



Traceability

Case study – Under the Balkan

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Case Study of Traceability measures for fresh milk products in the small artisan dairy UNDER THE BALKAN FARM, Bulgaria





Short presentation of the farm and artisan dairy

- Family farm with 70 buffaloes from rare breed “Bulgarian Mourra”
- 250 sheep from the rare local breed “Karakachan”
- 100 goats – local breed and 15 milk cows
- Animals are kept under very extensive farming system, sheep heard is grazing on natural pastures in the National park Central Balkan up to 2000 m. altitude
- On farm processing of milk started in March 2015
- **Artisan dairy process the milk from the farm only, the excess of milk is sold to an industrial dairy**
- **Production include 2 fresh products (Yogurt and Kefir) and 2 matured cheeses (Sirene and Kachkaval) from 4 type of milk**
- **3 main marketing channels: sales directly from the dairy; farmer’s market (every Wednesday in Sofia) and small shop in the town of Plovdiv**
- **Occasionally they deliver to other shops and restaurants in Sofia**



Regulation (EC) 178/2002 – article 18: “the ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution;”

EXTERNAL TRACEABILITY IS MANDATORY!

The producer must be able to identify and to trace at any moment:

- One step back: The origin of all the ingredients used in processing: milk, coagulant, lactic cultures, salt, etc.
- One step forward: The recipient of products sold (except when they are sold to the final consumer). ‘Products’ includes ingredients intended for further processing foods for human consumption - such as whey and other by products which could be used as feed.

INTERNAL TRACEABILITY IS VOLUNTARY

The Internal traceability between raw materials and ingredients received and cheeses or dairy products that are produced is voluntary;

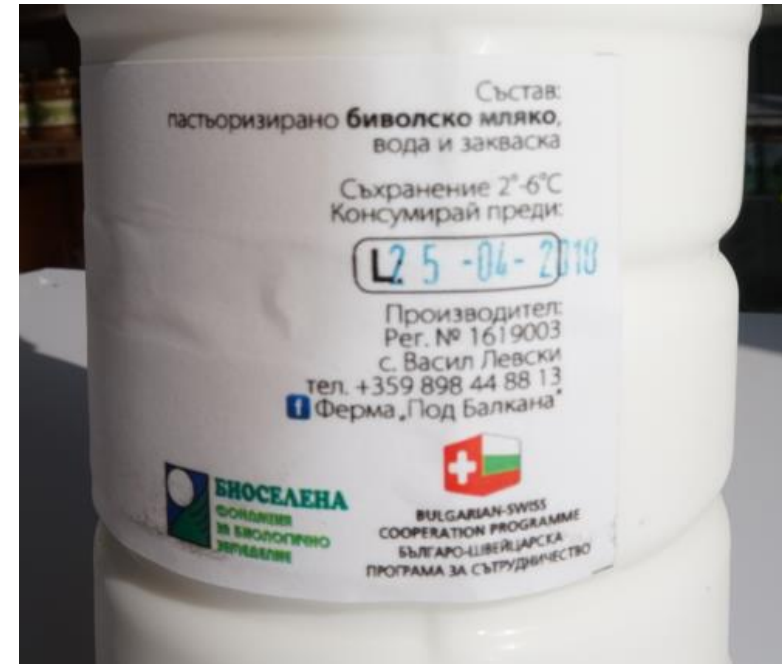
- It’s up to the producer (FBO) to decide to keep or not records concerning the production process (for ex.: quantities of ingredients, batch No of ingredients used etc.)
- Internal traceability can help to limit the extent of a withdrawal or recall in the event that contamination is identified in a specific batch of an ingredient



Batch definition of fresh products

Identification of the batch of Yogurt and Kefir include: day; month; year – (the expiry date). Example: **L: 25-04-2018**

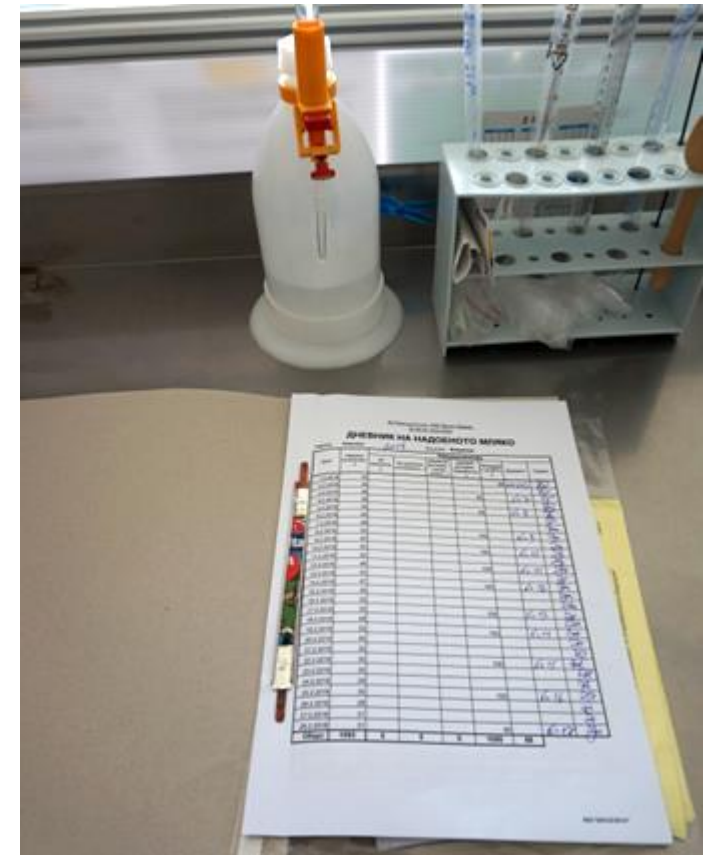
Batch number is printed on the cap of every package of Yogurt and on the label of every bottle of Kefir





