

Food safety and Swiss regulations among milk processors in mountain areas



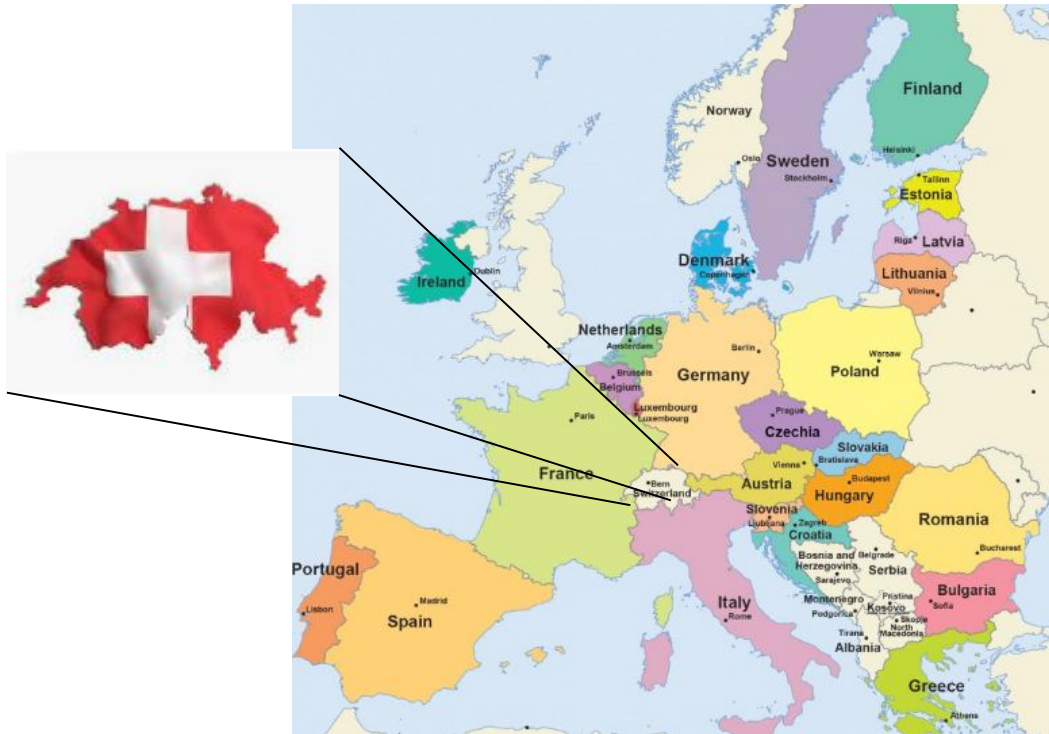
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Overview

- 1. Organisation of Food safety in Switzerland**
2. Guidelines
3. Milk processing in mountain areas
4. Discussion

Swiss food law



Through several revisions in recent years, Swiss food law has been almost completely adapted to EU law.

Food legislation in Switzerland



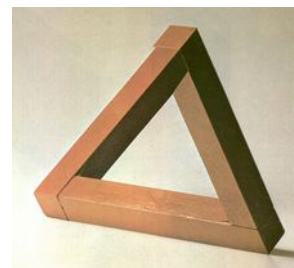
Goals and purposes of Food law



To protect consumer health



To protect the consumer against frauds



To ensure food handling under good hygiene conditions



To provide consumers with the information required when purchasing foodstuffs or utility articles



Application of Food law



It covers the entire chain of production of food intended to be put on the market

