



# Agricultural Journals

*Czech Journal of*

**FOOD SCIENCE**

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# **Czech J. Food Sci.**

**Kokkinakis E. N.,  
Fragkiadakis G. A.,**

**Ioakimidis S. H.,  
Giankoulof I. B.,  
Kokkinaki A. N.:  
Microbiological quality  
of ice cream after  
HACCP  
implementation: a  
factory case study**

Czech J. Food Sci., 26 (2008): 383-391

The microbiological quality of the final product and the safety of the production procedures were screened in an ice cream factory, after implementation of a Hazard Analysis Critical Control Points (HACCP) system. We analysed 30 vanill (IC1), 30 strawberry (IC2), and 30 chocolate flavoured (IC3) samples of ice cream; 30 of water; 90 of personnel' s hands flora; 150 of plastic ice cream containers flora; 50 of sanitised equipment-surfaces flora. After HACCP introduction, *Staphylococcus aureus* was not further detectable in ice cream and *Escherichia coli* was mostly less than 10

CFU/g, while the spoilage markers (total coliforms – TC, aerobic plate counts – APC) in ice cream and the environment were reduced by 20– 35%. Mean log CFU/g, for IC1: TC from 2.20 reduced to