TeamWork

Product development

LEGISLATION, HYGIENE AND APPLIED MICROBIOLOGY FOR FOOD SAFETY

Applied Microbiology
[**Prof. Fasolato**]

FOOD Hygiene
[**Prof. Balzan**]

Team work presentation/report

Team Responsibilities: We will provide you one specific case of food product

1.Company Overview:

- Provide a brief description of the company, including its location and the food supply chain involved.

2.Product Description:

- Specify the product name, ingredients, and include a brief recipe or directions for preparation.
- Outline the intended use of the product and consumer categories (e.g., ready-to-eat or raw).



Food supply chain

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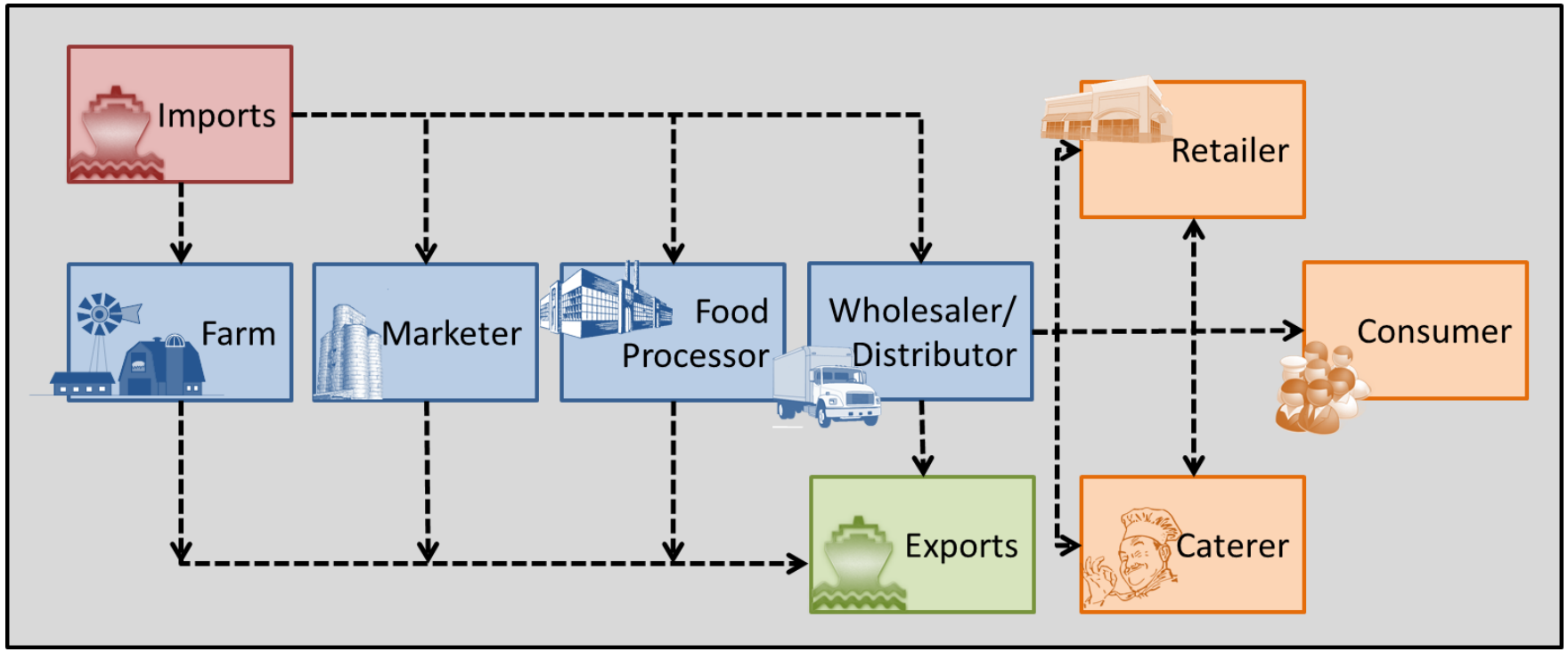
Supply chain: "an integrated system of processes performed by a set of networks, comprised of horizontal and vertical link between connected and interdependent organizations mutually and co-operatively working together to control, manage and improve the flow of materials and information from suppliers to end consumers"



