

Title Application of HACCP in grain storage.
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Abstract

This paper introduces the principles of hazard analysis and critical control point (HACCP). It is widely used in the food industry as a quality-management tool. When the method is applied to grain storage, the factors causing hazard to grain quality can be analysed, including, for example, physical, chemical, and biological factors. In grain storage, the critical points such as grain receipt and daily grain management, and the critical values such as germination capacity and fatty acid value are clarified. Advice is given on how to rectify deviations. HACCP can help greatly in keeping grain safe and fresh.