

Is there an organic quality in processing of organic babyfood?



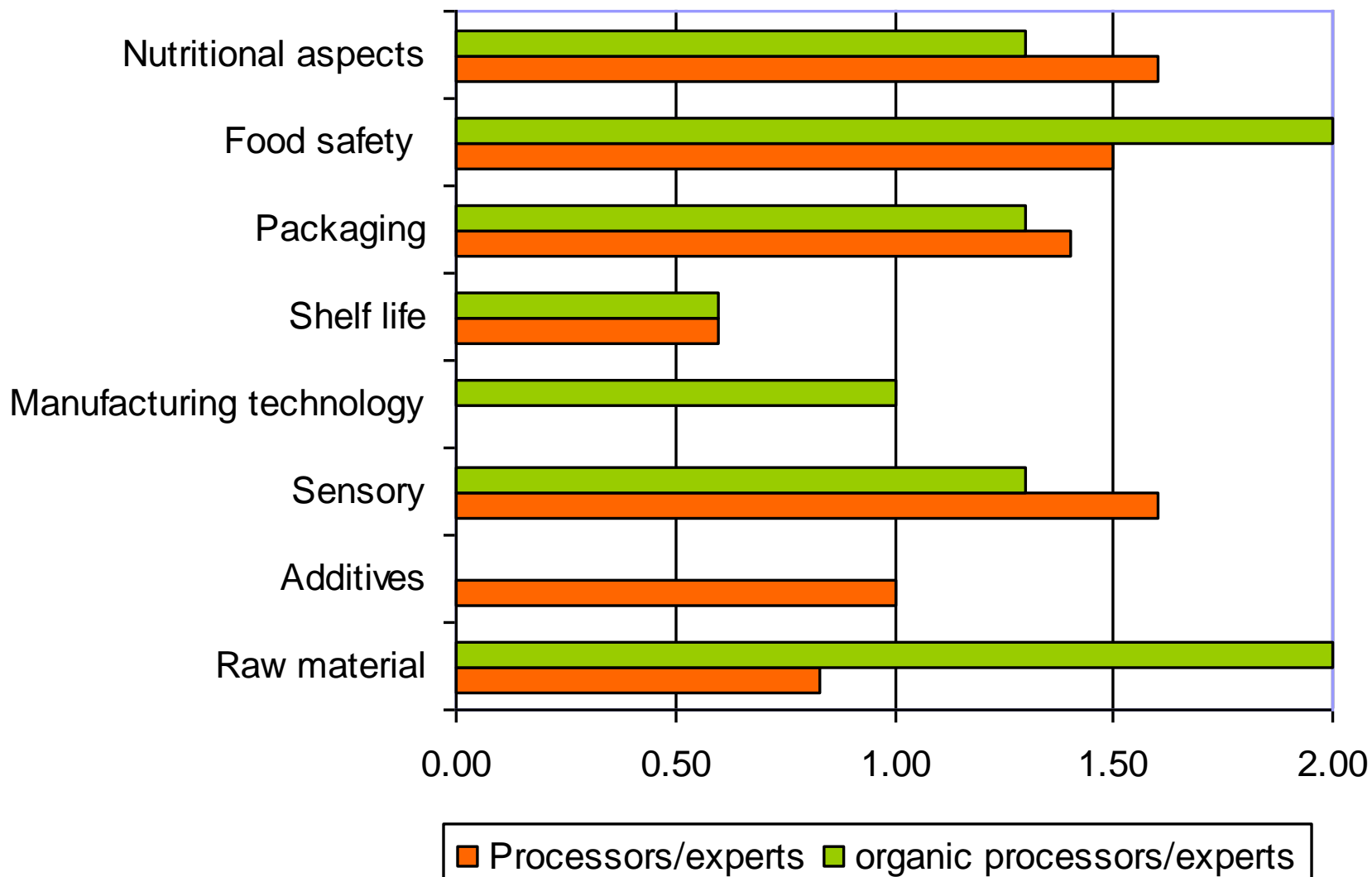
- The selection was done with all consortium members
- Our experts: Baby food companies and additional experts
- Our survey maintained:
 - General attributes of quality for baby food
 - Quality of raw materials
 - Influence of sensory aspects
 - Processing – In order to improve quality
 - Customers
 - Company characteristics

