

# Cases of contamination at the milk-processing and cheese-production factory in the Russian Federation

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# Cheese factory description

- Bryansk region, close to the border with Ukraine and Belarus Republic
- 50 tones of milk/day, quality of milk varies
- Total personnel: 180
- Production of local cheeses: brine brynza (similar to Greek feta cheese), feta, and soft cheeses Adygei, Cecil, Suluguni (Caucasian cheeses)
- Production of mozzarella (“fior di latte”, “ciliegine”), pizza cheese (Italian technologies)
- Production of ricotta (Italian technologies)
- Butter



# Contamination and its sources

->Moulds, yeasts, E. coli

## Sources:

### 1. Sanitary state of production departments and equipment

- Pavement, rusty pipe-lines
- CIP not performed well
- Equipment that isn't cleaned
- Dirty hands
- Non-observance of the rules of product storage
- Technical failures and problems (no electricity!)
- *Replacement of rubber cushions and layers in milk pipe-lines (2 euro each) can save thousands of euro!*











## 2. Management


- Allocation of responsibility  
(Many managers but nobody is responsible)
- Poor planning
- Lack of control!
- Non-observance of production technologies
- Technical maintenance of equipment, breakdown prevention
- Optimization
- *Very often simple solutions can prevent contamination and save money!*



### 3. Manual labor and working conditions

Too much manual labor and poor working conditions -> a great impact of human factor





**Thank you for your  
attention!**

*Any questions?*

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