

Advice 07-2017 of the Scientific Committee of the FASFC on the evaluation of the production schedules and hazards analysis of sorbet and (half) cooked pressed cheese.

Background & Terms of reference

The Scientific Committee is asked to evaluate the extension of the guide G-034, entitled “Self-checking guide for the production and sale of dairy products on the farm” to verify if the hazard analysis for the production of sorbet and the production of (semi-)cooked pressed cheeses complies. These additional parts of the self-checking guide will furthermore serve as a basis for expanding the module “Soft ice and and ice-cream” and the module “Production of dairy products” for the generic self-checking guide for the B2C sector (G-044).

Methodology

The production schedules and the hazard analyzes of sorbet, and (semi-)cooked pressed cheeses are evaluated with the aid of expert opinion.

Result

The Scientific Committee makes a number of recommendations for modifying the information relating to the production of sorbet and (semi-)cooked, pressed cheese set out in the new parts of the self-checking guide.

Conclusion

The Scientific Committee agrees with the information related to the production of sorbet and (semi-)cooked, pressed cheese in the new parts of the self-checking guide provided that changes are made in response to the comments made in the opinion.

The full text is available on this website in dutch and in french.