

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



ITRAM HIGIENE

C/ Figueres 16, 08500 Vic (Barcelona)

T +34 93 886 97 33 |

info@itramhigiene.com |

www.itramhigiene.com - www.biofilmremove.com - www.biofilmwars.com

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.

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