Definitions of quality:

- Legal regulations
- Higher standards of quality e.g. Demeter, IFS, TÜV, Bioland, BRC or ISO 9001.2000
- Additional food safety: Absence of contaminants, content of nitrate, traceability, storage temperatures etc.
- Additional quality: quality of raw material, nutritional value or sensory aspects.

The farmers: rules of agricultural environmental aid, general food law.

Quality aspects



In the recipe

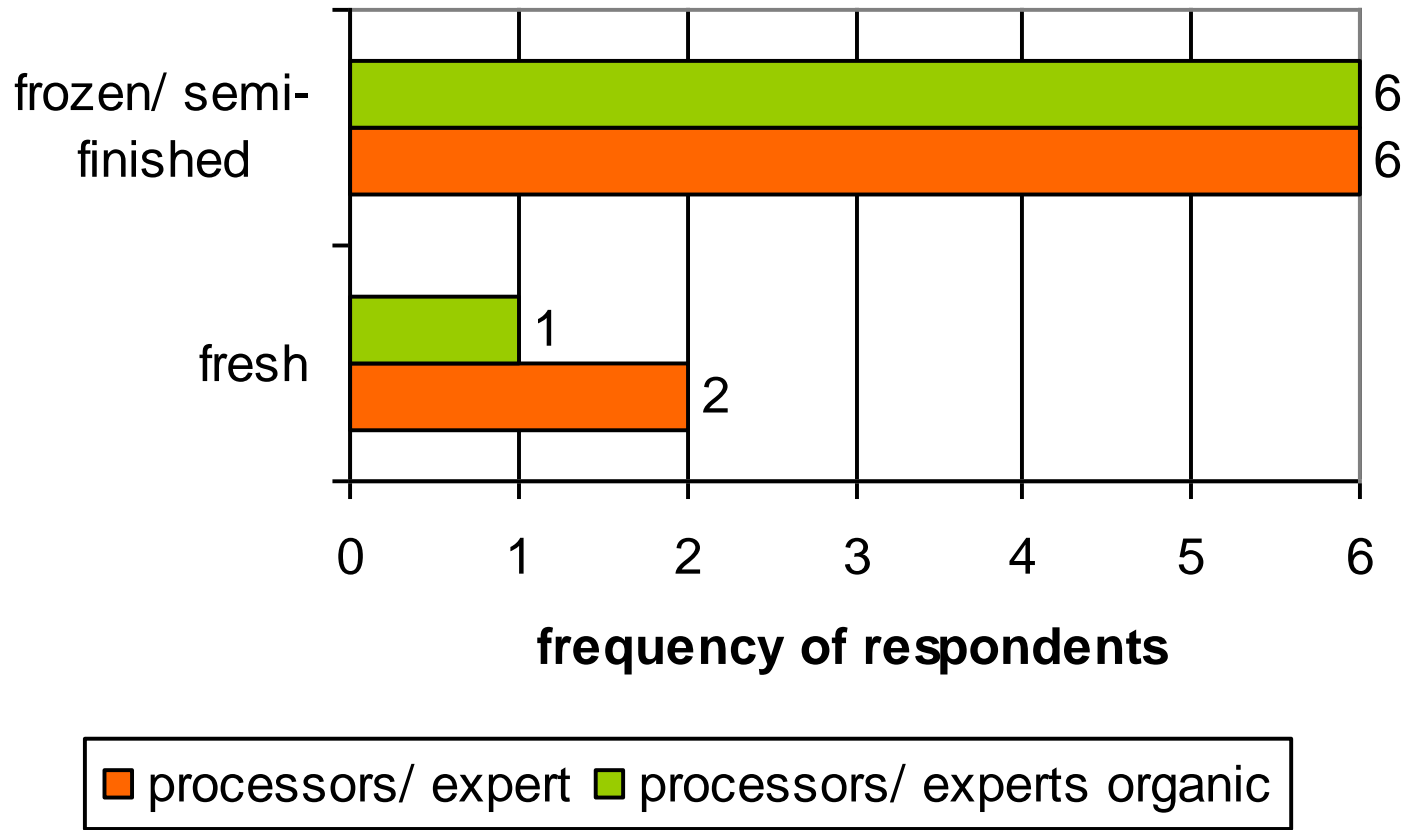
- * additives
- * no GMO
- * the raw material (residues etc.)
- * ingredients as sugar, preservatives

