Development and implementation of the HACCP system in the production process of canned meat for child nutrition

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Problem statement

• To produce a high quality products for child nutrition
• To review all technological processes and determine critical control points
• To implement quality management system in the technological process of meat canned products for child nutrition
• To create special corrective actions in order to prevent risks within the technology of meat canned products
Solution methods

- Quality instruments, «A decision tree» method

**Table 2. Critical control points in technological process of meat canned products**

| A critical control point (CCP) | A description |
|--------------------------------|---------------|
| 1. Mixture of ingredients      | A size of recipe mixture |
| 2. Deaeration                  | A gas phase reduction |
|                                | The total duration between the producing process to the end of blanching until the can giving for sterilization |
| 3. Sterilization of canned meat| Temperature, duration |

**Table 3. Control limits for critical points in technological process of meat canned products**

| A number | A nomination of CCP | A control limit |
|----------|---------------------|-----------------|
| CCP 1    | Recipe mixture      | The particle size is 0,2 mm, every cycle control |
| CCP 2    | Deaeration          | 0,07 MPa, every cycle control |
| CCP 3    | Sterilization of final product | Time :30-40 s The temperature 120 °C controls 3 times in every cycle |
Conclusions

Results, implementation

• Critical control points for technological process of meat canned products were identified
• Control limits for technology were identified
• A HACCP plan was created
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