

# QUALITY CONTROL IN THE FOOD INDUSTRY

## CONFORMING TO ISO 9000.

### PROCESS MAP AND PROCESS DIAGRAMS

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**Abstract:** Controllable factors that either positively or negatively influence the finished product are referred to as the quality control. The use of good and sound raw material is of primary importance for the achievement of the required end product of consistent quality. Identification of the critical points is essential since the process control relates to the processing results of the raw material. Traditional quality control is completely unable to eliminate quality problems, thus a preventive strategy based on thorough analysis of prevailing conditions which ensures that objectives of the quality assurance programme are met is recommended for the food industry. The Hazard Analysis Critical Control Point (HACCP) and Total Quality Management (TQM) embody these requirements as certified under the International Standard Organisation (ISO) 9000 series.

**Keywords:** ISO 9000, quality control, process map, diagram map

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