
Society of Dairy Technology

Autumn Symposium 28th October 2025

***HACCP Challenges for Dairy
Processing***

Speaker: Vince Adams



Introduction & Content

- *Senior Management Commitment*
- *Major challenges / nonconformances*
- *The future*
- *Conclusion and Discussion*

SENIOR MANAGEMENT COMMITMENT



**FOOD SAFETY
& QUALITY POLICY**



**CONTINUAL
IMPROVEMENT**



**FOOD
SAFETY
CULTURE**



**EMPLOYEE
SURVEY**

Major challenges and non-conformities



What is the source of the challenge?

1. **Detection** — someone looks at it (observation, routine checks)
2. **Verification** — someone audits it (internal or external)
3. **Nonconformity** — a formally raised (documented)
4. **Impact of Change** — product, process, premises or personnel
5. **Product outcomes** — withdrawal or recall (market action, consumer protection)



What is being challenged?

- *Development and Implementation*
- *Review and Continuous Improvement*
- *People*

DEVELOPMENT AND IMPLEMENTATION

1. Incomplete Hazard Analysis

- Hazards overlooked
- Underestimation of the severity or likelihood, leading to inadequate control measures

2. Unclear or unrealistic Critical Limits

- Vague limits
- Too strict or too lenient
- Poor Validation

3. Insufficient Monitoring and recording

- Failure to monitor, at all or at the right frequency
- Use of inaccurate data, outdated
- Fail to record corrective actions

4. Lack of verification

- No verification methods/inadequate
- Infrequent verification

REVIEW AND CONTINUOUS IMPROVEMENT

1. No HACCP Review or update

- Ignore, postpone or not documented
- Lack of senior management commitment
- No record of changes, the reasons or supporting information

2. New Products and Processes

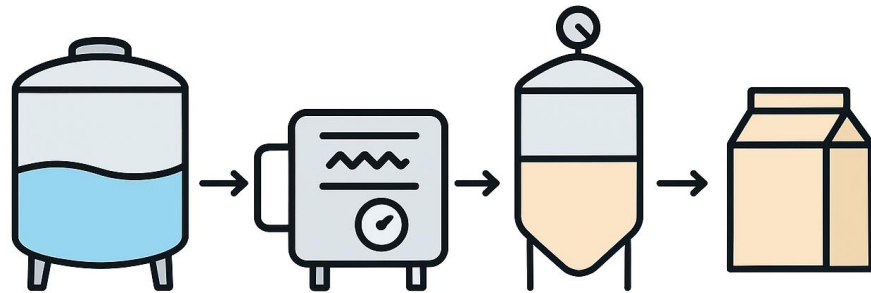
- Introduction of new ingredients, including allergens, new packaging formats
- Require integration with PRP's

PEOPLE

1. People Changes

- HACCP Knowledge
- Process Knowledge

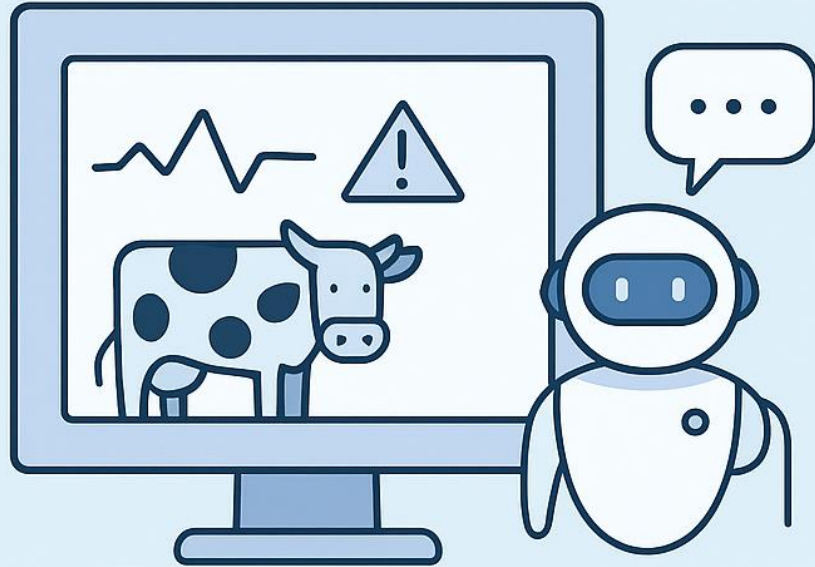
The dairy dimension: hazards, CCPs, controls



- **Raw Material Controls**
- **Heat Treatment**
- **Cooling**
- **Fermentation / pH / acidity development**
- **Packaging Controls**
- **Foreign Body Controls**
- **Storage Controls**
- **Allergen Controls**

The Future of Dairy Food Safety

AI-POWERED MONITORING



DEVICE INTEGRATION

CLOUD-BASED PLATFORMS



Conclusion and discussion

- HACCP Challenges in Dairy
- Senior Management Commitment
- Future Technology
- And further discussions
 - Food Safety Culture
 - Audits and Auditors
 - Operational and Supply Chain Challenges





Challenges in Food Safety
and Quality in Dairy
Product Manufacture

Thank You