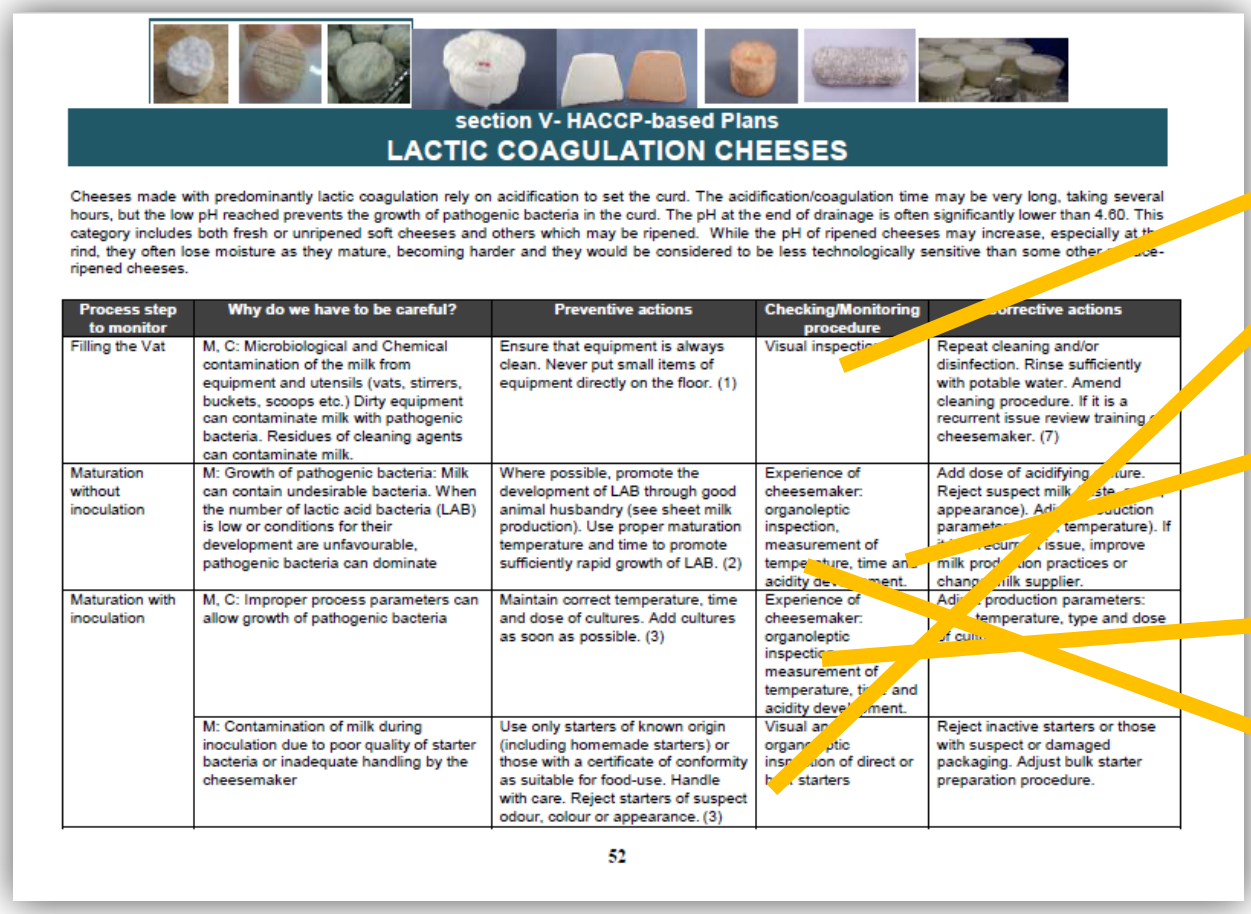
Kontroll och övervakning

Teacheesy

Farmhouse and Artisan Cheese & Dairy Producers European Network

Erasmus+

Olika åtgärder som nämns i HACCP-baserade planer:



section V- HACCP-based Plans

LACTIC COAGULATION CHEESES

Cheeses made with predominantly lactic coagulation rely on acidification to set the curd. The acidification/coagulation time may be very long, taking several hours, but the low pH reached prevents the growth of pathogenic bacteria in the curd. The pH at the end of drainage is often significantly lower than 4.60. This category includes both fresh or unripened soft cheeses and others which may be ripened. While the pH of ripened cheeses may increase, especially at th rind, they often lose moisture as they mature, becoming harder and they would be considered to be less technologically sensitive than some other ce-ripened cheeses.

