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Identification and monitoring of critical control points for the product Jebel Pudding Pie

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Abstract

The present work aims at designing and implementing a food safety plan for the Jebel custard pie, an artisanal pastry product with a high degree of perishability due to the moisture and composition of the cream. The main objective consists of identifying, assessing, and monitoring the Critical Control Points (CCPs) throughout the entire technological flow, from the reception of raw materials to distribution to the final consumer. The hazard analysis highlights two major critical stages: thermal treatment (baking), essential for eliminating pathogenic microorganisms, and post-processing cooling/storage, a vital stage for preventing the proliferation of spores and cross-contamination in the custard filling. The study establishes strict critical limits for temperature and time, proposing a system of continuous monitoring and immediate corrective actions.

• Results and discussions

Thermal Consistency: pudding reached the target 85°C consistently. If fluctuations occurred, was it due to steam pressure or batch volume.
Safety Margin: the pudding consistently reached 90°C = a strong safety margin, but might be overcooking (impacting flavor).
Compliance: state that by adhering to these CCPs, the "Jebel Pudding Pie" meets national food safety standards (e.g., ANSVSA or EFSA regulations), ensuring it is safe for the consumer.

• Conclusions

The implementation of the HACCP plan for "Jebel Pudding Pie" demonstrates that the identified risks are under control, and the finished product complies with all hygiene and public health standards. The production process is stable, reproducible, and oriented towards consumer protection.

References

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