VERIFICATION OF GOOD MANUFACTURING PRACTICES IN FOOD COMPANIES IN LAVRAS/MINAS GERAIS-BRAZIL

Mariele Antunes Vieira, Olga Lucía Mondragón-Bernal. Food Science Department, Federal University of Lavras (UFLA), Campus Universitário C.P.: 3037, 37.200.000 Lavras, Minas Gerais, Brazil.

The Good Manufacturing Practices (GMPs) are a joint of norms and principles to the production that helps to ensure a quality and to guarantee hygienically and sanitary conditions in the food manipulation environment. To verify if the food companies possess the GMPs the applying a proper check-list, as elaborated by the Brazilian National Agency of Sanitary Inspection (ANVISA), can be help out. This form classifies the environments through the punctuation as Excellent (91-100), Good (80-91), Regular (61-80) and Deficient (Below 60). The goal of this work was to apply the ANVISA’s checklist and verify the GMPs in food industrial, half-industrial and artesian (non-industrialized) companies placed in Lavras city. Two companies were evaluated for each category. The industrial -as dairy food processing- was called as A and B, the half-industrials -as bakeries- as C and D, and, the artisan companies -as restaurants- as F. The A and B had reached 94.08 and 91.98 points, being catalogued them as excellent. For C and D productions, the punctuation was from 54.16 to 71.6 being regular and deficient in GMP. For F productions had gotten values around 41, that is, deficient. It can be concluded that industrial companies fulfill with bigger severity the norms of GMPs. The small and artisan companies need to improve the GMPs implantation and more inspection and support by the local sanitary agency to assurance the food safety with the products commercialized in Lavras/Brazil. ACKNOWLEDGEMENTS: FAPEMIG.

Key-words: Good Manufacturing Practices, food industry, food safety