

Shelf life testing of dairy products in China

Ina Falkner, Journalist Rednitzhembach/Germany

China has discovered milk. In order to meet the demand of more than 1.3 billion people, companies such as Bright Dairy & Food build state-of-the-art production facilities. In this report, we pursued the question of why the Chinese have started drinking milk a long time after Europeans; a visit was also paid to the Bright Dairy & Food quality assurance lab. In the laboratory, a Memmert Peltier cooled incubator is used for microbiological testing and shelf life testing.

China encourages people to drink milk

For the most part, the Chinese traditionally bred cattle for meat consumption. Due to calcium deficiency in children, schools in

China started to hand out free milk in the 1990ies. Food from abroad found its way into the supermarkets and this is how dairy products became an integral part of the Chinese diet.

Product quality is top priority

In 2011, Bright Food, the Shanghai-based parent company of Bright Dairy & Food that goes back more than 50 years, was the second largest food company in China. In addition to increasing its production capacities for milk, yogurt, ice cream, cheese and other dairy products, excellent product quality is the company's top priority. In research and development, as well as in production, the main focus is put on safety, freshness and nutrient content of Bright foods, as well as on consumer health. The Chinese government is accelerating the implementation of strict stan-

dards such as batch traceability or unbroken cold chain during transport. For this reason, it goes without saying that quality assurance facilities at Bright Dairy & Food use state-of-the-art technology.

Since 2012, the food safety team at Bright Dairy & Food has been using a Memmert Peltier cooled incubator IPP for microbiological testing and shelf life testing. Microbiological testing on fungal products is done at 20°C for a duration of 28 days. During shelf life testing, the microbiological status of a product is, however, continuously tested over the entire shelf life period. In this case, test duration and temperature in the cooled incubator vary from sample to sample. To obtain valid results, an exact temperature distribution and the smallest possible temperature deviation in the interior are essential. In addition to the simple user interface, long-term stability, energy efficiency as well as environmental friendliness were the reasons why the Memmert Peltier cooled incubator IPP was chosen.

→ www.memmert.com
→ falkner@mond-online.com

