

NUTRITION AND FOOD SCIENCES

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**M. S. Edgardo Carrillo Cabrera**

Food Quality and Safety Management, UK

QC vs QA (Quality Control vs. Quality Assurance or Why do Systems fail?)

Quality is equally a subjective and objective attribute, is not only about our expectations as consumers but the commitment of the producers, distributors and retailers, to meet these expectations, keeping the products always safe. The development and implementation of quality system has been a requirement that has grown in parallel with the need of food production at any scale, but especially at industrial ones. To guaranty and preserve the quality in the food production, is a burden that cannot be avoid by any producer, but the impact is bigger in those whose production volumes are small. There has been important developments in Quality Systems that actually work and are easily available for everyone (or at least this is the way it should be) regardless the size of the food producing company. It is not a secret that large companies are able to develop and implement their own quality management systems, which can be even more effective and precise. Nevertheless when we look at the events related to food recalls incidents from 2021, both small and big companies are equally failing. There is no such thing as a perfect system. A good system should be able to evolve and adapt to the changing circumstances, but at the same time preserve all the knowledge and capabilities from previous iterations. Nothing is too big to fail and there's always a first time, for things to go wrong. These are some of the reasons why systems fail but there are others. This work is a review of some of the quality management systems failures related to the food producers during the past year and possible ways to prevent them.

Biography:

Edgardo Carrillo Cabrera is a Food science and technology professional, with management experience and more than 16 years of work in the Food Industry. Dairy manager (Terregio cheese factory, Bedfordshire UK), Quality manager (Premier Foods, Sudan and Nestl?, Cuba), Quality technologist for Mars Chocolate Drinks and Treats Europe (UK), Quality technician for Muller Dairies (UK) and Food Researcher at the Food Research Institute (Dairy plant, Cuba). Main qualifications: Food engineering (Master?s degree), Specialist in dairy products technology (Cheese Technology), BRC (Food safety and third-party auditor). Food industry management (Diploma), Researcher and Chemical engineer. Areas of expertise: Cheese manufacturing, Dairy and dairy derivatives technology, Food science and technology, Food quality management systems (Nestle, Mars and BRC)

edgarkeisi@outlook.com