

Food Quality Management and Control - FQMC

**Notes for the course NFOK15011U, at the University of
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Chapter 1

Information of the course

1.1 Course content

The course will introduce the concepts of food quality management and control from two different/complementary perspectives:

1: a detailed reading of the ISO 22000 standard, and insight into the use of this standard, including HACCP (Hazard Analysis and Critical Control Points), for the management of food safety.

2: monitoring of the food quality based on process monitoring tools such as Statistical Quality Control (SQC) and Lean Six Sigma to ensure a food product with minimal variation.

Producing food requires understanding of all process steps, and knowledge of the performance of each step is critical to estimate the variability of the final product. Knowing the variability makes it possible to find solutions for adjusting it, if it is not in accordance with the process step and/or end-product specifications. Thus, the idea of measuring, understanding, adjusting, monitoring and controlling variability throughout the production is a key topic of this course.

Quality in this course will be seen both in a wide context; i.e. as proof of product specification meaning that the variability of the food produced is known and below or within an acceptable limit to ensure customer satisfaction, as well as occasionally in a more narrow context; i.e. as food safety meaning that the amount of hazards is below a certain limit.

1.1.1 Learning objectives

The main objective of this course is to provide the students with knowledge on international food safety management system standards and food quality monitoring and verification tools. After completing the course, the students should be able to:

Knowledge

Describe how food safety is achieved, using HACCP, according to international standards on food safety management (e.g. ISO 22000). Show overview of how the above mentioned food safety management system standards can be applied in the food industry. Describe how food production quality should be measured to ensure that process variation is under control. Describe how to gain insight into a process using quality by design to be able to optimize a process.

Skills

Apply ISO 22000 for food safety management. Use SQC and sampling technologies to monitor and verify process and product specifications. Communicate problems and solutions within food safety management. Use monitoring systems (e.g. real-time measurements), Six Sigma and SQC like tools to get knowledge of and to monitor quality control points in a food production and also to understand how the measurement uncertainty of process steps will influence the uncertainty/variability of the food product parameters.

Competences

Evaluate whether existing and/or new control strategies are appropriate in order to achieve safe and robust food products. Evaluate how the raw materials and production steps can be monitored to get an even better control of the final food product.

1.1.2 Teaching and learning methods

Lectures, project work, and seminars. The lectures introduce theoretical and practical aspects of international systems on quality/food safety management and control. The project work and seminars will help the students to interpret and obtain an understanding of the above mentioned aspects.

1.1.3 Exam

The exam will be an ITX exam with a duration of 4 hours. The exam consists of multiple choice questions (50% of the grade) and 1-2 essay questions (50% of the grade) where the students will be asked to analyze and solve a problem related to the course content. The exam will be based on the course literature and the lectures.

Chapter 2

Lecture Notes

2.1 05.09.24 - Measurements

2.1.1 Agenda

The agenda of this lecture is:

- Monitoring a food process – why?
 - * Variability of a process
 - * Type of variations
- Characterization of a process by measuring
- Classification of process analyzers/sensors
- Correlations between measurements

2.1.2 Variability

Variability in the food industry can take many shapes, such as:

- Raw materials
- Equipment
- Operators
- Environment

These variables hold a big influence on the final product, and therefore it is important to monitor the process to ensure a consistent product. Therefore the overall food quality is correlated to the variability of the process.

Raw materials

The quality of ingredients can vary due to factors like soil quality, weather conditions, and transportation. This directly impacts the final product's consistency and taste.

Equipment

Variations in equipment calibration or wear and tear can lead to inconsistencies in processing, such as uneven cooking or mixing.

Operators

Human error or differences in skill levels among workers can introduce variability in tasks like sorting, measuring, and packaging.

Environment

Factors like temperature, humidity, and cleanliness of the production facility can also contribute to variability in food quality.

2.1.3 What is quality?

By understanding and monitoring these variables, food manufacturers can identify and address sources of variability to improve product quality and consistency.

Quality can be defined as the degree of excellence of something. In the context of food production, quality can refer to the characteristics of a product that meet or exceed customer expectations. This includes factors like taste, appearance, texture, and safety. **BUT** Quality can also refer to the consistency and reliability of a product, meaning that it meets the same standards every time it is produced.

