

# ENSURING QUALITY OF FOOD FORTIFICATION

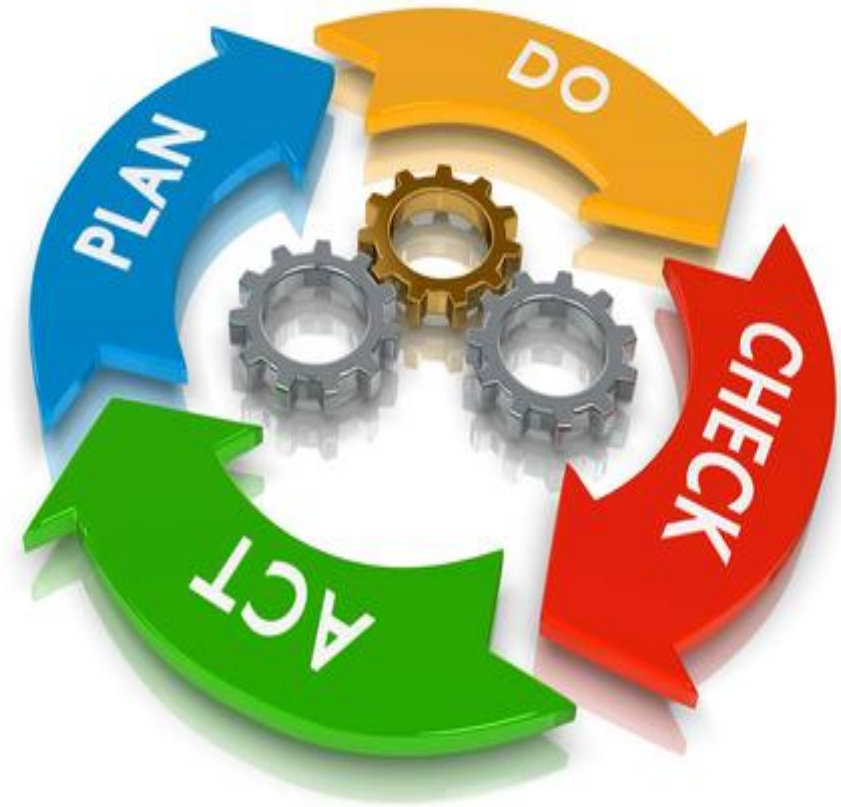
Kazakh Academy of Nutrition

# *ELEMENTS OF QUALITY MANAGEMENT*

**Quality management** has four main components:

- ◉ quality planning;
- ◉ quality assurance;
- ◉ quality control;
- ◉ quality improvement.

It is also focuses on the means to achieve the best quality.



## *QUALITY CONTROL VS QUALITY ASSURANCE*

- ◉ **Quality control** is a process for reviewing the quality of all factors involved in production. ISO 9000 defines quality control as "A part of quality management focused on fulfilling quality requirements“, and such includes the observation techniques and activities used to fulfill requirements for quality
- ◉ **Quality assurance** focuses on improving and stabilizing the production and associated processes to avoid, or at least minimize, issues which led to the defect, and embraces the planned and systematic activities implemented in a quality system so that quality requirements for a product or service will be fulfilled

# *INTERTWINING OF EXTERNAL AND INTERNAL QUALITY CONTROL*

- ◉ External Control focuses on checking the compliance with the with normative requirements established by the state, with a purpose to protect population and consumers from negative effects of inferior quality products.
- ◉ Internal control is to ensure conformity to internal Quality Management System established by an entity to comply with public requirements through regular monitoring with corrective and preventative actions, including consideration of External Control prescriptions and recommendations

# *PREMISES FOR EFFECTIVE EXTERNAL AND INTERNAL QUALITY CONTROL*

## **Common for both types of control:**

- Regulatory documents (standards) establishing general requirements to a public body to be charge of quality control, assurance and management;
- Specifications to premixes to be used for fortification;
- Specifications to equipment;
- Approved and standardized test methods;
- Standard documentation for quality monitoring (logs, etc.)

# *PREMISES FOR EFFECTIVE EXTERNAL AND INTERNAL QUALITY CONTROL*

External Control	Internal Control
<ul style="list-style-type: none"><li>• Reports on external control activities;</li><li>• Discussions with a mill on corrective activities and methodological support in the development of recommendations to ensure compliance with standards;</li><li>• Establish submissions of follow-up reports on operation of a mill on ensuring the established level of quality before the controlling bodies;</li><li>• Control sampling and exchange of findings with a mill</li></ul>	<ul style="list-style-type: none"><li>• Regular check of knowledge and skills of staff involved in food fortification and share with results of control checks;</li><li>• Strict control of documentation turnover and registration of all operations related to food fortification;</li><li>• Ensure availability of equipment and reagents for qualitative and quantitative tests;</li><li>• Ensure availability and quality of premixes;</li><li>• Provide appropriate conditions for storage and shipment of products</li></ul>

**Thank you for your attention!**