

الاستهلال

قال تعالى:

" رَبَّنَا لَا تُغِ قُلُوبَنَا بَعْدَ إِذْ هَدَيْتَنَا وَهَبْ لَنَا مِنْ لَدُنْكَ رَحْمَةً إِنَّكَ أَنْتَ الْوَهَّابُ "

(آل عمران_ آية 8)

قال النبي صلى الله عليه وسلم:

"إن الله لا ينظر إلى صوركم وأموالكم ولكن ينظر إلى قلوبكم وأعمالكم"

رواه مسلم

Dedication

To My Father

Peace to you in the highest!

ACKNOWLEDGEMENT

I am grateful and thankful for Allah Almighty for everything in my life.

I would like to express my gratitude to my beloved family for supporting and encouragement all the way along.

I am thankful to my close friends for their eagerness always to be successful in this life, thank you for your kindness.

I would like to thank my supervisor Dr. Mohammed Abdalsalam for his advice and guidance to complete this work.

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I am highly grateful to my optimistic and supportive friend Ghartha.

Abstract

The title of this study is Role of Implementation ISO 22000 on of Meat Products.

Quality systems have their clear impact on products, employees and customers and this is the reason of its importance and the importance of implementing each one in its scope that it concern.

Food Safety Management System (ISO 22000) and its impact on quality of products have made it valuable for big food production companies.

The purpose of this research is to measure the role of implementation ISO 22000 on performance of meat production.

Descriptive and quantitative analytical methods have been used in analyzing the results of this study, so 40 questionnaires have been distributed to a sample of 40 employees from the staff of the company.

The study has come out with the targeted results, the analysis of the data has illustrated that applying of food safety management system has benefited the company financially, administratively and in the internal system of the followed processes in products manufacturing.

مستخلص الدراسة

هذه الدراسة بعنوان دور تطبيق نظام سلامة الغذاء ISO 22000 على منتجات اللحوم.

أنظمة الجودة لها أثرها الواضح على المنتج، الموظفين والزبائن ولهذا السبب كانت أهميتها وأهمية تطبيق كل منها في مجالها الذي تهتم به.

نظام جودة وسلامة الأغذية ISO22000 وأثره على جودة المنتجات الغذائية جعله ذو قيمة عالية لكبرى شركات المنتجات الغذائية وذلك لضمان تقديم منتج صحي وذو جودة عالية للزبائن.

الغرض من هذه الدراسة هو قياس دور نظام جودة وسلامة الأغذية ISO 22000 على منتجات اللحوم.

توصلت الدراسة الى النتائج المبتغاة، حيث أن تحليل الاستبانات أوضح أن تطبيق نظام جودة وسلامة الأغذية عاد بالنفع على الشركة ماليا وإداريا وداخليا في نهج العمليات المتبعة في تصنيع المنتجات، كذلك كان له أثره في رضا العاملين و الزبائن عن منتجات الشركة والذي يعني انجذاب مزيد من الزبائن وبالتالي زيادة في مبيعات وأرباح الشركة.

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