

# Cost–benefit analysis of HACCP implementation in the Greek meat industry

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## Abstract

This paper reports the levels of HACCP implementation, costs of implementation and operation, and benefits of implementation for the Greek meat industry. Forty two enterprises were surveyed, with a 52% response rate. Only 24% of the enterprises interviewed had totally adopted HACCP, while 18% did not have an interest in adoption. The norm of ISO 9000 appeared to be an intermediate step in HACCP implementation. The results indicate that investment in new equipment and microbiological tests of products accounted for most of the implementation and operational costs, respectively. The main benefit reported was reduction in microbial counts, while staff training was reported as a significant problem. The study also shows that although the level of total HACCP implementation is not high, HACCP has implications for both the domestic and international markets. This study offers new information about the costs and benefits of HACCP implementation by the Greek meat industry. The main objective is to analyze the degree to which the HACCP system has been implemented by the meat industry, and the relationship between HACCP implementation and ISO 9000. In addition, it indicates the importance of major costs, problems, and benefits of implementation and their impact on domestic and international markets.

**Keywords:** *Cost–benefit analysis; HACCP; Meat industry; Food safety*