Production

Transformation

Transport

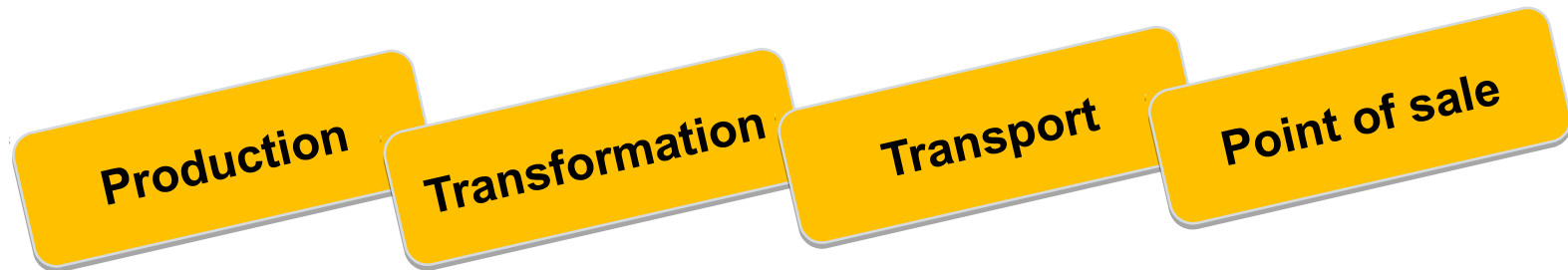
Point of sale



It does not apply to products intended for personal use.



Food law and its control



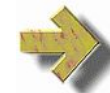
Own check systems (self-supervision) and HACCP systems

Operators assume the primary responsibility of food safety



Traceability

Operators must be able to guarantee the withdrawal or recall of unsafe products



Second level controls

The state oversees and enforces the legal requirements

Organisation of food safety in Switzerland



Organisation of food safety in Switzerland



The office for food safety and veterinary affairs
of the canton of Fribourg

Canton of Fribourg

- > Total surface : 1'671,5 km²*
- > Minimum altitude : 429 m*
- > Maximale altitude : 2'389 m*
- > Mountain area and flatland



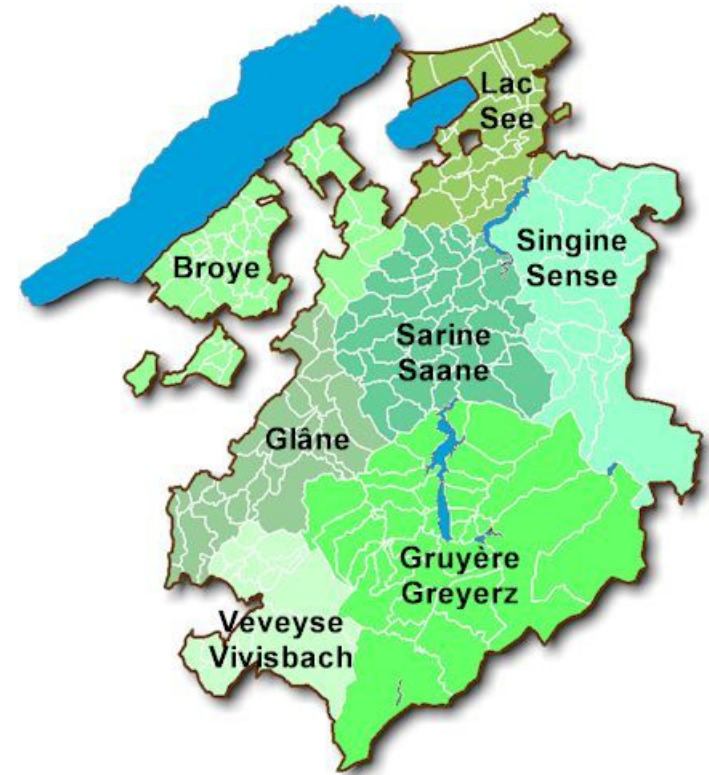
* Source : brochure 2023 « Le Conseil d'Etat du canton de Fribourg » de la Chancellerie de l'Etat de Fribourg

Canton of Fribourg

7 districts*

126 communities*

329'809 residents*, which represents 3.77 % of the Swiss population (8'738'791 residents**)