In the processing

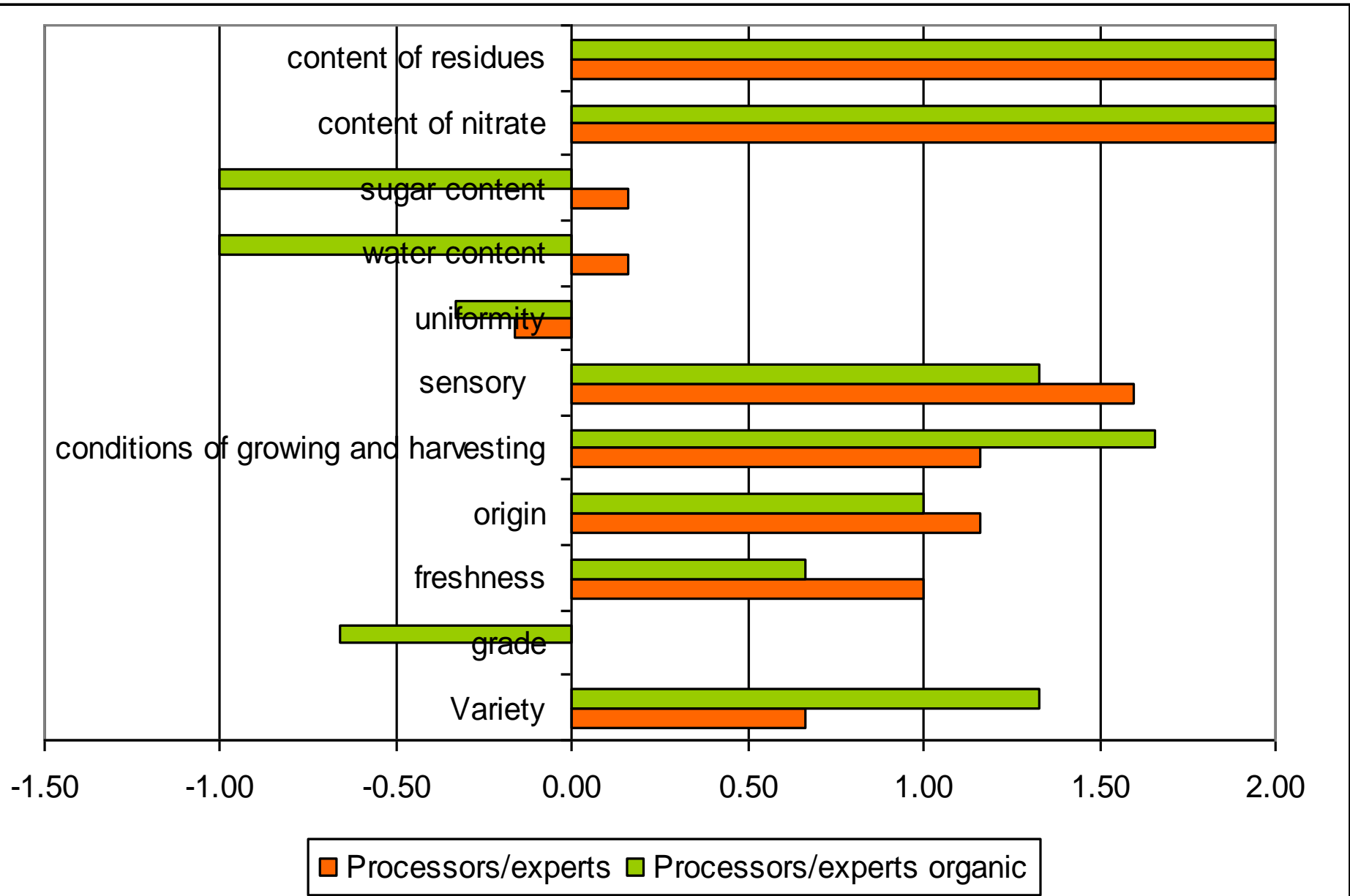
- No difference; the same mechanical process

