

## **10. QUALITY ASSURANCE AND MANAGEMENT**

### **10.1 Quality Assurance**

- 10.1.1 Quality Assurance procedures should define in sufficient detail sampling, including the quantities, tests to be performed, sample retention, and the schedule for release of the results to relevant audiences requiring such services.
- 10.1.2 The Quality Assurance department should maintain adequate records regarding the specification and test results of each batch on file in paper copy or electronic data for a suitable amount of time to comply with local regulation.
- 10.1.3 The Quality Assurance organization and procedures should enable management or outside monitoring agencies to check regularly whether all instructions and procedures for any stage of manufacturing and quality control are being followed strictly.

### **10.2 Quality Management**

- 10.2.1 Companies should compile a flow diagram for the production process that monitors, ensures and documents the production of safe ingredients and flavourings under consideration of general hygiene rules and, if needed, special requirements on all steps. The process should prevent or minimise any hazards.
- 10.2.2 Flavour companies are requested to identify the food safety-relevant critical points in the process operations and also establish, conduct, comply with and monitor safety measures based on HACCP principles in accordance with the annex of CAC/RCP 1-1969 (Rev.4 ó 2003).