Here are listed some examples of quality attributes in food production:

- **Performance** (Will the product do the intended job?)
- **Reliability** (How often does the product fail?)
- **Durability** (How long does the product last?)
- **Serviceability** (How easy is it to repair the product?)
- **Aesthetics** (What does the product look like?)
- **Features** (What does the product do?)
- **Perceived Quality** (What is the reputation of the company or its product?)
- **Conformance to Standards** (Is the product made exactly as the designer intended?)

This shows that quality is a multifaceted concept that encompasses many different aspects of a product or service.

A good rule of thumbs is that with a increasing variability, the quality of the product decreases. This is depicted in figure 2.1.

A definition of *Quality Improvement* is the reduction of variability in processes and products. The next part of the lecture will focus on how to measure and control this variability.

2.1.4 Variability

Variability is inherent in every process, and it can be classified into two main types: "Natural" or common cause variation and "special" or assignable cause variation. In common the variability can be measured.

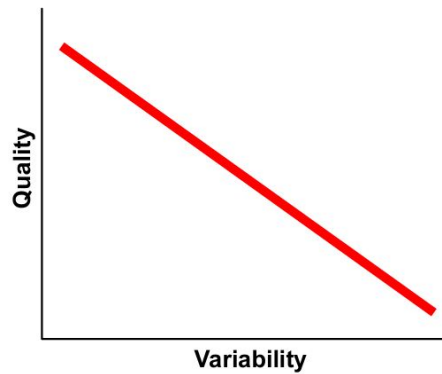


Figure 2.1: A picture of the correlation between variability and quality

Statistical Process Control (SPC)

This is the variability which is also called the common cause variation. This is the variability that is inherent in the process itself, and it is caused by factors that are part of the normal operation of the process. This type of variation is predictable and can be managed through statistical process control methods. This can affect virtually every production process, from manufacturing to service industries. The SPC follows a probability distribution, so e.g. mean and standard deviation can be calculated for at normal distribution. If the distribution of outputs falls within acceptable limits, the process is said to be in control. If the distribution falls outside of these limits, the process is considered out of control and corrective action is needed. The objectives is to check if we are in control or otherwise act on it.

Natural Variations

Natural variations, also called common cause variations, are inherent in the process and are caused by factors that are part of the normal operation of the process (Examples can be poor process design, inadequate equipment and procedure). These variations are predictable and can be managed through statistical process control methods. For example, the temperature of an oven may naturally fluctuate within a certain range during baking, leading to variations in the final product. The natural variations may be identified by the operators, but only management can eliminate common cause variations.

Assignable Variations

This is generally caused by factors that are not part of the normal operation of the process, and they are often due to human error, equipment failure, or other external factors. Because of this, the variations can often be traced back to a specific reason. These variations are unpredictable and can be more difficult to manage than common cause variations. For example, if a machine malfunctions during production, it can lead to defects in the final product. Assignable variations are also known as special cause variations, and they require immediate corrective action to bring the process back into control (Eliminate the bad cause and incorporate the "good" cause).

2.2 05.09.24 - ISO 22000:2018 - A food safety management system standard

Management is the way in which an organization manages the inter-related parts of its business in order to achieve its objectives. There were given a link which can be used to get more information: <https://www.iso.org/management-system-standards.html> (5/9/2018)

Standard (= scheme), this describes the set of rules/requirements on which the system of an organization are based. . .

Here are some examples of Food Safety Management System Standards:

- BRC Global standard – Food
- IFS
- SQF
- ISO 22000
- FSSC 22000
- For more examples, see QM-textbook, pp. 7-12

2.2.1 Deming Circle

The Deming Circle, also known as the PDCA Cycle (Plan-Do-Check-Act), is a continuous improvement model developed by W. Edwards Deming. It consists of four key steps:

- **Plan** - Identify an opportunity and plan for change.
- **Do** - Implement the change on a small scale.
- **Check** - Use data to analyze the results of the change and determine whether it made a difference.
- **Act** - If the change was successful, implement it on a wider scale and continuously assess your results. If the change did not work, begin the cycle again.

The PDCA cycle promotes ongoing evaluation and refinement, leading to gradual, sustained improvement in processes or products. This is meant to be a continuous cycle, with each iteration building on the last and can be depicted in figure 2.2.

A more thorough illustration of the four steps can be seen from the following figure 2.3.

