CHEESE INDUSTRY

ISSUE

Microbial contamination of cheese surface product.

BACKGROUND

• Normal cleaning was conducted with regular products.
• Microbiological problems in the final product.

An urgent solution was needed.

PROBLEM DESCRIPTION

• Colouration on several areas of the final product.
• Final product appeared to have “paint” marks.
• Bacterial problem (high number of total count and enterobacteria).
• Environmental origin, not pathogens.
• Increased occurrence during curding of the cheese.
• Significant problem, increasing in frequency
TREATMENT

- Application of Biofinder over all related food contact surfaces (10 bottles used).
- Sanitization plan with enzymatic detergents (ENZY JET + BIOJET) to remove biofilms and a disinfectant to kill the microorganisms.
- Monitoring of microorganisms:
  - Total counts
  - Enterobacteria
  - Moulds and yeast

RESULTS

Initial results:
- Important areas affected by biofilms.
- Significant contamination over a wide area, increasing on the surface of the product.
- Positive Biofinder reaction when applied to the surface of the spoiled cheese.

After Treatment:
- Significant reduction of colouration problems.
- Delay of cheese spoilage.
- Better image in front of customers.

RECOMMENDATION

Itram proposed the following actions:
- Separation of contaminated areas.
- Replace old equipment (facilities need to be upgraded).
- Avoid rusted materials.
- Regular monitoring of critical control points with Biofinder
- Cleaning of facilities with enzymatic detergents.
- Strong disinfection.