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TRADISAUSAGE

ASSESSMENT AND IMPROVEMENT OF SAFETY OF TRADITIONAL DRY SAUSAGES FROM PRODUCERS TO CONSUMERS

Fifth European Community Framework Programme
Quality and Life Management of Living Resources
N° QLK1 CT-2002-02240
Start of the project: **01-02-2003**
Coordinator: **R. Talon** (INRA, France)

Problem

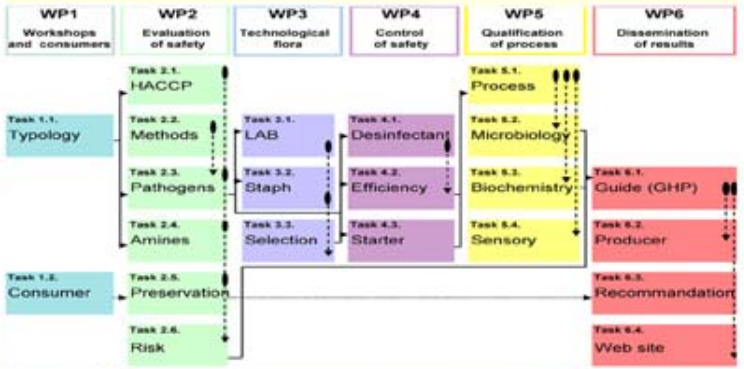
Food safety and quality are the primary concerns of consumers and are the priorities of European policy through Agenda 2000 and the White Paper on Food Safety (2000). The recent BSE crisis but also the recurring food poisoning cases and the dispute on OGM derived food, have undermined public confidence on intensive or industrial food producing systems. Consumers are turning to "traditional" products. Traditional and/or organic agro-food production systems, besides responding to the requirements of a sustainable agriculture, can be important means to secure a sufficient income for people working in rural areas not suited for intensive agriculture.

Small producers experience technical and financial difficulties in complying with official food safety regulations (Directive 93/43 EEC). Hygiene standards, in particular, generally defined for large processing plants, are not always compatible which such small production units. This difficulty has created acute problems, particularly in the countries of south Europe. It is crucial, therefore, to give traditional producers the means to produce safe products, as it is the only way to insure the survival of local economies with positive effects on employment and environmental protection.

Objectives

The major objective of the project is to evaluate and improve safety of traditional dry sausages from the producers to the consumers while preserving their typical sensory quality.
The project is divided into 6 work packages (WP):
WP1 - Survey on traditional workshops and on consumers of traditional sausages. It will characterise traditional workshops in different European regions and the habits of consumers of the same regions as for preserving and eating traditional sausages.
WP2 - Evaluation of safety from producer to consumer. It will identify the hazards associated with traditional sausages, evaluate information on process conditions leading to safety risks, in order to define a HACCP plan adapted to small producers and to assess the safety risk of the products upon consumption.
WP3 - Identification and selection of technological flora. The dominant positive bacterial flora will be identified and quantified by innovative methods such as PCR, quantitative real-time PCR and fluorescence technique. The dominant strains will be selected on non-production of amines, ability to colonise the workshop and to grow in the product.
WP4 - Control of safety by directed microbial ecology. The control of specific house flora in a workshop and finally in the product can be achieved by the introduction of general hygiene measures together with the application of concept of directed microbial ecology. This concept is based on the introduction of sanitising procedures targeted towards spoilage and pathogenic bacteria but preserving positive flora, the development of protective and/or starter cultures.
WP5 - Qualification of process to improve the sanitary quality of the products. One process that improves sanitary quality and keeps sensorial quality of the products will be validated. Sausages will be manufactured with the application of HACCP plan with one or two other proposals: targeting disinfectant solution, protective or starter cultures. Sanitary and sensorial qualities of the sausages will be evaluated.
WP6 - Dissemination of the results. A guide of good hygienic practice for producers and recommendations for consumers will be established and disseminated.

Work package	Leader	Title
WP1	E. Dufour	*Workshops and consumers of traditional sausages*
WP2	E. Drosinos	*Evaluation of safety from producer to consumer*
WP3	M. Garriga	*Identification and selection of technological flora*
WP4	R. Talon	*Control of safety by directed microbial ecology*
WP5	R. Chizzolini	*Process qualification to improve the sanitary quality of the products*
WP6	A. S. Barreto	*Dissemination of results*



Deliverable	Title
D1.1.	*Establishment and validation of a common questionnaire for studying the typology of workshops*
D1.2.	*Report on the typology of the workshops*
D1.3.	*Establishment and validation of a common questionnaire for studying the consumer's attitudes*
D1.4.	*Report on the consumer's attitudes*
D2.1.	*Identification of critical control points during processing*
D2.2.	*Definition of common protocols of sampling, pathogen identification and training of partners using PCR methods*
D2.3.	*Data on pathogenic and spoilage flora, and on biogenic amine contents*
D2.4.	*Evaluation of sanitary quality of sausages in consumer's level*
D3.1.	*Collection of technological bacteria: lactic acid bacteria, staphylococci, Kocuria*
D3.2.	*Development of tools to identify and/or quantify the bacteria*
D3.3.	*Application of criteria to select safe technological bacteria well adapted to meat environment*
D4.1.	*Evaluation of several targeting disinfectant solutions on their capacity to kill pathogenic and / or spoilage flora and preserving technological flora*
D4.2.	*Screening of the technological flora on their anti-bacterial activity against pathogenic and / or spoilage flora*
D5.1.	*Study of several processes*
D5.2.	*Evaluation of the processes on the safety quality of the products*
D5.3.	*Evaluation of the processes on the sensorial quality of the products*
D6.1.	*Selection of inputs from all the WPs to elaborate the guide of good hygienic practices*
D6.2.	*Training of the producers in each country*
D6.3.	*Publication of results in technical journals dedicated to meat area*
D6.4.	*Selection of inputs from WP1, WP2 to address recommendations to consumers*
D6.5.	*Creation of a resource centre in different languages in web site*
D6.6.	*Publication of a leaflet or brochure*