

Validation and Verification of Heat Treatment Equipment and Processes

Australia New Zealand Dairy Authorities' Committee

ANZDAC

The background of the slide features several faint, concentric circular ripples, resembling water droplets, scattered across the lower half of the blue field.

ANZDAC

- Consultation for various Australian and New Zealand Regulatory Authorities
 - Share knowledge
 - Promote consistency
 - Develop guidelines

Pasteuriser Standards

- AS 3993 – 2003
- The review in 2003 focused on new technologies specifically duo plate and sterile loop systems
- Highlighted the need for clear validation and verification information


Validation of Heat Treatment

- A requirement of managing a food safety plan
- How do you know your system is achieving the required outcomes?
 - Equipment construction
 - Treatment parameters

Equipment Construction

- Continuous Flow systems – AS 3992
- Retro-fit
- Vaccination
- Batch pasteurisation
- Food Safety Plan
 - Describe system particularly if not a standard HTST system
 - Drawing of equipment and flow diagrams
 - There is more happening than just a set of stainless steel pipes.

Treatment Parameters

- Minimum treatment
 - Standard HTST
 - Standard Batch treatment
 - Variables
 - Legislation
 - Scientific data
 - Validation process
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Verification of Heat Treatment

- We know that the design is right – through validation
- Is it happening?
 - Temperature
 - Time
 - Integrity of system
 - How often?
 - Evidence
 - How reliable is the equipment?

Operator Competency

- How well do pasteuriser operators understand their equipment?
- Do they know what it means if the critical limits are not achieved.
- Evidence of competency