2.2.2 ISO 22000

Here are three keypoints of the ISO 22000:

- It combines the prerequisite and operational prerequisite programmes (i.e. GMP) and HACCP requirements of Codex Alimentarius and quality management requirements of ISO 9000
- It reduces confusion about Food Safety Management System Standard requirements, since it defines the elements of key standards required by leading retailer chains in a single standard and defines the Codex HACCP system as the "standard within the standard" to be used
- however, the standard is generic, i.e. organizations/companies have to think themselves!

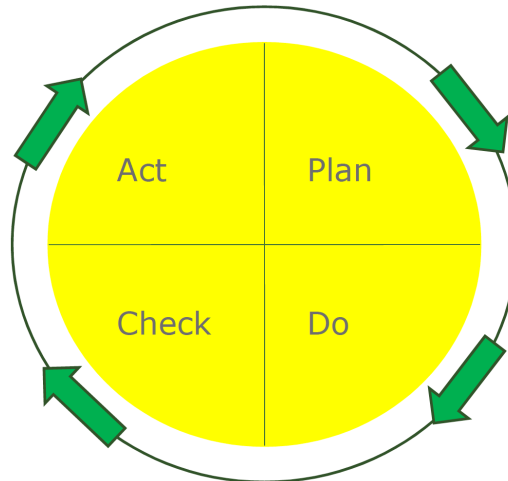


Figure 2.2: A picture of the circular thought behind the Deming Circle

There are 10 chapters in the ISO 22000 standard, chapter 4-10 are the main chapters. The first three chapters are the introduction and the scope of the standard. Thus chapters 4-10 are the main chapters of the requirements of the standard.

- Chapter 1: Scope
- Chapter 2: Normative references
- Chapter 3: Terms and definitions
- **Chapter 4: Context of the organization**
- **Chapter 5: Leadership**
- **Chapter 6: Planning**
- **Chapter 7: Support**
- **Chapter 8: Operation**
- **Chapter 9: Performance evaluation**
- **Chapter 10: Improvement**

2.3 05.09.24 - HACCP - step 9: monitoring procedures

HACCP stands for: (H)azard (A)nalysis and (C)ritical (C)ontrol (P)oints The intention behind this is:

- The internationally recognized procedure to ensure the production of safe foods
- Over the last 50 years, HACCP has evolved from
- 3 principles to
- 7 principles to
- 12 steps (incl. the 7 principles)
- Codex Alimentarius CAC/RCP 1-1969

The HACCP consist of 12 steps (Codex Alimentarius CAC/RCP 1-1969), 5 preliminary steps and 7 principles. The 12 steps are:

