Survey on typology, PRPs and HACCP plan in dry fermented sausage sector of Northern Italy

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Abstract

One hundred and fifty four dry fermented sausage small and medium-sized enterprises (SMEs) were visited in Northern Italy, to collect information on building and facilities, production technology and marketing organization. Five businesses, out of 154, were then selected with the aim of analysing their prerequisite programmes (PRPs) and the level of hazard analysis and critical control point (HACCP) system implementation. The results of this survey acknowledge the importance of small enterprises in the dry fermented sausage production sector. This study shows that fully compliance with PRPs and HACCP is far from complete, especially in micro-sized businesses, in spite of derogations for small establishments provided by Italian and European rules. In order to help SMEs to comply with food safety objectives, collaboration with Local Health Unit officers always proves positive for the businesses because they can inform and support enterprises, particularly small food premises.

Keywords: Prerequisite programme; HACCP; SMEs; Dry fermented sausages