工业出版社

·北 京·



《食品安全管理体系概论》共8章,分别阐述了概论、国际食品安全管理体系认证、美国食品安全管理体系、欧盟食品安全管理体系、英国食品安全管理体系、日本食品安全管理体系、新加坡食品安全管理体系、中国食品安全管理体系等内容,对国内外相关先进的食品管理体系进行了系统介绍,相互借鉴,取长补短。

《食品安全管理体系概论》可作为高等院校食品科学与工程、食品质量与安全等相关专业的师生教学用书,也可作为相关科研、管理、技术人员参考用书。

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《食品安全管理体系概论》

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序言

➤ Preface



地球的人口到 2050 年预计将超过 95 亿。当前不断扩大的经济财富和购买力,更促使全球粮食生产和供应在未来 35 年内需要增加一倍,以满足消费者的需求。这种大规模的全球粮食生产和贸易增加,在气候变化、可用淡水减少、能源枯竭、耕地竞争以及新食源性病原体出现的背景下,挑战着现有的从“农田到餐桌”整个供应链的食品安全管理体系和规范。食品质量和安全是当今社会的核心问题,影响着人类健康、社会稳定和国家经济。食品安全达到的程度不仅取决于法律框架,也取决于有效的公众教育。不完善的食品安全法规会导致范围广泛的食品安全问题和消费者健康问题。此外,消费者对饮食和健康关系意识的提高以及人类饮食习惯的变化带来了新型的、超越传统的、与质量相关的食品安全挑战。这些挑战包括新的营养保障和安全问题以及使用包括生物技术和纳米技术等新技术来开发的食品配料、消费者食品、食品包装及食品接触材料的潜在危险。

自从 1860 年英国推出了食品法以来,食品法已稳步发展成为我们今天所拥有的具有较精密框架的法规,食品法的持续升级更新以满足日益复杂的全球食品供应链和不断演变的监管环境,也是可以预期的。公共教育和社会参与也是成功食品链管理的关键因素。及时了解全球食品发展趋势、食品安全管理的进展、提高公众食品安全意识和责任是全球协调一致的行动。综上所述,本书旨在提高对人类现在和不久的将来将面临的食品安全问题的普遍认识。

作者们有针对性地定位了本书的食品安全教育的范畴和对象,把重点设立于食品安全和质量规范以及对进入本领域的年轻科研人员和行业实习生的参考阅读。本书是以出版一本含有各国食品安全管理体系最新发展和规范以便于读者使用为目的的,因此,可以作为本科生和研究生或者食品行业培训学员的教科书和教学资源。本书还可以成为与食品相关的各层次专业人员(包括来自企业的专业人员、分销商和利益相关者)有益的参考书籍。本书分为八章。第一、二章概述了食品安全的基本概念、食品管理体系、风险分析和评估,包括了 HACCP、ISO 22000、FSSC 22000 以及其他国际标准和认证体系。第三~八章分别介绍了美国食品安全管理体系、欧盟食品安全管理体系、英国食品安全管理体系、日本食品安全管理体系、新加坡食品安全管理体系以及中国食品安全管理体系。虽然本书选定的一些食品安全系统并不能完全覆盖世界上所有国家,但是选取的这些国家和机构是解决全球食品安全挑战的领先者,并对中国食品安全法律法规体系有一定的影响作用。本书的重点内容围绕着各国食品安全管理体系的五个主要单元进行详解:1)食品法规;2)食品管理;3)食品监管;4)实验室检测;5)信息、教育、交流和培训。本书包含了各种监管和政策制定以及食品安全管理和风险分析的相关食品安全活动的技术细节,注入了一些全球前瞻性对策和行动措施的信息。同时演示了与全球食品供应链环节相关的食品安全案例分析,以帮助读者对构思和制定具体的食品安全管理模式的系统化过程取得更深入的了解。由于所选取国家的食品安全状况和管理系统是以类似格式来撰写,读者可以很容易地在战略、优势和不足上对各国作比较。本书反映了作者们对全球尤其是中国的食品安全管理系统未来发展的预期。

食品安全的科学知识不断更新,因此食品安全法规也必须不断地修正完善。本书因此不可能涵盖全球食品安全管理的所有方面及其动态变化。建议和鼓励读者通过查阅政府或食品安全主管部门的官方正式出版物以及食品安全专家编写的同行评审期刊和文章来不断更

新知识。本书紧跟食品安全新发展启动了一个议题，如突出了采取跨学科方法解决食品安全问题的必要性，以及新技术包括生物技术和纳米技术对食品生产与消费和相关食品安全保障与检测的影响。