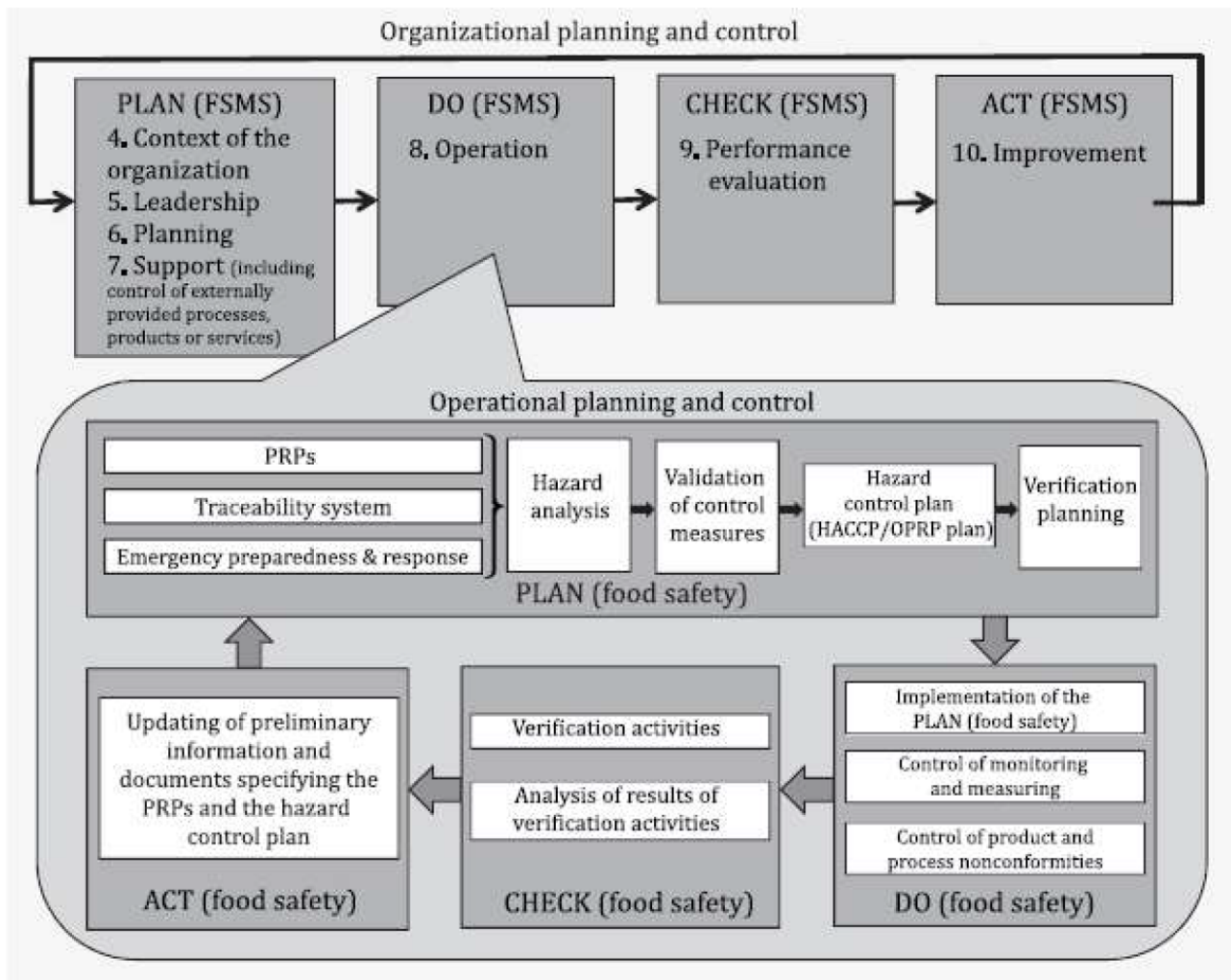


Figure 2.3: A thorough illustration of the Plan-Do-Check-Act cycle

- 1 - Assemble HACCP team
- 2 - Describe product
- 3 - Identify intended use of the product
- 4 - Construct process flow diagram for the product
- 5 - Verification of process flow diagram
- 6 - Conduct a hazard analysis
- 7 - Determine critical control points (CCP's)
- 8 - Establish critical limits for each CCP
- 9 - Establish monitoring procedures for each CCP
- 10 - Establish corrective actions for each CCP
- 11 - Establish verification procedures for each CCP
- 12 - Establish record keeping and documentation procedures

Chapter 3

Groupe Work

3.1 Case Exercises

3.1.1 Case 1 (Intro Case; Parma Ham A/S) - 03.09.24

Information

The information given for this case is as follows:

- Production capacity: 330.000 raw hams per year
- 70 well-educated staff members
- Production of Parma ham
- Has experienced huge problems with Salmonella and Staphylococcus aureus during the production of Parma ham
- Therefore, Parma Ham A/S has obtained an ISO 22000 certification

Company Policy

The information given for this case is as follows:

- Parma Ham A/S will produce high quality Parma ham safe for human consumption.
- The Food Safety Management System (FSMS), complying with the requirements given in "DS/EN ISO22000:2018", shall ensure that legal requirements as to food safety are fulfilled at any time.
- The FSMS shall ensure that customer requirements as to food safety are fulfilled at any time.
- The presence of Salmonella and Staphylococcus aureus shall be reduced to an acceptable level at Parma Ham A/S.
- All staff members at Parma Ham A/S shall be aware of the food safety policy and the FSMS.

Salmonella ssp.

The information given for this case is as follows:

- Pathogenic Gram negative bacterium
- Naturally found in the intestinal tracts of mammals, birds, amphibians and reptiles but not in fish crustaceans or mollusks
- Causing salmonellosis
 - Nausea, vomiting, abdominal cramps and fever
 - Zoonotic infection
- The infective dose of Salmonella is thought to be extremely variable, relatively high for healthy individuals and very low for at-risk individuals, such as the elderly or medically compromised.
- Facultative anaerobe
- Minimum water activity for growth is 0.94
 - (max. 8% salt in water phase)
- Able to survive in dried foods
- Min(/max) temperature for growth is 5 (46)°C
- Min(/max) pH for growth is 3.7 (9.5)
- The presence of Salmonella can be prevented by: heating food sufficiently to kill the bacteria, holding chilled food below 5°C, preventing post-cooking cross-contamination and prohibiting people who are ill or are carriers of Salmonella from working in food operations

