

The benefit of a hazard analysis in a Research and Development Center

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Introduction

Before undertaking product, packaging or technology trials and testing new developed recipes at our Milk Innovation Center (MIC) each product developer or technologist must undertake a risk analysis.

Aim

The fundamental aim is to minimize any health risks when consuming trial samples as e.g. sensory panelist or part of consumer testing.

Methods

Each new developed recipe is considered for new or unknown raw and packaging materials. This is evaluated for all materials by new or unknown suppliers and mandatory to handle alternative materials or produced samples in any special manner. We evaluated if any allergenic ingredients used in future recipes can be risky for vulnerable consumer groups or if additional hazards in recontamination in downstream production trials by allergenic ingredients might occur. For every recipe development is mandatory to consider specific religious requirements as kosher or halal, the suitability for a vegetarian lifestyle or raw materials are of animal origin with the exception of milk. To implement new recipes it is evaluated if a new or a current production process in our MIC is suitable. If it is necessary to design a new specific declaration it is considered that any characteristics and applications for such a new product are verified during the complete developing process.

Results

If any HACCP-question is positively answered with an occurring risk analysis the established HACCP-team is directly mandatorily involved to decide further steps.

Conclusion

This process evaluates concisely potential hazards of new and unknown materials or process and defines its authorization for performing pilot-plant trials if a detected risk is acceptable or needs to be further reduced by specific documented actions.