

Exempel: registrering av avvikelser och korrigerande

Produkt	Halvfast ost (Tilsiter typ)			
Datum	9.7.2018			
Tid	Process steg att övervaka	Parametrar	Målvärde	Uppmätt värde
	Förvaring/lagring av mjölk	Lagringstemperatur	6-8 °C	14 °C
	Varm förmognad (med startkultur)	Typ av kultur	Mesofil	
		Mängd tillsatt kultur	0,8-1 %	
		Sensorisk kontroll	Culture defined	Stark jäst lukt
		Förmognads temperatur	31 °C	
		Förmognads tid	30 min	
		Surhetsgrad vid förmodandens slut	pH 6,55	

åtgärder					
Korrigerande åtgärder					
Mjölken pastöriseras före vidare bearbetning. Kylutrustning kontrolleras.					
Startkulturen kasserades och ersattes av DVS-kultur (direkt starter kultur).					

Production records

Enter the name of product you intend to compile a production record for.

Enter the procedural step appendant to the product.

Please enter the necessary recipe data to each procedural step.

Distinguished in colour or by short cut are **Recipe data**, **Food Safety Management System** as well as
Please number all data for the reason of tracability and FSMS in column "Explanation".

Comment the highlighted procedural steps in a key.

Product	Semi hard smear cheese (Type Tilsiter)			
Date				
Period of time	Procedural step	Parameter	Target value	Correction value
			R	Recipe data
			F	FSMS
			T	Tracability
	Milk storage	Kind of milk	R	cow milk
		Age of milk	T	Max. 12 h
		Storage temperature	F	6-8 °C
	Milk treatment	Heating temperature	F	Pasteurized milk (63 °C for 30 min)
		Fat content	R	3.0 %
	Hot pre-maturing of milk (pasteurized)	Kind of culture	R	Mesophilic starter culture
		Batch number	T	
		Amount of culture	R	0,8-1 %
		Sensory controll	F	culture defined
		Inoculation temperatur	R	31 °C
		Pre-maturing duration	R	30 min
		Degree of acidification at the end of pre-maturing	R	6.55 pH
	Curdling	Kind of lab-ferment	R	rennet
		Batch number	T	
		Activity of lab-ferment	R	1:15.000
		Amount of lab-ferment	R	22 ml
		Lab-ferment addition temperature	R	31 °C
		Time to coagulation	R	20 min
		Curdling time	R	50 min
	Cutting	Cube size	R	5 mm
		Degree of acidification prior to cutting	R	6.50 pH
		Duration of curd treatment	R	5 min
	Pre-caseation	Duration of stirring	R	15-20 min
	Curd washing	Whey seperation	R	-30 %

		Water addition	R	+10-15 %	
		Water temperature	R	30-35 °C	
		Degree of acidification after washing the curd	R	6.48 pH	
	Post-heating	Postheating temperature	R	39 °C	
		Duration of stirring	R	20 min	
	Post-caseation	Duration of stirring	R	5 min	
	Whey separation	Whey separation	R	-0-30 %	
	Decantation via pipe directly into the molds or decant firstly through a sieve in order to separate the whey and then decant into moulds	Degree of acidification prior to decantation	R	6,40 pH	
		Kind of mould	R	Semi hard cheese moulds	
		Size of cheese	R	Diameter 17-19 cm, Height 7 cm	
		Weight of cheese	R	1.7-1.8 kg	
	Cleaning	Kind of cleaning	R	according to R&D-Plan	
	Draining	Room temperature	F	20-24 °C	
		1. Turning	R	directly after decantation	
		Further turning	R	after 30 min, 1h, 2 h, 3 h, 5 h, 8 h	
	Demoulding	Degree of acidification during demoulding	F	5.15-5.20 pH	
	Brining	Dwell period in brine	R	30 h	
		Batch number	T		
		Temperature of brine	R	12-14 °C	
		Density of brine	R	17 °Bé	
		Degree of acidification of brine	R	5,10-5,20 pH	
		Salt content of cheese	R	1.5-2% NaCl	
	Ripening	Room temperature	R	13-15 °C	
		Room humidity	R	85-90 % RLF	
		Maturation period	R	3 weeks	
	Surface treatment with red smear solution	Red smear solution	R	10% salt and Brevibacterium linens	
		Batch number	T		
		Start of smearing	R	on 2nd day of maturation	
		Smearing and turning	R	every 2 days	
	Sale	Appearance	F	reddish peeling	
		Textur	F	sleek, smooth	
		Odour	F	aromatic	
		Flavour	F	strong, pure	

All target values have been reached, if not the variation had been filled in the column correction

Date:

Signature:

Tracability.					
Explanation					
A					
1					
2					
C					
4					
D					

5					
6					
E					
F					
7					
8					
9					
10					

value:					

Key FSMS

Fill in the product you intend to compile a key for.