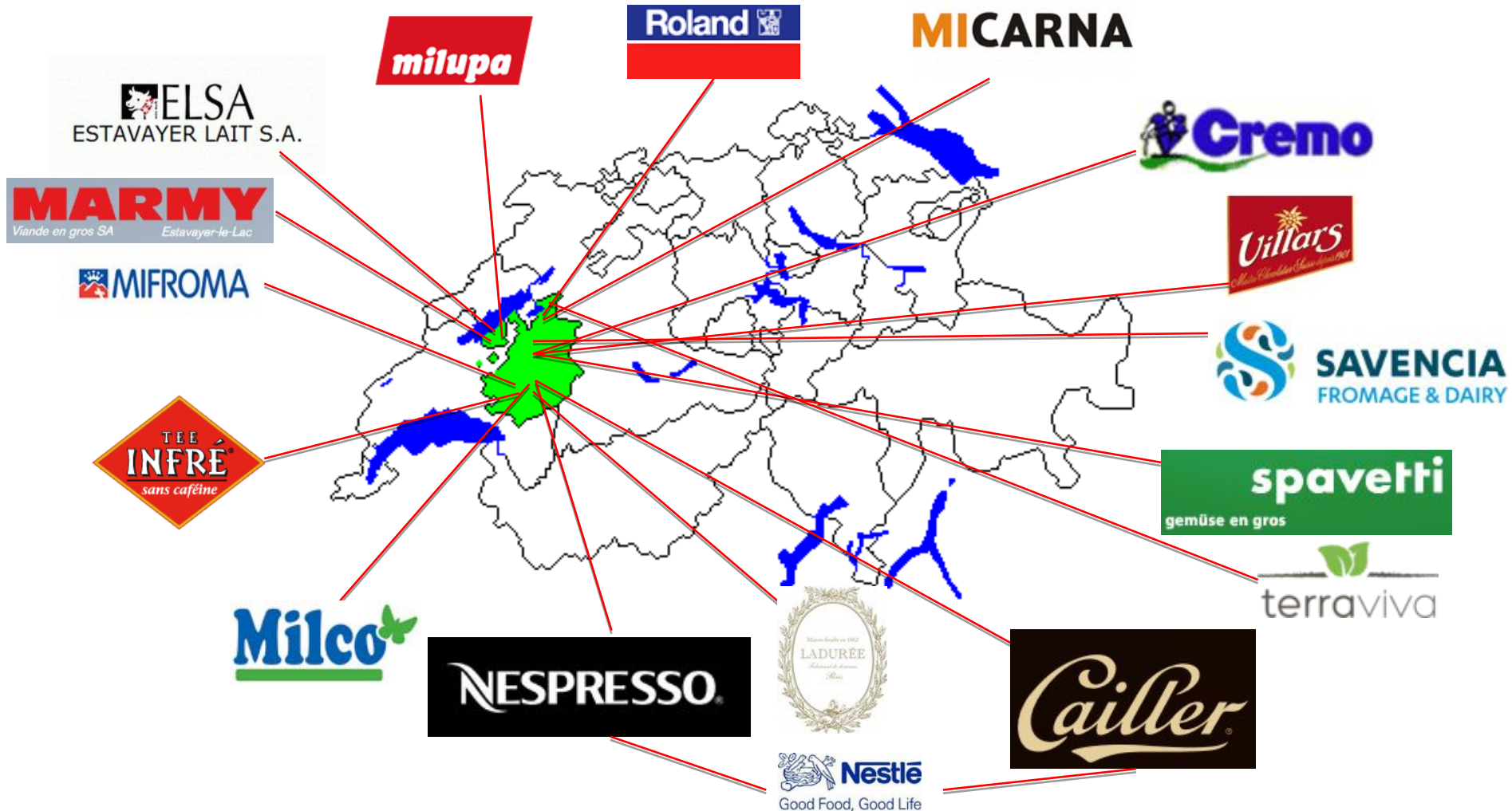


* Au 01.01.2022. Source : brochure 2023 « Le Conseil d'Etat du canton de Fribourg » de la Chancellerie de l'Etat de Fribourg

** Source : Statistique de la population et des ménages, éditée en mars 2023 par l'Office fédéral de la statistique

Canton of Fribourg

Food industry in the canton



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Guidelines for good practice



The food law provides that the food industry may establish guidelines for good practice.



Such guidelines are subject to approval by the Federal office for food safety and veterinary affairs (FSVO), but are not made available by the FSVO.

