

ANALYSIS AND RISK ASSESSMENT OF THE CURD DESSERT'S PRODUCTION

Lobanova A. V., Sidenko L. M.

Scientific supervisor: Grand PhD, Prof. Strilets O. P.

National University of Pharmacy, Kharkiv, Ukraine

Anna25904gmail.com

Milk and milk products are provided to implement must have high quality and meet the requirements. At the moment, the requirements for the quality of the food product and the control of all stages of its production are regulated by the HACCP standard and ISO 22000 in Ukraine.

The subject of the research is a curd dessert, cream “Mashenka” 5.0% TM “Smachnenka”. The purpose of the research is to study the quality indicators of the product and make sure that it meets the requirements presented above. A curd dessert, cream “Mashenka” 5.0% TM “Smachnenka” is a product of the yogurt-dessert group. It is produced in accordance with TU U 15.5-00447451-013-2003 “Virobi Sirkovi. Tehnichnyi umovi”. It consists of low-fat cottage cheese, cream from cow's milk, sugar and flavor “Vanillin”. This curd dessert is made by mixing low-fat cottage cheese with a creamy mixture (cream, sugar, flavor). After that, the product ripens during cooling to storage temperature. The product should be stored at a temperature of + 2° C to + 6° C in clean, dry, well-ventilated storage areas. Shelf life - no more than 12 days if the storage conditions are observed. After opening the consumer packaging product is not subject to storage. End-product is subjected to production control according to the following parameters: organoleptic, physicochemical and microbiological. The safety of the end-product is characterized by the absence of microbiological and physicochemical risks.

Microbiological risks: coliforms (not allowed in 0.01 g of product), *Enterobacteriaceae* (not more than $1 \cdot 10^2$ colony forming units in 1.0 g), *E. coli* (not more than 10 colony forming units in 1.0 g), pathogenic microorganisms, including bacteria of the genus *Salmonella* (not allowed in 25 g of product), *Staph. aureus* (not allowed in 1.0 g of product), *Listeria species* (not allowed in 25 g of product), *Listeria monocytogenes* (not allowed in 25 g of product), *B. species* (not more than 20 colony forming units in 1.0 g), *Ps. species* (not more than $1 \cdot 10^2$ colony forming units in 1.0 g).

Chemical risks: toxic elements content, mycotoxins, radionuclides, hormonal drugs, antibiotics, genetically modified organisms.

According to the research and the results obtained, it can be concluded that the curd dessert, cream “Mashenka” 5.0% corresponds to the standards shown for its quality and safety, and therefore, is suitable for sale and eating.