Copy all procedural steps, parameters and target values from your production record.

State reasons in the last column ("Requirements"), why the particular target value has to be maintained.

Determine control measures, if target value is not maintained.

Product Semi hard smear cheese

FSMS	Procedural step	Parameter	Target value	Requirements
1	Milk storage	Storage temperature	6-8 °C	Storage temperature should not exceed 8°C, otherwise microbial growth is forwarded.
2	Milk treatment	Sensory control	63 °C for 30 min	The culture should taste, smell and look like it is particularly defined for it (for example not yeasty, without abnormal gas formation, pure).
3	Cold pre-maturing of milk	Sensory control	culture defined	The culture should taste, smell and look like it is particularly defined for it (for example not yeasty, without abnormal gas formation, pure).
4	Hot pre-maturing of milk	Sensory control	culture defined	The culture should taste, smell and look like it is particularly defined for it (e.g. not yeasty, without abnormal gas formation, pure).
5	Draining	Room temperature	20-24 °C	Room temperature has to be permanently between 20-24°C. If room temperature is too low, cooling-down of the cheese leads to a delay of acidification, which promotes unwanted microbial growth.

6	Shaping	Degree of acidification while shaping	pH 5.15 - 5.20	Degree of acidification should have fallen beneath pH 5.2 ready for the moulding process. A delay in acidification could promote unwanted microbial growth.
7	Sale	Appearance	reddish peeling	Aberration of appearance indicates an error in production process
8	Sale	Textur	sleek, smooth	Aberration of textur indicates an error in production process
9	Sale	Odour	aromatic	Aberration of odour indicates an error in production process
10	Sale	Flavour	strong / aromatic, pure	Aberration of flavour indicates an error in production process

Key tracibility

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State reasons in the last column ("Requirements"), why the particular target value has to be

	Product	Semi hard smear cheese
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T	Procedural step	Parameter	Target value	Require
	Product name and date of production			In case of producing only or name and date of production records definitely to the batch number is not necessary.
A	Milk storage	Age of milk	Max. 12 h	Declaration of the milk age (milk delivery from your own compared with records from application of antibiotics).

B	Cold pre-maturing of milk	Batch number	(current batch number)	Cultures are generally provided by the contractor. Entering this number in your production records, the part is retrieved easily.
C	Hot pre-maturing of milk	Batch number	(current batch number)	Cultures are generally provided by the contractor. Entering this number in your production records, the part is retrieved easily.
D	Milk acidification	Batch number	(current batch number)	Lab-ferment is generally provided with batch numbers by the contractor. Entering this number in your production records, the part is retrieved easily.
E	Brining	Batch number	(current batch number)	Salt is generally provided with batch number by contractor. Entering this number in your production records, the particular contractor is retrieved easily.
F	Surface treatment with lubricating solution	Batch number	(current batch number)	Cultures for lubricating solution are generally provided with batch number by contractor. Entering this number in your production records, the particular contractor is retrieved easily.

In case of deficient acidification, batch in-question needs to be marked and prior to sale put under end-product control.					
In case of outward aberration, batches are prohibited to market.					
In case of textural aberration, batches are prohibited to market.					
In case of olfactory aberration, batches are prohibited to market.					
In case of flavourful aberration, batches are prohibited to market.					
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Production records

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			F	FSMS	
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		Storage temperature	F	6-8 °C	14 °C
	Milk treatment	Heating temperature	F	Pasteurized milk (63 °C for 30 min)	
		Fat content	R	3.0 %	
	Hot pre-maturing of milk (pasteurized)	Kind of culture	R	Mesophilic starter culture	
		Batch number	T		
		Amount of culture	R	0,8-1 %	

		Sensory controll	F	culture defined	yeasty-smelling	Starter has been rejected and replaced by a direct starter.		
		Inoculation temperatur	R	31 °C				
		Pre-maturing duration	R	30 min				
		Degree of acidification at the end of pre-maturing	R	6.55 pH				
	Curdling	Kind of lab-ferment	R	rennet				
		Batch number	T					
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	through a sieve in order to separate the whey and then decant into moulds	Size of cheese	R	Diameter 17-19 cm, Height 7 cm			
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	Flavour	F	strong, pure				
All target values have been reached, if not the variation had been filled in the column correction value:							
Date:							
Signature:							

