

# How is the quality of my yoghurt?

*Training yoghurt quality and safety for small scale producers*

#####

Name: \_\_\_\_\_

Name of the Business: \_\_\_\_\_

1. Do you sometimes have problem with spoiled yoghurt? Yes / No

2. What is the problem with the spoiled yoghurt?

- Bulging (gas)
- Very acidic taste
- Bitter taste
- Other: .....

3. People that complain about poor quality yoghurt: ..... people per day/week/month

4. What can you do, in your personal situation, to improve your premises and utensils?

1) .....

2).....

3) .....

5. What can you do, in your personal situation, to improve personal hygiene?

1).....

2).....

6. What can you do, in your personal situation, to avoid yoghurt from being in contact with the air?

1).....

2).....



8. Where do your hazards come from? Think of some examples in every category

1. Raw material (= ingredients)

a).....

b).....

2. Environment

a).....

b).....

3. Equipment

a).....

b).....

4. Personnel

a).....

b).....

# Checklists

Good Hygiene Practices (manual production)	Yes	No
Use of clean water (if not available: first boil and filter)		
All equipment thoroughly cleaned and rinsed with boiling water		
Use of liquid soap		
Everybody washes hands before and during the process		
Everybody wears clean and practical clothes, hair is covered		
Production room is swept using JIK after every production		
The ceiling of the production room has no dust or cobwebs		

Good Manufacturing Practices (manual production)	Yes	No
Use of a metal mixing spoon		
Use of a milk can for preparing the yoghurt in		
Shelter for the kitchen		
Packaging room has smooth surfaces (floor, table, ceiling)		
Clear instructions are put on the wall		
The product is properly labelled		
There is evidence of record keeping		
There is a certificate of analysis (from the lab)		

Production process	Yes	No
The farmer has confirmed that his milk has no antibiotics		
Milk is tested with the lactometer		
Milk is tested using alcohol		
Milk is filtered		
Milk is not put on direct fire, but in water bath		
Sugar is added when the milk has reached 60°C		
Sugar is dissolved in some milk, and added through a sieve		
Milk is heated until it reaches 85°C		
The temperature of 85°C is maintained for 15 minutes		
Milk is cooled in a <u>closed</u> container (milk can)		
Starter culture is added when the milk has reached 45°C		
Milk is kept warm (eg by wrapping the can in a blanket) for 12 hours (Yoba yoghurt)		
Yoghurt is packaged using a funnel and calibrated cup (don't just estimate the content)		
There are no flies on the yoghurt (possibly use mosquito net)		
Expiry date is indicated on the packaging material		
The finished yoghurt is stored at 4 °C		

