

# Hygiene and Food Safety

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# Introduction

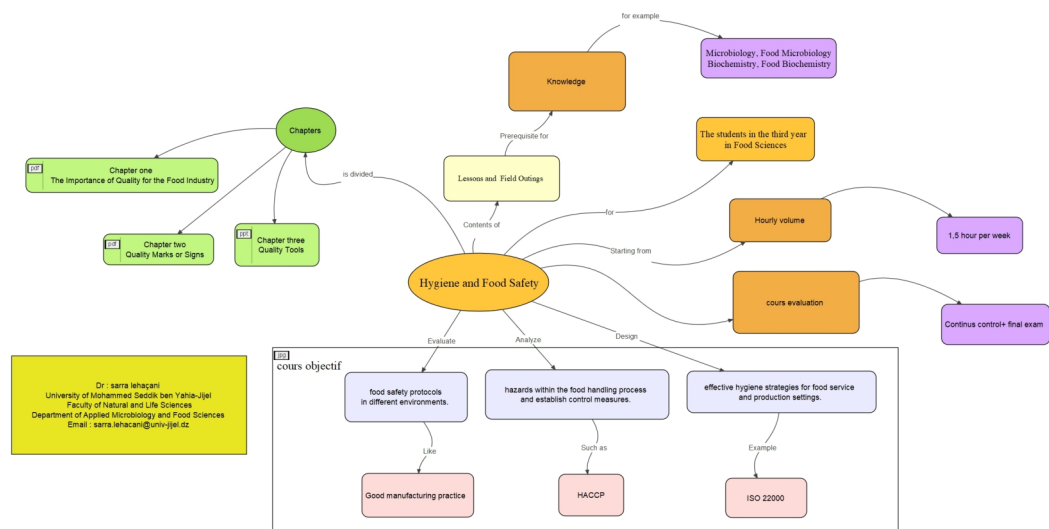
Hygiene and food safety are essential aspects of our daily lives. They are essential to ensure the safety and quality of the food we eat. This is because improper handling or preparation of food can lead to foodborne illnesses and endanger our health. That's why it's important to understand and apply good hygiene and food safety practices. This course, explores the fundamentals of food hygiene and the preventive measures needed to preserve the health of all consumers.

Food hygiene and safety are essential aspects of our daily lives.

Indeed, we are all likely to consume food at various times during the whether at home, at work or in a restaurant. This is why it is essential to ensure that these foods are prepared and handled under sanitary conditions in order to avoid any risk to our health.

Food hygiene encompasses various aspects such as the cleanliness of the premises, the equipment used (kitchen utensils) and manipulators' hands, as well as compliance with the standards of

preparation, preservation and transport of food. Food security, on the other hand, aims to prevent the risk of contamination of food by the different types of hazards in implementing control measures and complying with the regulations in force.



# chapter2 : the sings of quality



## 1. Introduction

The company that produces "quality" wants it to be officially recognized (certified), and wants to make it known (to consumers). On large surfaces, the buyer spends an average of 1 second choosing a food: therefore, the quality must "spring in the eye". The company may use its own trademark or an official warranty such as the red label, the conformity certificate, or the controlled designation of origin.

Quality signs are logos, labels, brands, or other identifiers that allow consumers to recognize products that have an official label indicating their quality and origin. There are five official quality and origin signs, four of which are European and one is national. The official signs of quality and origin are: Protected Designation of Origin/Controlled Designation of Origin (AOP/AOC), Protected Geographical Indication (IGP), Traditional Specialty Guaranteed (STG), Organic Farming (FO), and the Red Label.

In France and in Europe, official logos allow consumers to recognize products that have an official sign indicating their quality and origin.

- A collective and voluntary initiative originating from producers or a producers' group.
- Strict production conditions validated by the state.
- Regular checks carried out by independent organizations approved by the state.

An official guarantee for consumers:

- Guarantee of origin (AOC and AOP; IGP)
- Guarantee of superior quality (Red Label)
- Guarantee of a traditional recipe (STG)
- Guarantee of environmental respect (Organic Farming)

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## 2. 1-trademark

The company can practice a "brand policy", by building a "branding image" that distinguishes it from its competitors (Danone, Nestlé,...)

