

The nine most important questions that every quality manager in the meat industry asks:

We have the answers....

1. How can I quickly and cost-effectively satisfy the strict hygiene and quality control guidelines and requirements?

Since government-stipulated tests are often too long and cumbersome, rapid tests serve as a valuable tool. With a new method, companies can now test the quality of meat directly on-site within seconds along the entire processing chain.

2. Is there a reliable and cost-effective rapid test that can be used in virtually every step of the process?

Yes, a rapid test is now available that can be used to analyze the quality of meat within seconds by means of the total viable count (TVC), thus providing comprehensive and preventative quality control for the first time. By using the rapid test, all of the meat products can be examined on-site, allowing the retailer or seller to immediately react to the affected batch.

3. Is there a way to avoid contamination?

Using measurements that take only a few seconds, contamination can be detected early enough to remove the product from the value chain. If the contamination has already spread, the rapid test can be used to immediately pinpoint the production step where it originated and ended, thus revealing exactly which products were contaminated and where the contamination occurred.

4. Is there a way to quickly and reliably test products in receiving?

Rapid tests allow you to immediately reject products with insufficient quality and ensure optimal processing according to the quality. The agreed-upon TVC is usually entered into the specification.

5. Is there a way to ensure quality at higher cooling temperatures as well?

Rapid tests offer a cost-effective way to determine within seconds how product quality is impacted when cooling temperatures are modified for instance. Although microbiological tests can be used here, they are costly and come with significant delays since multiple measurements are needed to develop a statistically-relevant assessment. Furthermore, because certain rapid test methods are non-invasive, the product is not damaged during testing and thus loses no value.

6. How do I best respond when the storage cooling fails?

If the storage cooling fails unexpectedly, an interruption to the cooling chain must be avoided when possible. This requires constantly measuring the temperature of the products with the help of a rapid test. If news of the interruption reaches the health inspectors, the authorities will block the products from being sold until the supplier can prove they are safe for consumption. Continuous measurements allow the quality manager to document the temperature cycle and microbiological burden so that the product can be sold.

7. How can I extend production without reducing quality?

Extending the production cycle by shortening the scheduled cleaning window can increase moisture and bacteria activity on the surfaces. The quality manager must now decide if expanding the production schedule at the expense of the cleaning cycle is acceptable with respect to the hygiene conditions and what impact this has on the best before date. Immediate test results allow the quality manager to determine the impact on the hygiene conditions in real-time, monitor the extra production shift and verify adherence to the hygiene standards.

8. Is there a way to efficiently implement quality control measures as part of a new HACCP concept?

A percentage of the microbiological tests can be replaced by rapid tests, which precisely follow the CCP or CP.

9. Is there a way to continuously maintain or even extend the specified best by date?

There are parameters along the entire processing chain that can influence the microbiological quality of the product, beginning with receiving and ending with shipping. Apart from monitoring the process, the microbiological status of the end product can be determined by means of a rapid test, which serves as an important decision criteria for establishing and maintaining the best by date.



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