State surveillance of food quality and safety

State Sanitary and Epidemiologic Services of the MoH and MI of Turkmenistan
From the first days of its establishment, the Sanitary and Epidemiologic Service of the MoH and MI of Turkmenistan, together with other agencies, exercises consistent sanitary surveillance of food safety and quality at different stages of its production and turnover.

The key goal of any society is to improve people’s living standards. An important element of the life quality is human health, the quality of environment, products and services.
There are almost all types of industries present in Turkmenistan:
Meat processing and semi-finished meat enterprises;
Milk processing enterprises;
Butter and fat producing enterprises:
Juice and vegetable processing enterprises;
Fish processing enterprises;
Break-making enterprises and bakeries;
Confectionery enterprises;
Pasta producing enterprises;
Flour and cereal producing enterprises;
Iodized salt producing factory;
Sugar factory and other.
State surveillance and control bodies monitoring the quality and safety of food raw materials and products.
State Sanitary and Epidemiologic Service of the MoH and Medical Industry (MI) of Turkmenistan,
Chief State Service “Turkmenstandartlary”,
Ministry of Agriculture of Turkmenistan,
State Veterinary Service of Turkmenistan,
State Inspection on Trade, Quality of Goods and Protection of Consumers’ Rights under the Ministry of Trade and External Economic Relations of Turkmenistan,
State Association of Food Industries of Turkmenistan,
State Fishery Committee of Turkmenistan,
State Association on Bread Products “turkmengallajnumleri”, etc.
exercise their authority within their competences.
Turkmenistan takes important steps to prevent iron-deficiency anemia among women of fertile age and juniors.
According to the Resolution of the President of Turkmenistan dated May 28, 1996 “On Iodizing Salt and Flour Iron-Fortification”, the salt producing enterprise “Guvly Duz” produces 100% potassium iodate-enriched salt.

To enhance efficiencies of such activities, in 2006 the President of Turkmenistan signed the Resolution “On Production of Flour Fortified with Folic Acid and Iron”, according to which all flour of the 1st and supreme grades produced in Turkmenistan, in addition to iron, is enriched by folic acid.
The system of sanitary and epidemiologic control of food quality and safety includes
• preventive sanitary surveillance when allocating a land plot for construction of food industry, public catering enterprises, as well as consideration of projects with further issuance of findings/ conclusions,
• routine sanitary surveillance over compliance with sanitary and hygiene requirements in the process of production, storage, transportation and sales of food products,
• sanitary surveillance over compliance with all technological process requirements in the process of their production,
• laboratory control over food quality and safety,
• state registration of new types of foodstuff, materials and products imported to the country, as well as produced in the country for the first time,
• certification of imported and produced food products,
• control over compliance with the requirements on development of new types of foodstuff, materials and products.
Food quality control is performed at different levels: production, agency and state levels.

General principles of conducting control include: entry control for quality and safety of raw materials and food products received by the enterprise, control at the stage of storage of food products, control at the technological process stage, over the sanitary and technical condition of premises and equipment, control over the status of production and natural environment, staff’ personal hygiene.
Internal control over the quality of produced and grown food products is carried out by agencies’ laboratories, as well as laboratories of individual enterprises and legal entities following the established procedure.
In case of import, the authorized SES bodies at the border of the country review the supporting documents, take samples and conduct the identification of samples if they pertain to the declared shipment. To assess food quality and safety laboratory tests are conducted based on physical-chemical, bacteriological, radiological, toxicological indicators, if they are in line with regulatory and technical indicators, as well as food products of plant origin are tested for GMO presence.
During 2012-2014 the State Sanitary and Epidemiological Service of the MoH and MI have made a number of achievements in introducing and developing modern methods to study food quality and safety indicators. Laboratories of the service have introduced new gas- and fluid chromatography methods, atomic absorption spectrometry.
Further prospects for development of the laboratory structure start with construction of a new Sanitary, Epidemiology and Nutrition under the State Sanitary and Epidemiological Service of the MoH and MI of Turkmenistan, which will host highly skilled staff operating modern equipment by using the most advanced research methods to verify food quality and safety indicators.
Thank you for your attention!