



# Mejeriet

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## 17.00 Own control schemes.

Regarding controls in dairy production, it's essential to have a systematic approach to ensure quality and safety. While the specific control schemes may vary depending on the dairy and the product being produced, here are some general areas to consider:

1. Incoming Raw Material Control Scheme:
  - Verify supplier documentation, including certificates of analysis, to ensure the quality and safety of raw materials.
  - Sampling and testing of raw milk for parameters such as temperature, acidity, fat content, and microbial load.
  - Visual inspection for any signs of contamination or adulteration.
  - Rejection of raw materials that do not meet the predetermined specifications.
2. Process Control Scheme:
  - Monitoring and control of critical control points (CCPs) throughout the production process, such as pasteurisation temperature and time, curd cutting size, or fermentation time and temperature.
  - Continuous monitoring of process parameters using instrumentation and manual checks.
  - Calibration and verification of equipment and instruments at regular intervals.
  - Documenting and addressing any deviations from specified process parameters.
3. Sanitation Control Scheme:
  - Implementation of a sanitation program, including regular cleaning and sanitising of equipment, utensils, and production areas.
  - Use of appropriate cleaning agents and sanitisers.
  - Adherence to cleaning and sanitation schedules.
  - Microbiological testing of surfaces and equipment to ensure cleanliness.
4. Packaging Control Scheme:
  - Verification of packaging materials for quality, integrity, and compliance with regulatory requirements.
  - Inspection of packaging lines to ensure proper functioning of equipment.
  - Monitoring of packaging processes, including filling, sealing, and labelling.
  - Random checks of packaged products for proper weight and labeling accuracy.
5. Finished Product Control Scheme:
  - Sampling and laboratory testing of finished products for microbiological, chemical, and physical parameters.
  - Organoleptic evaluation of products to assess taste, texture, and appearance.
  - Compliance with regulatory requirements and product specifications.
  - Retention of product samples for future reference and analysis.
6. Documentation and Record-keeping Scheme:
  - Maintenance of comprehensive records of all control procedures, including test results, deviations, and corrective actions.
  - Documentation of raw material suppliers, batch or lot numbers, and production dates.



- Retention of records for a specified period as per regulatory and quality assurance requirements.
- Regular review of records to identify trends or areas for improvement.

Remember, these control schemes should be customised to fit each dairy and product's specific needs and requirements. It's essential to establish clear procedures, train staff, and conduct regular audits to ensure the effectiveness and compliance of the control measures.