

**Title** Practical application of HACCP in pistachio processing industry - case study: pistachio processing equipment of Momtazan industrial company

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### **Abstract**

Food safety shocks can threaten the health of pistachio consumers, creating havoc in the industry which results in severe losses to producers. According to hygienic standards, the method of raw pistachio processing is so substantial. In this paper practical application of Hazard Analysis Critical Control points (HACCP) in pistachio processing industry is described. The concept of (HACCP) is a system that enables the production of safe pistachio according to health and hygienic issues by analyzing the production process. By identifying all hazards that are likely to occur in the processing establishment, the critical points in the pistachio processing are introduced. And different methods of the correctness and accuracy of process can be controlled by monitoring the critical points.