

Title Hazard analysis for some horticulture crops at freezing process and storage
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Citation Abstracts of 7th International Postharvest Symposium 2012 (IPS2012). 25-29 June, 2012. Putra World Trade Centre (PWTC), Kuala Lumpur, Malaysia. 238 pages.
Keywords strawberry; green bean; HACCP

Abstract

One important exporting cultivar each of green beans (Bronco v.) and strawberry (Camarosa) were taken from certified farms at two harvests for each. Ice-quick freezing (IQF) process was applied at -30 to -35°C. HACCP analysis was carried out at each step starting from receiving the raw material to transport and shipping. Control point (CP) was detected for each commodity; it was recorded as 30 points for green beans, and 21 points for strawberries, whereas the critical control points (CCP) were 4 for both produce in the form of chemical, physical and microbiological detections. The analysis of severity, probability, critical limit, monitoring, corrective action and verification gave a good picture for the decision tree. Storage temperature was -18°C, where commodities could be stored for 18 months. Delay of cooling strawberry beyond one hr reduced marketability to 60% and respiration rate was less than 5 ml/hr/Kg at 0°C.