

FROMAGERIE DE TERRE DIEU

Cottard 63 290 PUY GUILLAUME

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Health and safety control procedure.

In our small company Health and safety control conforms to HACCP.

How ?

In an independent analytic laboratory accredited by the COFRAC called :

LIAL (Laboratory for inter-professional milk analysis of the massif central)

38 rue de Salers

15000 Aurillac

France.

Tél : 33.(0)4.71.46.82.00 Fax : 33.(0)4.71.46.82.01

Total traceability from the farm to the customer.

A batch number is allocated to the milk as soon as it is collected from the farm, which follows the cheese through the maturing process and is then used as a reference number on the packaging at the point of expedition.

Regular auto-checking of products “at risk“

3 time per month we check the bacterial quality, the fat content and the protein content of the raw milk of each of our producing farms

Each trimester we check for listeria, salmonella, coliforms and Staphilocoques in a batch of cheese that which is then sold a few weeks later.

Recording of all procedures within the HACCP program

- ⇒ The complete manufacturing process by batches.
- ⇒ The different washing procedures at each stage of production.
- ⇒ Our attention is concentrated principally on CCP bacterial risk and CCP foreign-body risk. Also, in a lesser measure CCP chemical risk.

www.caseus-lavort.com

FROMAGERIE DE TERRE DIEU - S.A.R.L. au Capital de 7 622,45 €
R.C.S. Thiers B 391 970 159 - Code A.P.E. 155 C - N° de Gestion 93 B 49