

QUALITY CONTROL IN A FOOD INDUSTRY

by

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Project Report

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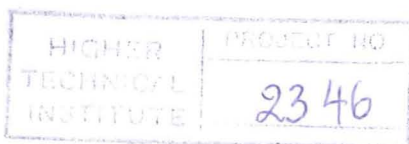
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ABSTRACT

The objectives of this project are to describe existing quality control measures in the particular food industry outline the short comings of the industry and suggest a method and quality control tools which must be implemented to improve the quality of the products. An account of the cost of quality as compared to total production cost of a product is given.

The research took place in "Kalimeras Dairies" and deals with the production of yoghurt, hallumi cheese, fetta and soft cheese (anari).

In the first chapter some definitions are stated.

In the second chapter a reference is made on the responsibilities and organization of the quality control department in a food industry.

In the third chapter the manufacturing processes and operations in "Kalimeras Dairies" are explained.

In the forth chapter the procedures of cleaning, preventive maintenance and their importance in a dairy industry are mentioned.

In the fifth chapter the methods of testing and inspection are stated.

In the next chapter reference is made on the use of control charts for the quality improvement in the diary industry.

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ACKNOWLEDGEMENTS

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