

THE IMPORTANCE OF TRACEABILITY IN THE BEER BREWING PROCESS WITHIN THE BREWING MICROPRODUCTION WORKSHOP

Ionuț - Dumitru VELEȘCU¹, Georgiana GORESCU, Sandu TALPĂ¹, Roxana Nicoleta RAȚU¹, Vlad Nicolae ARSENOAIA¹, Alina Narcisa POSTOLACHE², Petru Marian CÂRLESCU¹

e-mail i.velescu@yahoo.com

Abstract

Transparency in identifying the origin of food is a necessity. After a number of recalls and incidents related to food insecurity around the world, consumer awareness of food security issues has increased. In this scenario, food traceability appears as an important tool. The importance of the present paper derives from the approach to a highly current research area, namely the guarantee of food safety, food quality and the continuous concern of alcoholic beverage producers to obtain safe and healthy products. The main objectives and activities consist of: (1) making an exhaustive documentation of the national and international legislation (especially that of the EU) related to the topic addressed; (2) establishing the manufacturing recipe, the raw and auxiliary materials and the optimal technological parameters for beer manufacturing, the development of manufacturing technological norms for the companies in the field (internal quality standards); (3) planning and tracking the production process; (4) physico-chemical characterization of the raw and auxiliary materials that enter the manufacturing process of the analyzed products. This analysis can be useful for the creation and development of new guidelines to improve the production process of beer, aiming at a higher degree of satisfaction of breweries and increasing the degree of safety of foods in the brewery chain.

Key words: brewing, traceability, quality standards, food safety management system