Complexity of food supply chains



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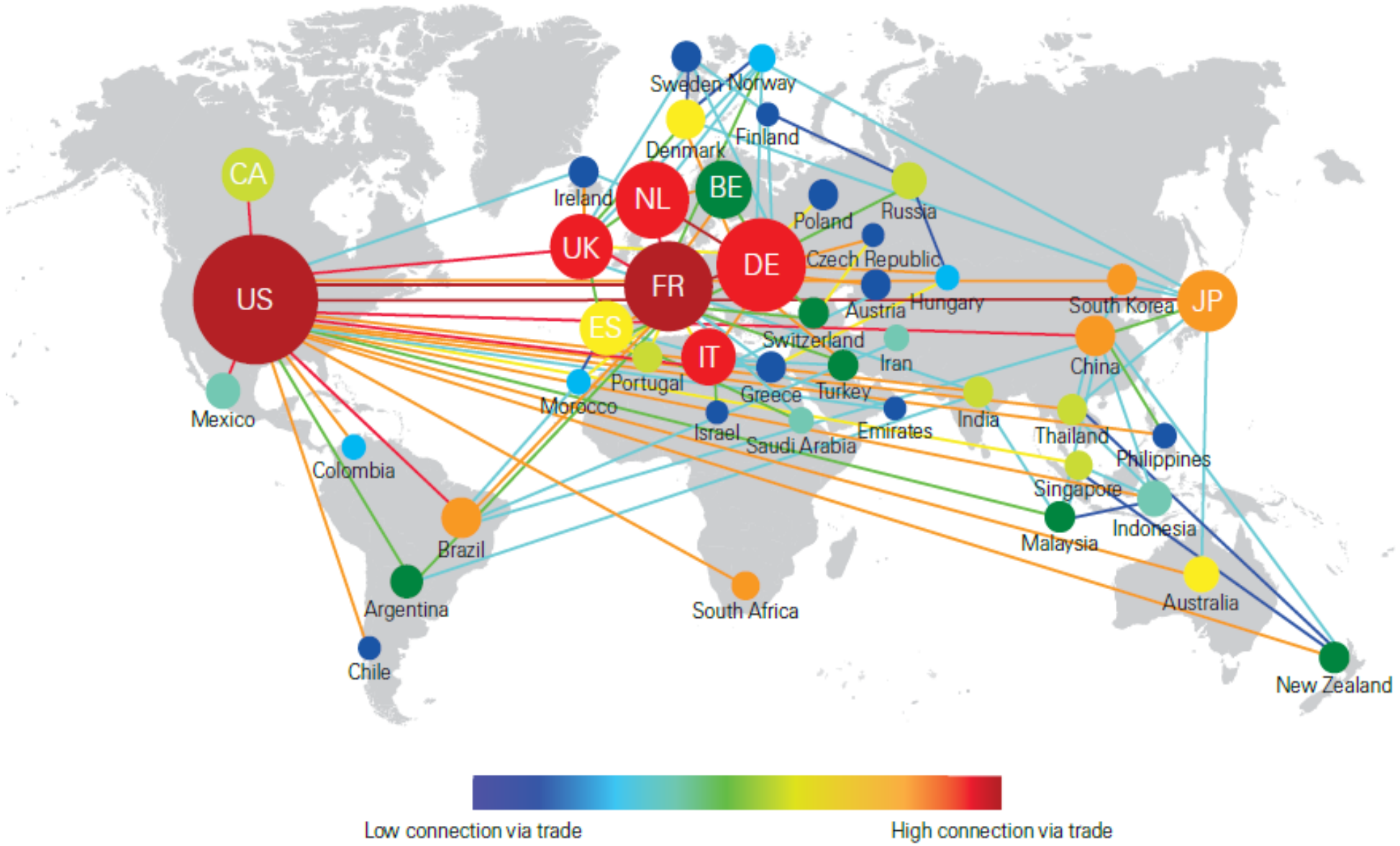
1. **Supply chains for fresh agricultural products** (such as fresh vegetables, flowers, and fruit). In general, these chains may comprise growers, auctions, wholesalers, importers and exporters, retailers, and specialty shops and their input and service suppliers. Basically, all of these stages leave the intrinsic characteristics of the product grown or produced in the countryside untouched. The main processes are the handling, conditioned storing, packing, transportation, and especially the trading of these goods.

2. **Supply chains for processed food products** (such as portioned meats, snacks, desserts, and canned food products). In these chains, agricultural products are used as raw materials for producing consumer products with higher added value. In most cases, conservation and conditioning processes extend the shelf life of the agricultural and consumer products.

Food supply chain: globalization

Università degli Studi di Padova



Globalization of Trade



Herb butter:

Chicken breast:

Batter:

Bread crumb:

Chicken Kiev

Salted butter	- Ireland
garlic puree	- China, USA, Spain
garlic salt	- China, USA, Spain
lemon	- USA
parsley	- France, UK
pepper	- Indonesia
water	- Ireland
Chicken	- Ireland, Belgium UK, France etc.
Flour	- Belgium, France
Water	- Ireland
Bread crumb	- Ireland, UK
Rape-seed oil	- EU, Australia - Eastern Europe

Food Safety Authority of Ireland

HACCP

Hazard **A**nalysis and **C**ritical **C**ontrol **P**oint

It is used by applying 7 principles

And 5 preliminary actions

1. Team Creation
2. Description of the food
3. Use and consumers
4. Flowchart
5. Field verification

ACTIVE LEARNING AND TEAM GROUP



- BLUE CHEESE
- VINEGAR
- MILK
- ONION POWDER
- SOUR CREAM
- GARLIC POWDER
- MAYONNAISE