

CONTROL OF HACCP SYSTEM EFFICIENCY IN CREAM CHEESE PRODUCTION

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Abstract

Milk and dairy products are easily perishable food due to their composition and properties. Therefore, good hygienic practices and cooling system during milk manipulation are among main postulates in safe dairy production. Food safety is further improved by HACCP system application.

The aim of this research was monitoring efficiency of HACCP system set up in cream cheese production in Croatian Dairy Factory. Within this system, two critical control points were established: cheese pasteurisation and pasteurisation of additives. Process equipment, air and final products were assessed by classic microbial analysis and ATP bioluminescence method (where applicable) at different occasions during three month period.

The results showed that HACCP system was successfully applied in cream cheese production.

Key words: HACCP system, Cream cheese, ATP bioluminescence.