

RAW MATERIALS



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Food Safety Team

Define Raw Materials (RM)

- List all Raw Materials
- Define the **Quality**
- Define the properties needed
- Write it down = RM specification
- Agree on the specifications with the supplier

Approve Supplier

You depend on your supplier.

See to it that you can trust him/her

- What reputation does the supplier have?
- What are your experiences with the supplier?
- Are the RMs critical for the safety of your product?
- Audit the supplier = check how the RMs are handled (critical raw materials).
- Document approved suppliers.

Raw Material

EXAMPLE: Peanut Specifications

- **Brief Description**
- **Size**
- **Appearance**
 - No mould, less than 0.5% outside spec
- **Moisture (< 8 %)**
- **Taste, flavor (no off flavor or taste)**
- **Age (maximum ? Months)**
- **Contaminants (legal requirements, WHO)**
- **Packaging (food grade)**
- **Labeling (supplier, lot no. date of harvest...)**
- **Storage conditions (dark, dry, cold)**



Checking Raw Materials

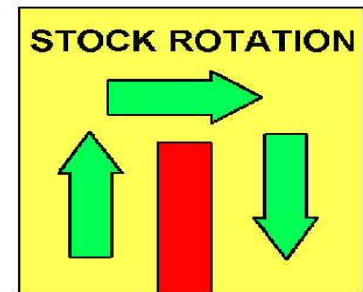
Inspect all the RMs before they are accepted (at delivery or direct purchase)

- Keep reference sample for comparison
- Appearance, smell and taste (if relevant)
- Compare with your specification
- Document: supplier, date of reception, lot number, quantity
- Define shelf life and store properly

Storage Conditions

- Observe temperature controls
- Separate RMs from ready-to-eat food.
(ex. Keep raw meat from salad)
- Store dried food off the floor, ideally in sealed containers to protect from pests and moisture.
- Label stored food with “used by” – the DATE
- Never store food together with chemicals

Apply first in first out (FIFO)



Define Raw Materials (RM)

- All water in contact with food and food contact surfaces shall be potable
- Water should be monitored with sufficient frequency to assure safe water.
 - A water supplier normally has a monitoring plan and can provide results from microbiological and chemical monitoring.
 - But what about the quality at your tap water?
 - should also be checked.



Ingredients & Raw Materials (RM)

- ◆ Should be received, stored, handled and transported under specified sanitary conditions
- ◆ Certificate of Analysis (COA) - ensures that the raw materials meet the required specifications
- ◆ Letter of Guarantee-states that the material has been processed in a way that the buyer's specifications are met
- ◆ May be based on internal standards set by the company or on international publications
- ◆ Include sampling procedures, analytical methodology and limits for acceptance

Chemical Controls

- ◆ **Appropriate segregation, labeling, use and storage of food and non-food chemicals**
 - **Cleaning chemicals**
 - **Fumigants**
 - **Pesticides**
- ◆ **Documented procedures must be in place to assure segregation and proper use of non-food chemicals in the plant**

Warehousing & Distribution

- ◆ **It is an act of depositing, storing, organizing and stocking goods in quantities and from which they are distributed to retail outlets as ordered or as needed**

Warehousing & Distribution

Storage and transport

- ◆ Finished product should be stored and transported under conditions that will protect against contamination, deterioration of the product and damage to the container
- ◆ Periodic inspection of the product during storage should be done
- ◆ Product should be dispatched in the sequence of numbers

Traceability and Recall

- ◆ Identify the product
- ◆ Identify the inputs and suppliers/ source
- ◆ Identify where the finished product has gone to.

This facilitates:

- Determination of the root cause of problems and hence the appropriate corrective action
- Good stock rotation (FIFO)
- Product recall

Traceability and Recall

- ◆ **Systems which implement proper coding labeling of raw materials and finished products in the anticipation of circumstances which would require complete traces or product retrievals**
- ◆ **All raw materials and product should be lot-coded and a recall system in place so that rapid and complete traces and recalls can be done**

Traceability and Recall

What is a Recall?

- ◆ It is a firm's voluntary removal of product from trade or consumer channels (e.g. manufacturers or importers) to protect the public from consuming adulterated, unsafe or misbranded products
- ◆ It may be an alternative detention or seizure of adulterated or misbranded product

Supplier Control

Suppliers and subcontractors of materials and services that can affect the safety and quality of your product should be identified, evaluated and approved.

- **define and document specifications**
- **check the quality of raw materials**
- **have an approved suppliers list**
- **maintain records**

Supplier Control

- ◆ **Established measures that determine whether suppliers have an effective GMP, HACCP or food safety program in place**
- ◆ **Consistent monitoring/ control of a supplier's HACCP implementation will reduce or prevent potential hazards that could occur in the raw material or ingredient**

Thank You



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