

Winnie Lee Consulting LLC

5 Tips for Quality Control in Food & Beverage Applications



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Control your raw materials

Ensure that your raw materials are consistently the same quality before you use in production

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Monitor Critical Control Points (CCPs)

Periodically check that your CCPs are in-specification to ensure food safety.

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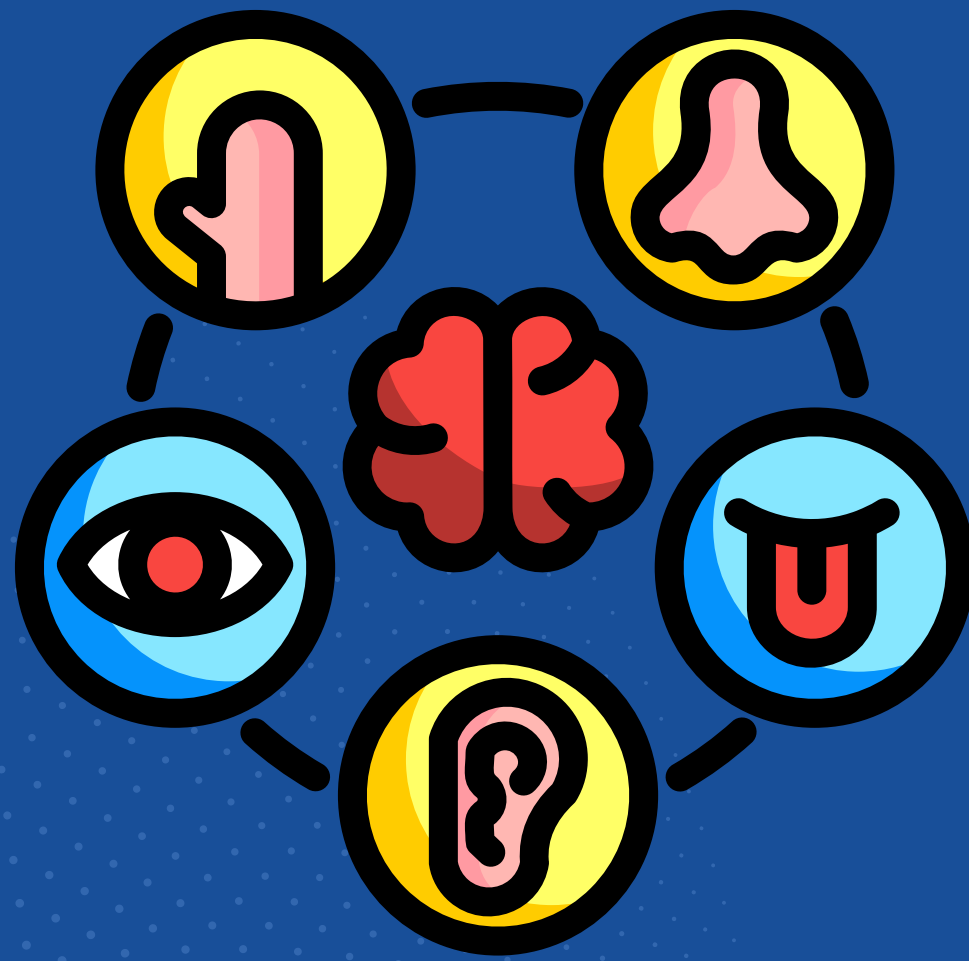


Monitor In-Process Checks

Checking that your semi-finished goods are meeting specifications throughout the whole process ensures quality product.

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Test your Finished Product

The only way to know if you meet specification is to test your finished product.



Implement Corrective Actions

If you have repeated issues, implement corrective actions to prevent recurrence and apply to future product launches.

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Thanks!

Contact me if you need assistance
with your company

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