 → Raw material as a semi finished product

Use of raw material



→ Problems in acquisition of raw material



Influence of sensory aspects:

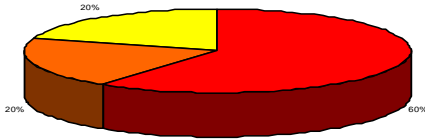
Pursued product policy:

sensory standardized baby food	3
sensory variable baby food	5

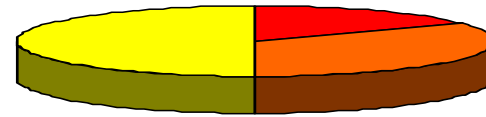
- No use of additives for baby food in jars (not allowed by law)
- Processors have to accept different sensory qualities

Communicate and inform customers within the label about possible variations of the quality of the product due to different characteristics of raw materials

Risky steps according quality



Raw material



Fresh: Nitrates, residues,
heavy metals
Soil contamination

Semi-finished:
delivering

Baby Food Processing

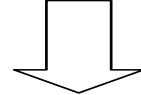
Washing (1)



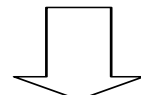
Peeling



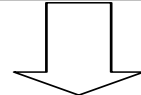
Cutting (2)



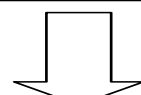
Cooking



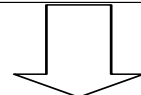
Mixing



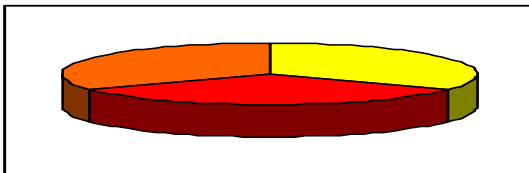
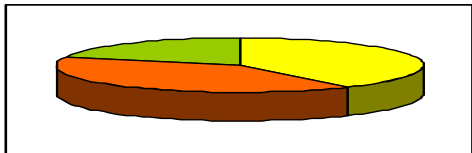
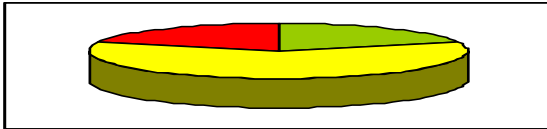
Bottling (2)



Sterilisation (4)



