

Detection and Control of Yeasts on Food Contact Surfaces: A Case Study in the Fresh Pasta Industry

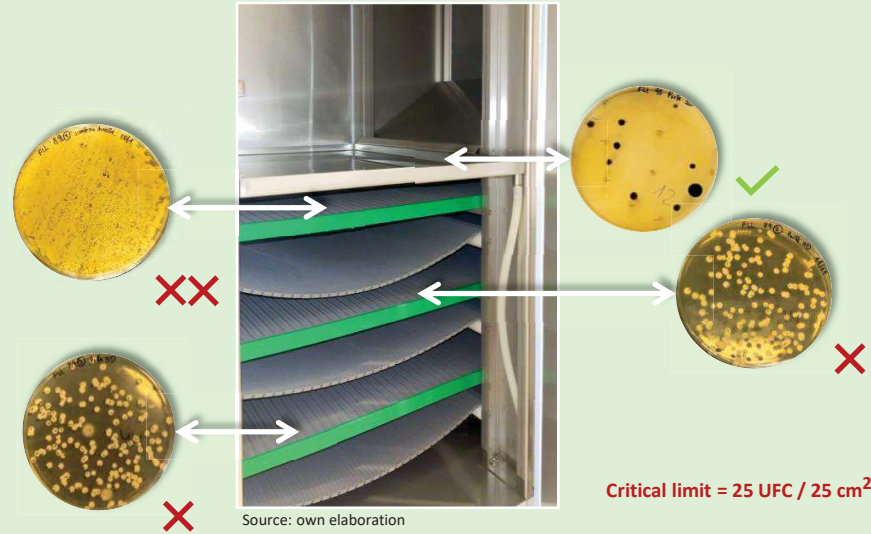
Introduction

Contamination of fresh pasta by spoilage yeasts can lead to low quality of the product during its shelf life and cause economic losses

Objectives

To identify the root causes of yeast contamination to propose measures to control its presence and growth.

- ❑ Analyse the **key factors** contributing to **yeast and biofilm development** on food industry equipment surfaces.
- ❑ Assess the **cooler's** conditions to evaluate its **hygienic design** and identify **critical points**.
- ❑ Evaluate **the cleaning and disinfection protocol** by reviewing the effectiveness of products, methods, equipment, and frequency.



Corrective actions



Reducing the initial rinse pressure would minimize the dispersion of contaminated aerosols, improving air and surface quality.



Mechanical action is recommended in critical areas during detergent application to remove adhered dirt and dissolve the biofilm's extracellular matrix.



Adding a final disinfection stage with quaternary ammonium compounds minimize the risk of regrowth and biofilm formation

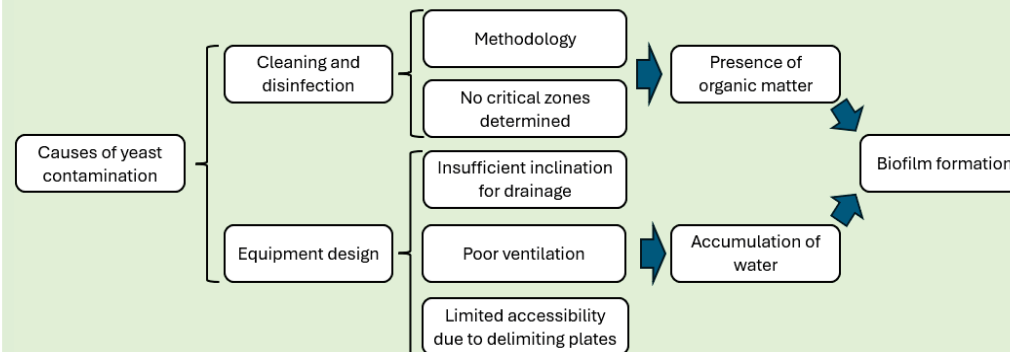


Enhancing hygienic drying with the help of tools at the end of the process.



Removal of the upper plates for better belt accessibility

Conclusions



Source: own elaboration