Raw milk register

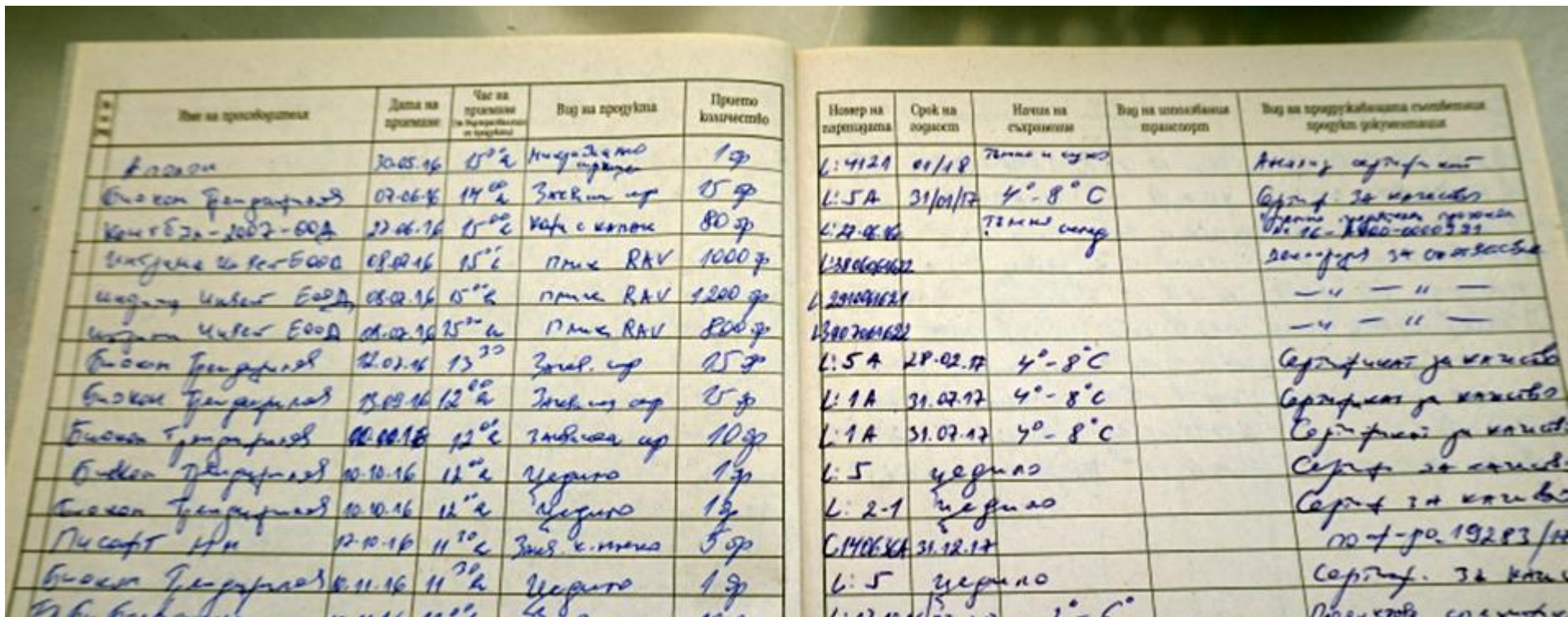
A register of fresh milk delivery from the farm is kept in the dairy. Information include: date of delivery, type of milk (buffalo, goat, sheep, cow), quantity (liters).





Lactic cultures and packaging material – information

A register of all inputs – lactic cultures, coagulants, salt, packaging materials, labels is kept in the dairy together with a copy of the invoice and certificate.





Lactic cultures and packaging material – storage

Lactic cultures are stored in the cold room (4-8°C)

Packaging materials and labels are stored in the common storage room





Internal Traceability – production register

The production of yogurt and kefir is documented. Information in the table: date; raw milk- quantity liters; t° C of pasteurization; time of pasteurization; quantity of final product (number of packages); batch number; packages used: type, number, batch number

ЗП НИКОЛА КУЛОВ, СЕЛО ВАСИЛ ЛЕВСКИ

Обект за търговия на дребно по чл.1, ал. 2 на Наредба 26/2010, Рег. № 1619003



Работна карта

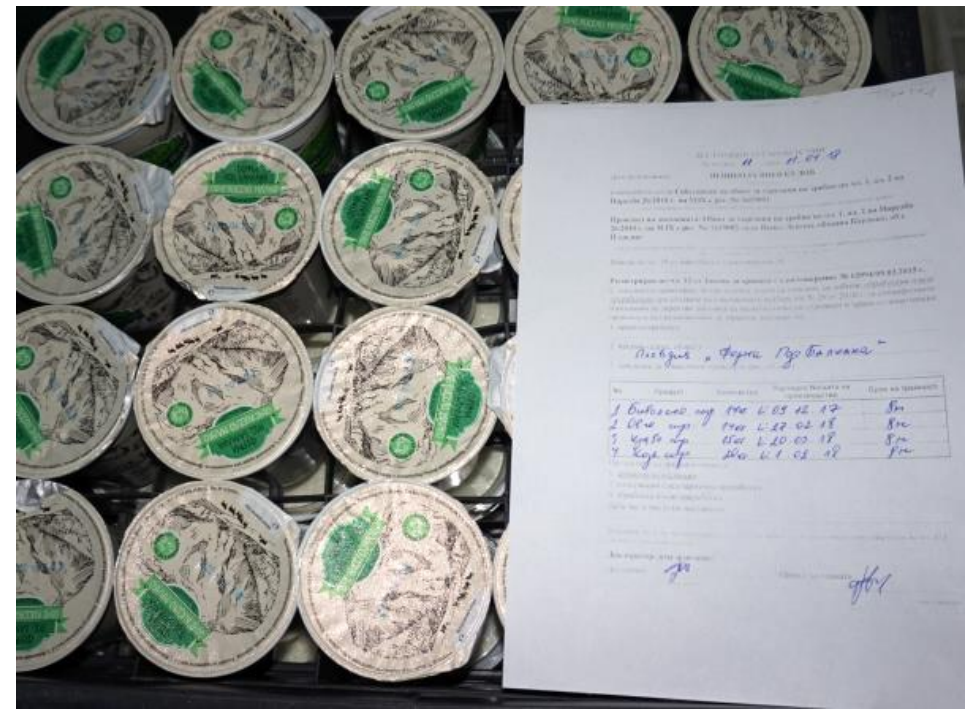
Продукт: Биволско кисело мляко

| Дата | Приета суровина, л | | Пастьоризация, t °C | Задържа | | Количество готов продукт, единици/кг | Партиден номер L: | Използвани опаковки | | | Оператор |
|------------|--------------------|----------------------|---------------------|------------------|------------------|--------------------------------------|-------------------|---------------------|---------|-------------------|----------|
| | Количество, л | Придружаващ документ | | от часа | до часа | | | Вид | бр. | Партиден номер L: | |
| 08.01.18г. | 80 | N:1 | 95° | 13 ⁰⁰ | 13 ³⁰ | 80 л. | L: 23.01.18 | ПП кефир | 80 л. | 0127019 | JK |
| 10.01.18г. | 50 | N:2 | 95° | 12 ⁰⁰ | 12 ³⁰ | 100 дж. | L: 26.01.18 | — | 100 дж. | — | JK |
| 16.01.18г. | 50 | N:3 | 95° | 11 ⁰⁰ | 11 ³⁰ | 50 л. | L: 02.02.18 | — | 50 л. | — | JK |
| 22.01.18г. | 50 | N:4 | 95° | 10 ⁰⁰ | 10 ³⁰ | 30 л. | L: 07.02.18 | — | 50 л. | — | JK |
| 26.01.18г. | 50 | N:5 | 95° | 10 ⁴⁵ | 11 ¹⁵ | 50 л. | L: 10.02.18 | — | 50 л. | — | JK |
| 03.02.18г. | 30 | N:6 | 95° | 13 ⁰⁰ | 13 ³⁰ | 60 дж. | L: 14.02.18 | — | 60 дж. | — | JK |
| 03.02.18г. | 60 | N:7 | 95° | 14 ⁰⁰ | 14 ³⁰ | 60 л. | L: 19.02.18 | — | 60 л. | — | JK |



Delivery – documentation

Every delivery from the dairy is accompanied with a *Declaration of conformity*. Mandatory information (written in the Bulgarian Ordinance N:26/2010): Name and address of the dairy business, name and address of the FBO to whom the products are dispatched; date; type of product; quantity; batch number; expiry date





Delivery – documentation

Producers are obliged to have a *Declaration of conformity* for all products they bring to the farmer's market. Official requirement of Bulgarian Ordinance N:26/2010: Name and address of the dairy business, name and address of farmer's market; date; type of product; quantity; batch number; expiry date