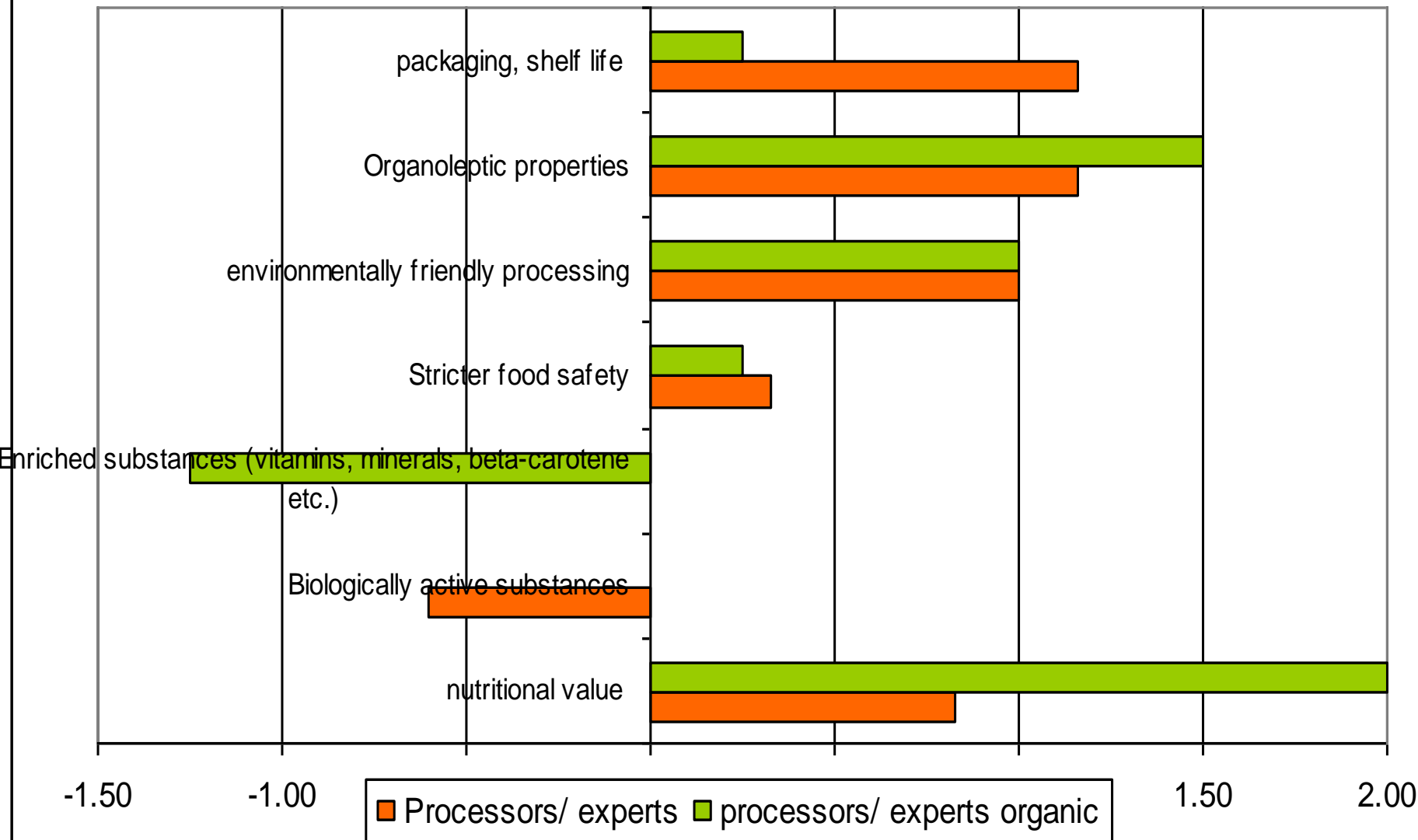
Preserving (2)

