

## **ABSTRACT**

**Chocolate is now become a leading confectionery product in Sri Lanka. This study was directed towards identifying chocolate manufacturing process such as preparation of ingredients, mixing and refining. Production methods of chocolate such as Molding, Enrobing and Panning were studied.**

**In this study some parts were concentrated on current good manufacturing practices and improves sanitary conditions of chocolate manufacturing.**

**And also this study was focused on simply establish and implement of Hazard Analysis Critical Control Point (HACCP) system. Some tests are carried out to check product safety parameters. Experimental results were used to determine some possible hazards and critical points. Other observations and guidelines were used to get some ideas about Good Manufacturing Practices. HACCP system was implemented to increase food value with its safety aspects and to give benefits to consumer.**