Goal of the guidelines



All food companies, which cannot develop their own HACCP concept, can create their **own check systems (self-supervision)** based on such a guideline.

Guidelines for good practice

Drinking water

Bakery products

Fishing supply chain

Gastronomy

Milk processing

Meat products

Retail trade

Milk processing mountain areas

Guideline for milk production and processing on mountain pasture farms



HACCP



Traceability



Withdrawal and recall



Sampling and analysis procedures



Working documents

- Checklists
- Recipes
- Proof documents forms
- Cleaning schedule
- etc.

Overview

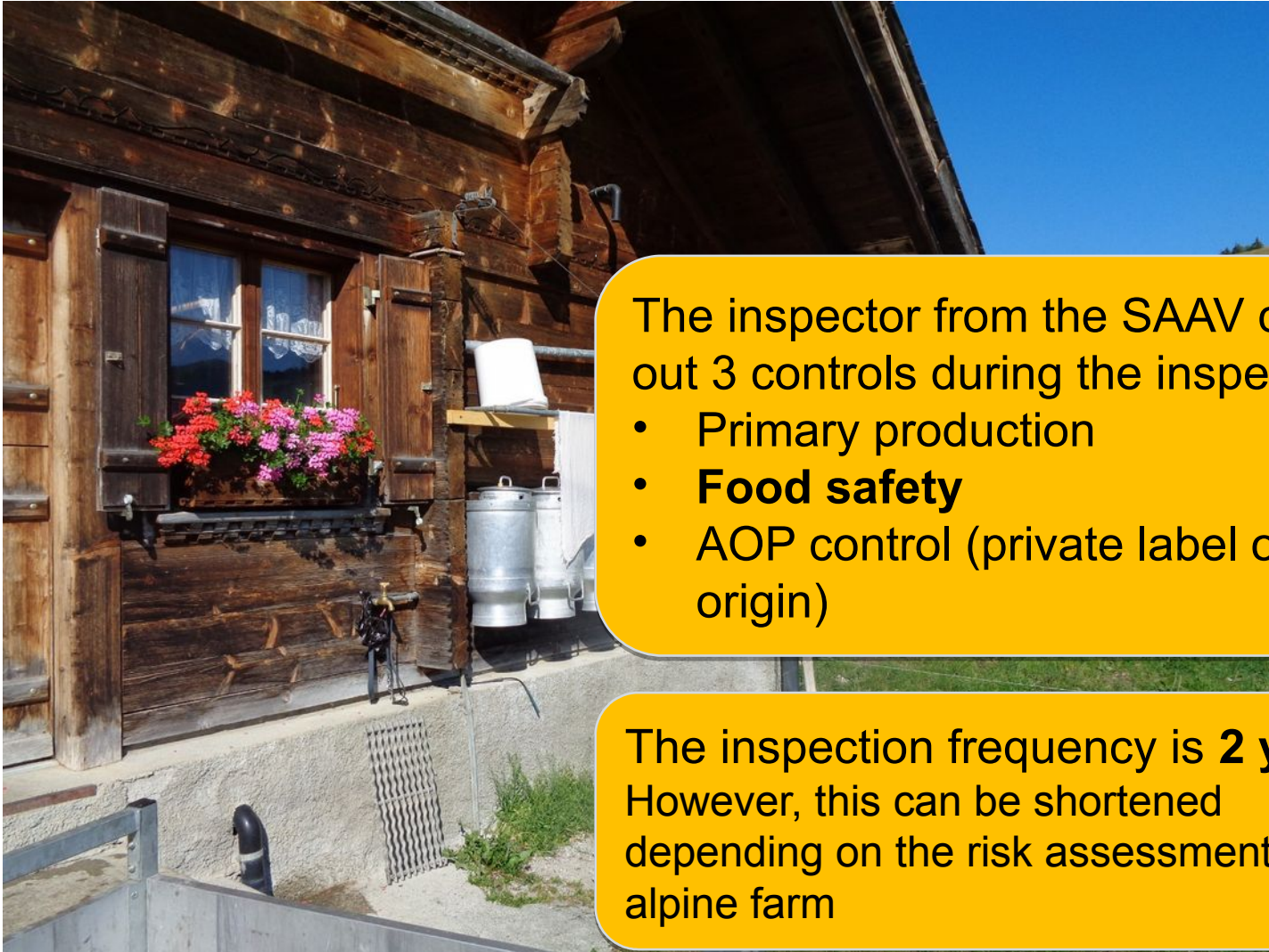
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Milk processing in mountain areas



