RESEARCHES REGARDING THE CHERRIES FOOD PRODUCTS
GOOD USE AND TRACEABILITY

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SUMMARY

According to the new food safety European standards, the good use of fresh or processed cherries has to respect some quality and traceability conditions.

The producers have to apply the Good Manufacturing Practices (GMP) but they also have to have measures to achieve the food quality and safety, a proper presentation and label for the food product.

The aim of the present study was to define how cherries can be used as well as possible, due to the fact that they are highly perishable.

In order to assure and to obtain high quality and safety cherry products, few rules have been followed:
- raw material control, food product control at different steps of the technological flow, and final product control
- traceability assurance for each product lot, from raw material until consumer
- the implementation of quality management standards (ISO 9000) and critical control points systems (HACCP) in order to monitor the food quality and safety.

The cherries are processed, depending on their final destination: for fresh consume (refrigeration, freezing or dehydration), for canned food, jelly products (jams, fruit jellies), but also for superior brandies.

In order to achieve the market expectations and to avoid the eventual fabrication defects, a laboratory test is necessary for the raw material but also in the different technological phases.

The commercial value of fruits is defined by the quality indices mentioned in the actual standards: sort, size, exterior and section aspect, maturity.

From industrial and food point of view we are interested in the fruit content in some nutritive substances such as: sugars, acids, water, vitamins.