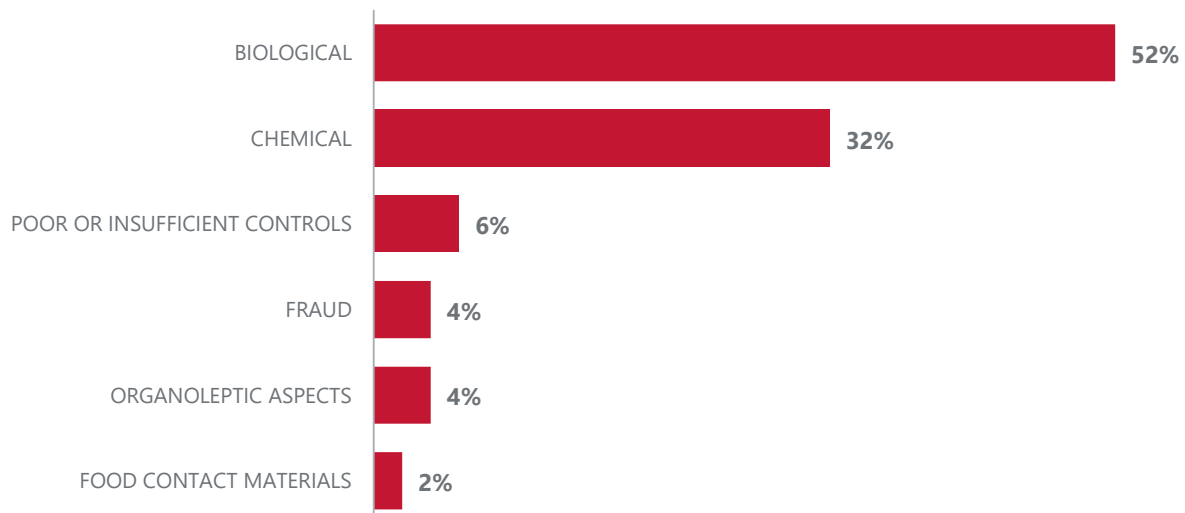




THE CASE OF RAW MILK

>> GLOBAL DATA OVERVIEW FOR RAW MILK

A key raw material for dairy production is **raw milk**. Global food safety data provides us with **key insights and valuable knowledge** on relevant food recalls, border rejections and food safety incidents. The associated hazard types inform FSQA professionals on **critical points of control** within the cheese-making process, while they point out emerging **vulnerabilities** in the dairy supply chain.



KEY HAZARDS FOR RAW MILK (LAST 10 YEARS DATA)



THE CASE OF RAW MILK

>> MAIN RISKS FOR RAW MILK

According to an **incident-based risk assessment model**, the key hazards for raw milk are analyzed based on their **severity** and **tendency** for the next 5 years. It is important to mention that there are hazards that were not identified before and came up for the first time within the last 12 months.

Explore the key risks and vulnerabilities for your supply chain through FOODAKAI. [Register here](#) for a free 7-day trial.

HAZARD	5 YEARS RISK ▾	TENDENCY
<i>Listeria monocytogenes</i>	MEDIUM	△ 50%
<i>Bacillus cereus</i>	MEDIUM	NEW
<i>Bacillus spp.</i>	LOW	▽ 100%
<i>Aeromonas hydrophila</i>	LOW	NEW
<i>Aeromonas spp.</i>	LOW	NEW

EXPLORE HOW YOUR INTERNAL QA PROCESS CAN BE ADAPTED BASED ON GLOBAL FOOD SAFETY DATA

GET THE DATA BEHIND THIS REPORT

FOODAKAI is an intelligent online system that minimizes the food safety risks in your supply chain by delivering insights about hazards in raw materials and products.

It strategically gathers, processes and delivers live food safety data and risk estimation for ingredients, products and suppliers in a fast and easy way.



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