Staphylococcus aureus

The information given for this case is as follows:

- Pathogenic Gram positive bacterium
- Humans and animals are the primary reservoirs for Staph. aureus. Staph. aureus can be found in the nose and throat and on the hair and skin of 50 percent of healthy individuals. However, the bacteria can be found in air, dust, sewage and surfaces of food-processing equipment. Staph. aureus can produce a toxin if allowed to grow in food. The toxin is not destroyed by the cooking or canning processes
- Staph. aureus food poisoning causes nausea, vomiting, abdominal cramping, watery or bloody diarrhea, and fever
- Facultative anaerobe
- Min(/max) temperature for growth is 7 (50)°C
- Min(/max) pH for growth is 4 (10)
- S. aureus has the ability to grow and produce toxins in food with very little available water (a_w 0.86, 20 percent salt in water phase), which would prevent the growth of other pathogens.
- The presence of Staph. aureus can be prevented by: minimizing time/temperature abuse of food, especially after cooking, and requiring that food handlers engage in proper hygiene.

Organizational Structure

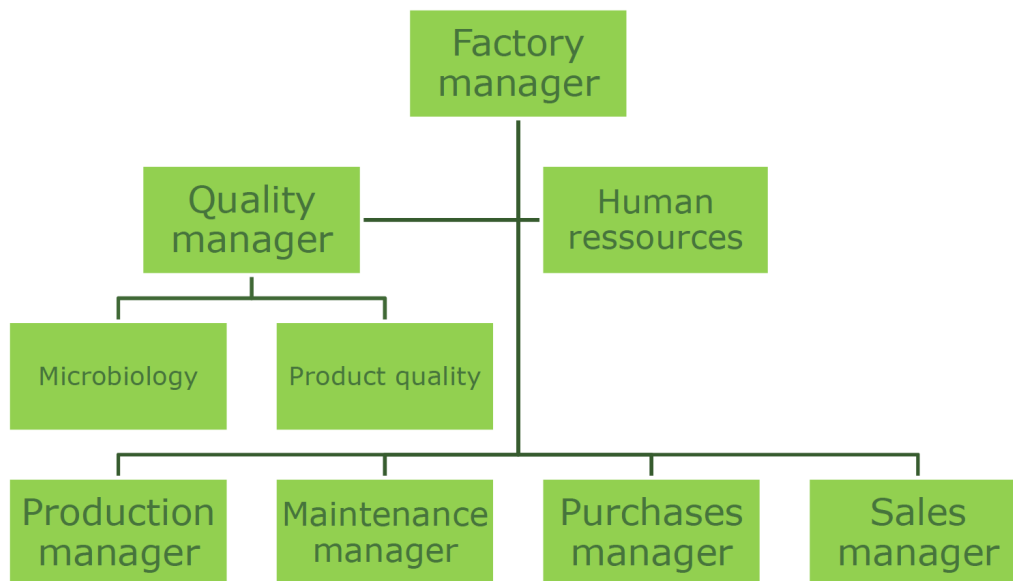


Figure 3.1: Organizational structure of Parma Ham A/S

Responsibilities

The information given for the organizational structure and roles is as follows:

- The Factory Manager is responsible for:
 - The overall management of the factory, including the implementation of
 - The FSMS.
 - Shall ensure adequate resources for development and implementation of the Food Safety Management System and for continually improving its effectiveness
- The Quality Manager is the overall responsible for:
 - The Food Safety Management System
 - * Development
 - * Implementation
 - * Maintenance
- The Production Manager is responsible for:
 - The production of the Parma ham and for inspection of raw materials
 - The production staff is divided into several sections, each with a section leaders
 - The section leaders are responsible for
 - Ensuring that all staff members have the necessary competencies
 - Ensuring that all staff members have the necessary food safety awareness
 - Education and training of staff members

Information continued:

- The Sales Manager is responsible for:
 - Customer focus
 - Investigating the requirements and expectations of customers
 - Investigating whether these requirements and expectations are fulfilled
- The Purchasing Manager is responsible for:
 - Supplier focus
 - Ensuring that purchased products conform to specified purchase requirements
 - Specified purchase requirements
 - * Approval of products, procedures, processes and equipment
 - * Qualification of personnel
 - * QMS/FSMS
 - Supplier audits

Chapter A
Appendix