

QUALITY AND FOOD SAFETY PRACTICES IN POULTRY SECTOR "BEYPİLİÇ MODEL"

Poultry meat; is one of the important animal protein source to consume in order to achieve healthy and balanced diet and physical and mental development.

Poultry Sector in Turkey has the quality system which can continuously supply top quality production and this systems sustainability has been constituted from various national and international disciplines quality. Poultry businesses are under continuous audits from government, private sector and international audit institutions. Poultry sector is a sector which is frequently audited by Food, Agriculture and Husbandry Ministry.

Poultry Production; the primary priority and the common purpose of all of the companies in all of the production steps of the poultry production is; to protect consumer health. All of the companies in the poultry production sector are working with integration model.

Beypiliç has been producing quality and safe products from setting of the foundation of quality and food safety management systems as means of institutionalization in 1999 till now and still continues to do so. Beypiliç has all of the certifications regarding with quality and food safety. Most of the companies in the sector also have most of the certificates.

Practices regarding with the GFSI (Global Food Safety Initiative) approved and internationally accepted standards of BRC, IFS and FSSC 22000 has benefitted our company in many ways. Why are we complying with BRC, IFS and FSSC 22000 standards? Because these standards enables us a working model with a system focused topics such as; Improving consumer trust, Ease of access into International Markets, Improving transparency, Minimizing important food risks, Proactive approach for Food Safety, Improving planning.

Production plant of the Beypiliç, which has been equipped with advanced technology, has been providing higher levels of safety and hygiene standards compared with European Union standards. In short, Beypiliç is allowing safe products to arrive into customers dining tables by carrying out "Quality and Food Safety Systems" in every process step. All of the processes are under control from farm to fork.

All off the companies in the sector and our production plants are open to interested person and institutions. Our plants are introduced to groups consisting of various people, presentations related with the sector are given during the visits and visitor's questions do not left unanswered.