本书是由吴澎博士联合十四位来自不同院校及科研单位的作者编写、审校，并融入了我的建议和指导，我很高兴被邀请撰写本书的序言。希望将来在吸取了反馈意见、新信息以及食品安全领域的新研究和新发展的基础上，能出版本书的后续版本，以便能进一步提升本书的价值和可用性。

The human population of Earth is projected to surpass 9.5 billion by 2050. Coupled with expanding economic wealth and purchasing power, global food production and supply over the next 35 years will need to double to satisfy consumer demand. Such a massive increase in global food production and trade in the context of climate change, reduction in available fresh water, fossil fuel depletion and competition for arable land, as well as the emergence of new foodborne pathogens, will challenge the existing food safety management systems and practices throughout the whole supply chain from farm to table. Food quality and safety are central issues in today's society, and impact human health, social stability and national economies. The degree of food safety attainable is not only determined by legislative frameworks but also by effective public education. Inadequate food safety legislation can result in a wide spectrum of food safety issues and health problems for consumers. Further, increasing consumer awareness of the relationship between diet and health, together with changes in human eating patterns, creates new challenges related to food safety beyond traditional quality-related safety issues. These challenges include new nutritional security and safety concerns, and the potential hazards associated with the use of novel technologies including biotechnology or nanotechnology for the development of food ingredients, consumer foods, food packaging and contact materials.

Since the introduction of the Food Adulteration Act in 1860, food laws have evolved steadily into the sophisticated framework of legislation we have today, and it is anticipated that constant upgrades will be needed to satisfy the increasingly complex global food supply chain and the continually evolving regulatory environments. Whilst the government of a nation retains the dominant position in food safety supervision, public education and social participation are also critical factors for successful food chain management. Timely understanding of global food development trends, advances in food safety management, and the raising public awareness and responsibility for food safety could become concerted actions. With a view to all of the above, the current book "Overview of Food Safety Management System" attempts to raise general awareness about food safety issues facing mankind now and in the near future.

There are a large number of food safety-related publications available in literature. The authors of this book have targeted food safety education, placing an emphasis on food safety and quality practices that support young researchers or industry interns entering this field. This book is intended to be a user-friendly compendium of up-to-date developments and practices of food safety management systems of certain countries, and as such, can be used as a textbook or teaching resource for undergraduate and postgraduate students or food industry trainees. The book also serves as a useful reference book for food-related professionals of all levels, including those from various companies, distributors and stakeholders. This book is organized into eight chapters. Chapters 1 and 2 provide an overview of the basic concepts of food safety, food management systems, risk

analysis and assessment including HACCP, ISO 22000, FSSC 22000 and other international standards and certification systems. Chapters 3-8 describe the food safety management systems of the U.S.A, European Union(EU), England, Japan, Singapore and China. Although the selected food safety systems do not fully cover all the countries, the nations or bodies selected are the frontrunners in addressing global food safety challenges and have significant influence on China's food safety regulatory framework. The book is focused on the five key components of a food safety management system: 1) Food regulations; 2) Food management; 3) Food supervision; 4) Laboratory testing; and 5) Information, education, communication and training. The book contains sufficient technical details on a wide range of food safety activities covering regulation and policy development to food safety management and risk analysis, whilst also incorporating some global forward looking strategies and actions. Food safety case studies are presented that demonstrate links in the global food supply chain and help readers to gain deeper understanding of a systematic process for conceptualizing and developing a specific food safety management model. A comparison on the strategies, strengths and weaknesses of different countries can easily be made from the similar style in which food safety status and management systems of the selected countries are presented. The book also reflects the authors' perceptions on the future development of global food safety management systems, especially in China.

Scientific knowledge underpinning food safety is continually improving and accordingly food safety legislation must also be constantly amended. This book therefore cannot possibly cover all aspects and the dynamic changes of global food safety management. Readers are encouraged to constantly update their knowledge by consulting official publications of governments or food safety authorities as well as peer-reviewed journals and trade articles prepared by food safety experts. This book starts a dialog on the need to keep up with new developments associated with food safety e.g. through highlighting the need to adopt interdisciplinary approaches for resolving food safety issues and the impacts of novel technologies including biotechnology and nanotechnology on food manufacturing and consumption and associated safety assurance and detection.

It is my pleasure to be invited to prepare the preface for this book. This book was prepared by Dr. Wu Peng in conjunction with fourteen co-authors from different institutions and research institutes, with my input and guidance. It is my hope that subsequent editions of this book will be published, that assimilate feedback, ongoing updates, new research and developments in the food safety field. In particular, developments in merging food safety and the nutrition framework could further enhance the usefulness of later editions of this book.

Dr. Dongxiao Sun-Waterhouse

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