Process step to monitor	Why do we have to be careful?	Preventive actions	Checking/Monitoring procedure	orrective actions
Filling the Vat	M, C: Microbiological and Chemical contamination of the milk from equipment and utensils (vats, stirrers, buckets, scoops etc.) Dirty equipment can contaminate milk with pathogenic bacteria. Residues of cleaning agents can contaminate milk.	Ensure that equipment is always clean. Never put small items of equipment directly on the floor. (1)	Visual inspectio	Repeat cleaning and/or disinfection. Rinse sufficiently with potable water. Amend cleaning procedure. If it is a recurrent issue review training cheesemaker. (7)
Maturation without inoculation	M: Growth of pathogenic bacteria: Milk can contain undesirable bacteria. When the number of lactic acid bacteria (LAB) is low or conditions for their development are unfavourable, pathogenic bacteria can dominate	Where possible, promote the development of LAB through good animal husbandry (see sheet milk production). Use proper maturation temperature and time to promote sufficiently rapid growth of LAB. (2)	Experience of cheesemaker: organoleptic inspection, measurement of tempe ture, time an acidity de ment.	Add dose of acidifying ture. Reject suspect milk ste appearance). Adj duction parame temperature). If recurr issue, improve milk prod ion practices or chang ilk supplier.
Maturation with inoculation	M, C: Improper process parameters can allow growth of pathogenic bacteria	Maintain correct temperature, time and dose of cultures. Add cultures as soon as possible. (3)	Experience of cheesemaker: organoleptic inspectio measurement of temperature, ti and acidity deve ment.	Adj production parameters: temperature, type and dose of cul
	M: Contamination of milk during inoculation due to poor quality of starter bacteria or inadequate handling by the cheesemaker	Use only starters of known origin (including homemade starters) or those with a certificate of conformity as suitable for food-use. Handle with care. Reject starters of suspect odour, colour or appearance. (3)	Visual an organ tic insp ion of direct or h starters	Reject inactive starters or those with suspect or damaged packaging. Adjust bulk starter preparation procedure.