Its only trademark name, registered with INPI: National Institute of Industrial Property (requirement for registration: priority), applied to the product, gives consumer confidence. Large companies take care of their brand image, comfort through communication and advertising, and constant efforts for quality and regularity. The capital that constitutes the brand requires the company to maintain the quality of its products. Larger companies use the trust inspired by their brand to strengthen all brands in their group (e.g. Nestlé).

More broadly, a group of companies too small to have an isolated brand policy can register a collective brand, to make themselves known and promote. A priori, no official quality requirement, the collective brand is just a "label".

Many companies, newer or smaller, do not have this capital of a recognized brand. They will therefore use more widely recognised collective "brands", the official guarantees of quality (the large companies also).

## 3. 2-Official quality guarantees are: Appellations of origin, labels, certifications, organic farming (AOC, LR, CC, et FO).

### *2-1-AOC: Controlled Appellation of Origin*

AOC is a place name, used to designate a product that comes from that place, and whose qualities are mainly due to the geographical environment (natural and human factors). AOCs are issued by INAO, the National Institute of Appellations of Origin. The AOC product is thus linked to a terroir (climate, soil, traditions), and must have an originality linked instead (product impossible elsewhere).

### *2-2-LR: Red Label*

Label Rouge (Red Label) is a sign of quality assurance in France as defined by Law No. 2006-11 (5 January 2006)

Products eligible for the Label Rouge are food items (including seafood) and non-food and unprocessed agricultural products such as flowers. According to the French Ministry of Agriculture: "The Red Label certifies that a product has a specific set of characteristics establishing a superior level to that of a similar current product"

The label certifies that a product has pre-defined specific characteristics, establishing a higher level of quality than other similar products. The red label is national, the other agricultural labels are regional, and each "cover" many products.

Five conditions are required to establish a label:

- 1- independent certification body of the producer
- 2- written technical description of the superior quality of the product
- 3- specification control plan
- 4- products information labelling
- 5- sufficient volume placed on the market

The label is not definitive but may be challenged if the conditions are no longer met.

### *2-3-OF: Organic farming: Act of 04/07/1980*

National regulation is replaced on 01/01/2009 by European Regulation No: 834/2007, supplemented by the French Decree of 05/01/2010: specifications of the method of organic production of livestock:

OF is defined for means of production (not the product) no synthetic products used except positive list)

environmentally and animal-friendly methods: recycled organic material, crop rotation, no GMOs, organic control, low inputs: feed produced on the farm, animals not confined, allopathic treatment/year (France avant 2009).

Compound foods: more than 95% of the components derived from OF

The OF passes through four conditions the same as the first four of the labels)

1. Independence between managing and producing bodies
2. very precise specifications on means of production
3. Specification control plan, with sanctions.
4. Official labelling and logo

Six certification bodies can certify, the OF, two to five visits per year: material control. A farmer must comply with the FO specification for 3 years before being able to market 'bio' products.

The significance of AB lies in its "ecological" aspect (promoting sustainable agriculture) and its social impact (lower productivity but higher prices, which helps maintain rural communities). There is no scientific evidence to suggest that "organic" foods are inherently healthier.

### *2-4-European Quality Labels: PDO, PGI, TSG*

AOP (Appellation d'Origine Protégée) stands for "Protected Designation of Origin" in English. It denotes products that are closely linked to their place of origin and have specific characteristics due to that origin. It seems like you've listed various food items such as cheeses (Queso Manchego, Feta), charcuterie (cured meats), olive oils, fruits, and vegetables.

IGP (Indication Géographique Protégée) translates to "Protected Geographical Indication." This label is used for products that have a strong association with a specific geographic area, influencing their qualities or reputation.

STG (Spécialité Traditionnelle Garantie) means "Traditional Specialty Guaranteed." It designates products that have traditional production methods, ingredients, or composition, ensuring their unique and traditional nature.

### *2-5-CC (Certification de Conformité) certifies that a product complies with a set of specifications or requirements.*

Characteristics or rules related to manufacturing, processing, packaging, or origin. These characteristics must be measurable and documented in a specification sheet (public) or in a standard (as elaborated by AFNOR after consultation with all parties, in which case it may be marked as "NF").

CC does NOT guarantee superior quality but merely conformity to a reference standard.