

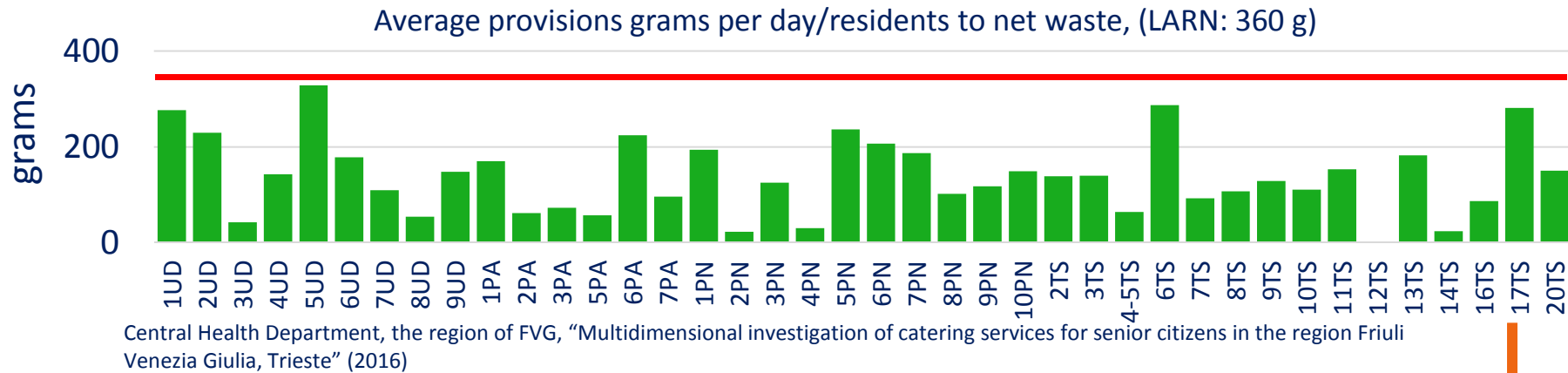


# Nutritional quality in welfare catering: the Nutrient Analysis Critical Control Points process

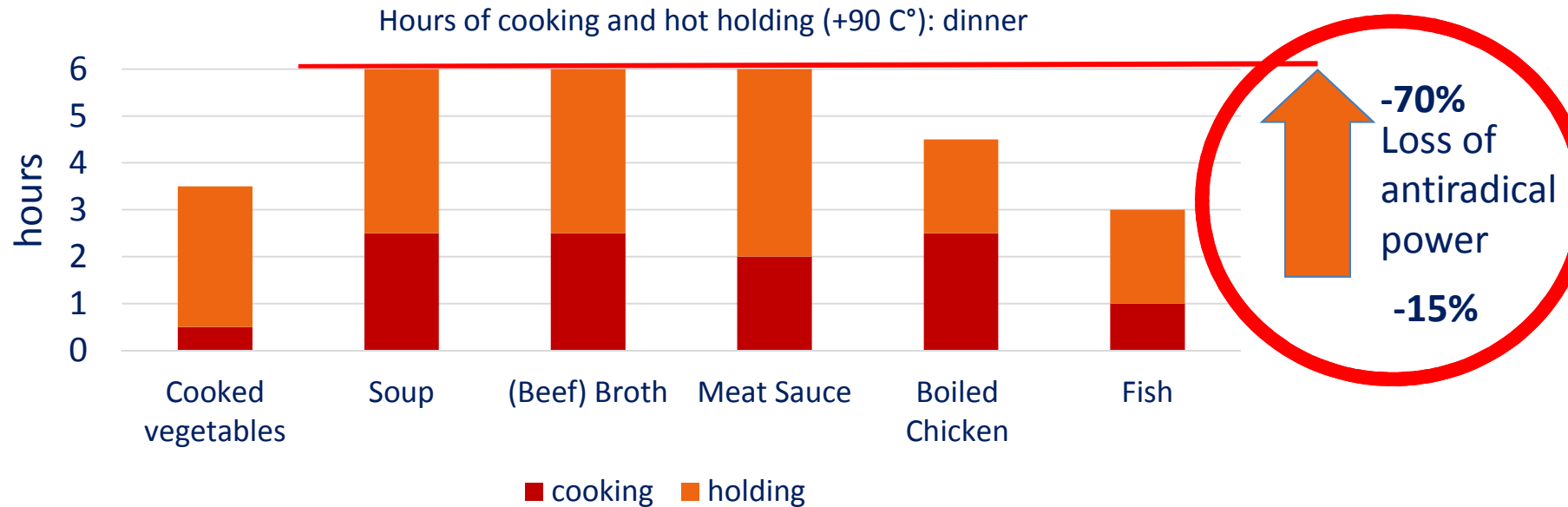
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## step 1 – receiving delivery: fresh vegetables



## step 3 - preparation / cooking





1. The measure of prevention of damage to the nutrients coincides with the indications for food safety reported among the prerequisite programs in the “Manual of correct operating practices for collective catering” compiled by Angem and Legacoop and approved by the Ministry of Health.
2. State – Regions Agreement, “Assessment of national criticalities in nutrition and intervention strategies 2016 – 2019”  
*....promoting and encouraging the adoption of the NACCP process in local prevention structures to promote food and nutrition policies ...*

## HACCP



1 conduct a hazards analysis



2 determine the Critical Control Points



3 establish critical limits



4 establish monitoring procedures



5 establish corrective actions



6 establish verification procedures



7 establish record-keeping and documentation procedures

physical, chemical  
or biological hazard

## NACCP



loss of nutrients in  
the supply chain

## Main steps

1

- receiving

2

- storage

3

- preparation -  
cooking

4

- distribution

**Good Nutritional Practices**

## **new criteria introduced into public tenders to guarantee the total nutritional quality of meals**

- monitoring the antiradical power of the meals served to residents
- defining the production program of the main 4 flow process steps
- adequacy of production premises
- appropriate instrumental equipment
- workload
- professional qualifications of the workforce
- nutritional training