

AGRO44 - Development of a common understanding of HACCP in traditional cheese-dairies

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Aims

The general aim of this project is to create a common understanding between those responsible for the implementation of HACCP (Hazard Analysis and Critical Control Points) systems in the companies and the professionals working in the Portuguese Governmental Agencies responsible for approving, licensing and inspecting these systems. The goal of this common understanding is to facilitate implementation of this system in traditional cheese-dairies.

The project is being developed in five main areas:

1. Development and dissemination of a **Good Production Practices** manual for dairy farms;
2. Development and dissemination of a **Good Manufacturing Practices** manual for cheese dairies;
3. **Implementation of HACCP** systems in Traditional Cheese Dairies – demonstration units;
4. Development and dissemination of **general HACCP plans** for the manufacture of Traditional Cheese and Curd Cheese;
5. Creation of an **internet site** about hygiene, good manufacturing practices and HACCP in the production of cheese and curd cheese. www.esac.pt/agro44

Implementation

Areas 1, 2 and 4 will be developed in five steps:

- Step 1** – Collection of applicable legislation and relevant literature
- Step 2** – Production of the manual and information material (information leaflets)
- Step 3** – Testing the developed materials by final users (milk producers and cheese dairies) and adapting the manuals according to suggestions.
- Step 4** – Graphic design and printing of manuals and information leaflets.
- Step 5** – Dissemination of the material

Area 3 will be developed in accordance with the following steps:

- Step 1** – Development of educational material for training teams in HACCP/GMPs.
- Step 2** – Training teams in HACCP/GMPs.
- Step 3** – Selection of cheese-dairies to implement the HACCP system (demonstration units)
- Step 4** – Implementation of the HACCP system in the chosen cheese-dairies according to the principles of HACCP
- Step 5** – Auditing HACCP systems in order to detect any flaws and correct them.

This aspect of the project will allow the involved teams to gain the experience required to develop the general HACCP plans set out in Step 4. It also allows the design of pilot experiences / demonstration units for the implementation of HACCP systems in this kind of production units.

The fifth area will comprise the following steps:

- Step 1** – Creation of a global image for the project, which unifies all printed material, the internet page and all published material.
- Step 2** – Designing the internet page. www.esac.pt/agro44
- Step 3** – Publishing all the material produced in the scope of the project in the internet page.

Partnership

- Escola Superior Agrária de Coimbra/Instituto Politécnico de Coimbra (ESAC/IPC)
- Direcção Regional da Agricultura da Beira Litoral (DRABL)
- Associação Nacional de Criadores de Ovinos da Serra da Estrela (ANCOSE)
- Terras de Sico - Associação de Desenvolvimento



Escola Superior Agrária de Coimbra



DRABL
Direcção Regional
de Agricultura da
Beira Litoral

