

Example: registration of non-conformities and corrective measures

Product Semi-hard cheese (Tilsiter type)

Date 9.7.2018

Hour	Process step to monitor	Parameter	Target value	Measured value	Corrective measures
	Milk storage	Storage temperature	6-8 °C	14 °C	Milk is pasteurized before further processing. Cooling equipment is checked.

	Hot prematuring (with starter)	Culture type	Mesophilic		
		Culture addition	0,8-1 %		
		Sensory controll	Culture defined	Strong yeasty smell	Starter culture was disposed and replaced by direct starter.
		Prematuring temperature	31 °C		
		Prematuring time	30 min		
		Acidity at the end of prematuring	pH 6,55		