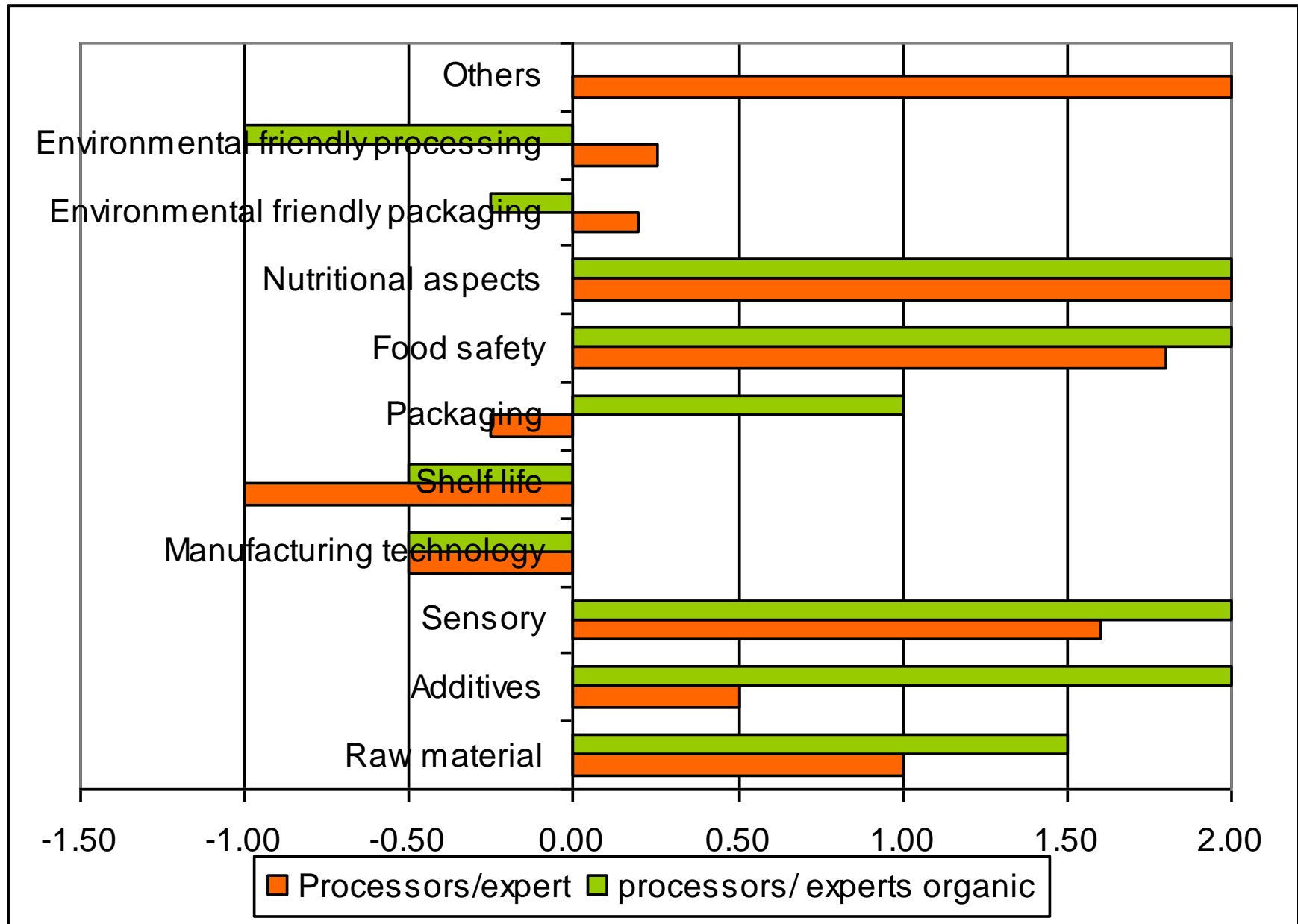


Thermal Stabilization

Detector of metal, of broken glass or
other contaminants

Optimization of quality





Conclusion:

→ Critical and essential product quality parameters, which are useful for optimizing organic baby food quality:

- Nutritional value
 - QCCP: quality of raw material, sterilization
- Food safety
 - QCCP: sterilization, temperature load
- Sensory and organoleptic properties
 - QCCP: quality of raw material



Thanks a lot for
your attention!

For detailed results:
Quality aspects of processed
organic baby food
(Report 2008)

