Good Manufacturing Practises (GMP)
Good Manufacturing Practises

6 chapters with advice and suggestions in the Guide:

• Cultures
• Coagulants
• Additions to the milk and curd
• Salting
• Product storage and transport
• Direct sale
Cultures

Indigenous cultures
• From milk
• From whey

Commercially available
• Direct to the vat inoculation (DVI)
• Semi-direct starter
• Bulk starter
• Adjunct cultures (non-acidifying cultures)

Recommendations:
• Buy from trusted suppliers
• Store at recommended conditions
• Prepare, measure out and dose correctly
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Coagulants

Traditionally self prepared
- Animal rennet from abomasum from calf, kid or lamb
- Vegetable coagulant from plants like *Cynara*

Commercially available
- Animal rennet
- Microbial coagulant
- Vegetable coagulant

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Additions to milk and curd

• Additives (like preservative agents)
• Flavourings
• Enzymes (like lipase)
• Ingredients (like herbs, spices, nuts and fruit)

Recommendations:
• Make sure that use is permitted and at what level
• Buy from trusted suppliers
• Heat treat herbs or fruits prior to use in some cases
• Store at recommended conditions
• Make sure that you know which allergens are present (like lysozyme derived from egg white)
Salting

- Dry salt
- Brine

Recommendations:
- Buy from a trusted suppliers
- Store at recommended conditions
- Maintain brine tanks properly
- Make sure that pH and salt% of brine are correct
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Product storage and transport

Storage in cold rooms, refrigerated displays, cabinets. Loading in vehicles and unloading at customer’s premises.

Avoid contamination
• Wear clean and protective cloths when handling unpacked products
• Wash hands thoroughly and keep high standards of personal hygiene
• Keep equipment and rooms clean
• Respect temperature and %RH limits for storage and transport
• Store and load products only in properly designed and maintained places/displays/vehicles

Avoid cross contamination
• Avoid contact between unpacked and packed or other food products
• Remove spoiled or damaged products
Direct sale
Sales directly to final customers in farm shops, on market places on exhibitions and fairs.

Avoid (cross-)contamination, in addition to previous slide
• Make sure utensils are cleaned after use
• Weigh unpacked products on piece of packaging material
• Adapt technique to avoid contamination with currency when handling cheese during sales
• Store packaging material dry and clean, protected against dust, humidity, pests and insects

Handling of unsold products
• Repack most vulnerable products first
• Place products immediately in cold storage or ripening room
• Keep unpacked products that were unsold not in contact with other products in stock
Tools available for Good Manufacturing Practises

3.1 Factsheet Cultures
3.2 Fact sheet Cultures from milk
3.3 Fact sheet Cultures from whey
3.4 Power Point Coagulants
3.5 Power Point Salting and brining