



Análisis de peligros y puntos críticos de control en la elaboración de manjar blanco en una planta de derivados lácteos del municipio de Popayán [

2021

text (article)

Analítica

Blancmange is a dairy product commonly consumed in Latin America. In Colombia, a large part of its production is artisanal and is carried out by small and medium-sized enterprises (SMEs). The quality standards of manjar blanco processing in these SMEs can be improved through Hazard Analysis and Critical Control Points (or HACCP). In this study, a HACCP plan for the manufacturing process of manjar blanco in a dairy products company in Popayán (Cauca). Initially, the sanitary profile of the company was assayed, detecting 70 % compliance. Then, a descriptive study was carried out by application of the seven principles of HACCP; hazards were identified for raw materials and supplies and for the process. The proposed plan contains: description of the product and its use, flowchart of the process, hazard analysis, table of plan control with the critical control points (CCP), preventive actions and the establishment of documentation and verification procedures. Processing stages identified as PCC were fresh milk reception, final concentration, dosage, cooling, sealing & labeling, and storage. The incidence of chemical and biological hazards identified on the safety of the product must be verified experimentally

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Editorial: 2021

Tipo Audiovisual: Dulce de leche Inocuidad alimentaria Buenas Prácticas de Fabricación APPCC Calidad Trazabilidad Producto lácteo Procesamiento Puntos críticos Peligros Milk jam Food Safety Good Manufacturing Practices HACCP Quality Traceability Milk product Processing Critical points Hazards

Documento fuente: Biotecnología en el Sector Agropecuario y Agroindustrial: BSAA, ISSN 1692-3561, Vol. 19, Nº. 2 (Julio-Diciembre), 2021, pags. 214-233

Nota general: application/pdf

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Lengua: Spanish

Enlace a fuente de información: Biotecnología en el Sector Agropecuario y Agroindustrial: BSAA, ISSN 1692-3561, Vol. 19, Nº. 2 (Julio-Diciembre), 2021, pags. 214-233

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