In the canton of Fribourg, about **120 cheese dairies** produce Gruyère AOP and Vacherin fribourgeois AOP (about **50 of them in the alpine area**) and export them to Germany, the USA, France, the Benelux countries, Great Britain, Italy and the rest of Europe.

Milk processing in mountain areas



The inspector from the SAAV carries out 3 controls during the inspection:

- Primary production
- **Food safety**
- AOP control (private label of origin)

The inspection frequency is **2 years**. However, this can be shortened depending on the risk assessment of the alpine farm

Milk processing in mountain areas







Good Practice requirements based on the guideline for the production of safe cheese in mountain areas.

Milk processing in mountain areas - inspection

1. Self-supervision

Remember: operators assume the **primary responsibility** of food safety

-  Is a written (documented) concept for self-supervision available ?
-  If yes, is it the official guideline ?
If not, a specific HACCP-concept must be in place.
-  Has the concept for self-supervision been adapted to the activities carried out ?
-  Are the required work instructions in place and are the controls documented (e.g. analyses, temperature monitoring, cleaning)?

Milk processing in mountain areas - inspection

2. Environment



The outside of the cottage must be kept tidy, and the grass mowed.



Milking equipment hung upside down and clean

Milk processing in mountain areas - inspection

3. Water resource



The reservoir is covered with a waterproof lid with air filter with siphoned vent.



The water supply structure is not accessible to cattle and has a protection zone.

Milk processing in mountain areas - inspection

3. Water resource



Milk processing in mountain areas - inspection

4. Milk chamber



Milk storage and cooling: the walls and ceiling are made of smooth wood in good condition, and the stainless-steel cooling tank is easy to clean.



The floor is smooth and easy to clean.

Milk processing in mountain areas - inspection

4. Milk chamber



The water is boiled in a “romaine” at min. 85 °C to wash and disinfect the production utensils.



The copper boiler is in good condition.

Milk processing in mountain areas - inspection

4. Milk chamber



Presence of egg packaging and other items which are not for cheese production; fabrication material is improperly stored on dirty surfaces.

Milk processing in mountain areas - inspection

4. Milk chamber



Milk processing in mountain areas - inspection

5. Production area



Cheese production in a clean, well-maintained copper boiler
Temperature: 36 °C for Vacherin fribourgeois AOP / 57 °C for Gruyère AOP



The walls and floor are smooth, easily cleanable and resistant to cleaning products.

Milk processing in mountain areas - inspection

5. Production area



The press table is made of smooth wood, is in good condition and must be integrated into a cleaning process.

Milk processing in mountain areas - inspection

5. Production area



The storage of wood near the boiler is not permitted during the manufacturing process.



The doors and windows must close tightly (no penetration of pests)

Milk processing in mountain areas - inspection

5. Production area



The weights used for pressing cheese must be in good condition and easily washable.

Milk processing in mountain areas - inspection

6. Cleaning work utensils



Separate possibility of washing hands and cleaning production material.



Cheesecloth drying in the sun and under the eaves.

Milk processing in mountain areas - inspection

6. Cleaning work utensils



Inappropriate storage of fabrication material in front of the cottage, which is not protected from the canopy.



Storage unprotected from the weather and pests.

Milk processing in mountain areas - inspection

7. Storage and transport



Guaranteed traceability of cheeses with day, month and identification mark.



Salting of cheese in a container which is stored in good condition and protected from possible contamination.

Milk processing in mountain areas - inspection

7. Storage and transport



The cheeses are taken down from the production chalet in the best possible conditions (protection, hygiene, etc.).



The cheeses are then matured in cheese cellars down in the valley

Questions



Merci de votre attention...