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Visuell kontroll

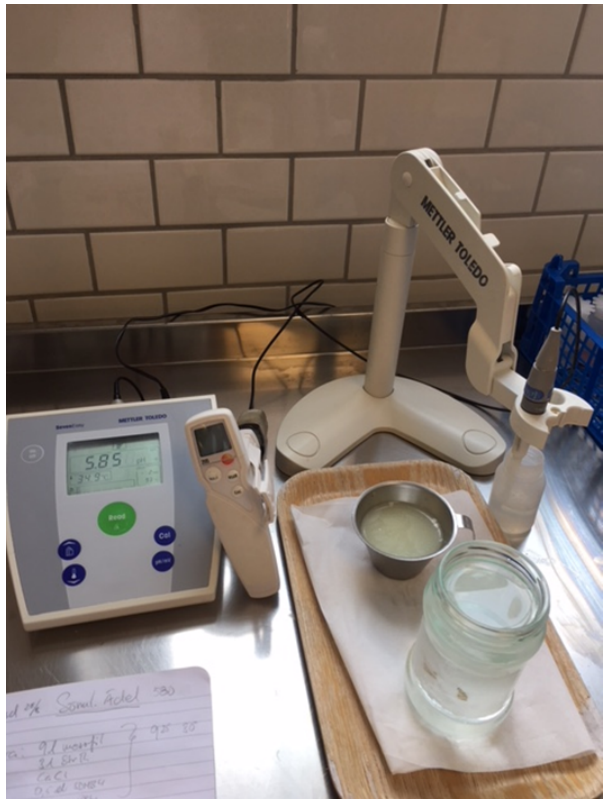
Surhetsmätning

Organoleptisk kontroll

Temperaturmätning

Användning av instrument

- PH-mätare
- Byrett
- Termometer



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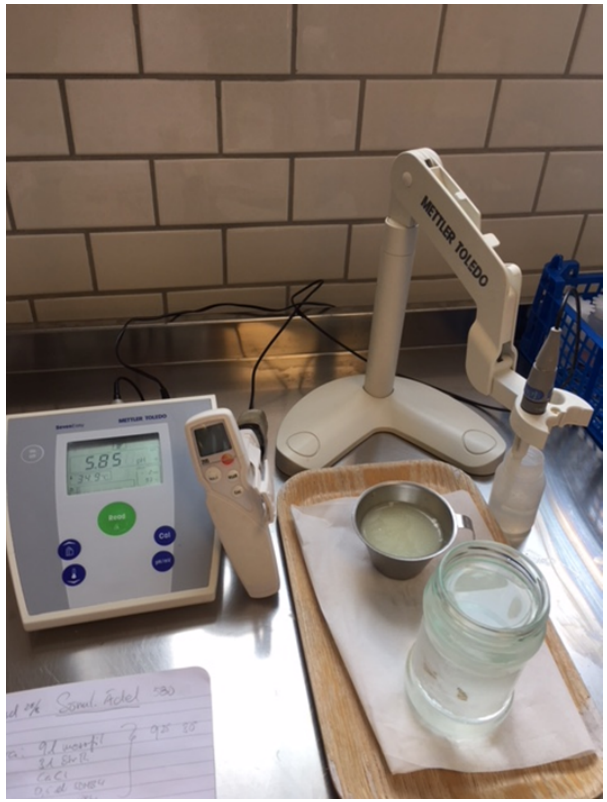

5.3 SH mätning
5.4 pH mätning

2.5 Underhåll ab utrustning

7.7 Grupparbete om självkontroll av mjölk

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Användning av sinnen

- Syn
- Lukt
- Smak
- Känsel
- Hörsel

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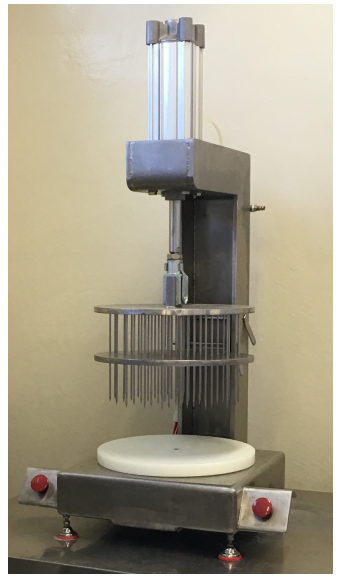
2.3 Lokaler och utrustning
2.4 Vad bör man tänka på vid köp eller tillverkning av ny utrustning?

3.1, 3.2, 3.3 Kulturer
3.4 Koagulanter; 3.5 God tillverkningspraxis: Saltning och lakesaltning

Exempel på sensorisk kontroll

Kontroller på tankar, kärl, utrustning, formar, verktyg, kläder mm

- Är det rent?
- I gott skick?
- Har det normalt utseende och lukt?



Exempel på sensorisk kontroll

Kontrollera om råvaror, ingredienser, saltlösning, förpackningsmaterial etc.

- Har det normalt utseende / lukt / smak?
- Utgångsdatum
- Är detta rätt dosering?
- Är det rent, intakt?

Exempel på sensorisk kontroll

Kontroll under produktionsprocess och lagring (bildning av koagel, torkning av ostens yta, utveckling av ytflora, mögel, etc.):

- Har produkten förväntat utseende / lukt / smak / ljud?