

4th International Summit on

GMP, GCP & Quality Control

October 26-28, 2015 Hyderabad, India

HACCP application in bulk cream and butter industries: A review

Sindhuja S, Veena G and Sreevalli M V
Sri Indu Institute of Pharmacy, India

For the production of highest and safest quality of dairy food production the industry has to consider the safety controls that aid the processing. These aids include PMO, GMP & HACCP systems. The application of HACCP program in the production of bulk cream and butter production have proven to be a valuable tool for improving the safety and quality characteristics. The effective implementation of HACCP depends on the management commitment, good hygienic practices and personal training programs. Several application of HACCP in dairy products has been already reported. Furthermore, this review provides the basis for cream and butter HACCP plans, their application throughout the production and distribution chains.

samasindhujareddy21195@gmail.com

Notes: