

## Implementation of ISO 22000 in ice cream industry in Algeria

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### Abstract

To guarantee the safety of ice cream production, the ISO 22000 system involving essentially the prerequisite programs (PRPs) and the HACCP principals was applied to the production process. The biological, chemical, and physical hazards that may exist in every step of ice cream production were identified. In addition, the critical control points were selected and the critical limits, monitoring, corrective measures, records, and verifications were established. CIP, filtration, pasteurization and cooling, metal detection, frozen storage and distribution process were the critical control points identified. The objective of this study is to determine food safety practices and procedures related to the food safety management system (ISO 22000).

**Keywords:** Ice cream, Food safety, ISO 22000, HACCP, oPRP, PRP