

ABSTRACT

GARCIA, QUINCH ASTRID M. Hazard Analysis and Critical Control Points (HACCP) plan of Pahimis Blend Coffee at Café Amadeo Development Cooperative, Amadeo Cavite. Plant Practice. Bachelor of Science in Food Technology. Cavite State University, Indang, Cavite. April 2016. Adviser: Mrs. Aitee Janelle E. Reterta, MS.

The plant practice was conducted to observe and determine the process of Pahimis coffee blend in Café Amadeo Development Cooperative. The training provides the practical experience to acquire knowledge and skills, familiarize the student in the process, of coffee production from harvesting to packaging, identify cupping protocols for sensory evaluation of coffee, identify good manufacturing practices (GMP) for coffee production, identify critical control points (CCPs), hazards to be control and corrective actions, establish Hazard Analysis and Critical Control Point (HACCP) plan for Pahimis blend coffee and enhance personality development.

The trainee was oriented on the production and reviewsthe processing method of Pahimis blend coffee such as: identification of green coffee bean suppliers, harvesting, drying, hulling, sorting, roasting, cooling, blending, grinding, packaging, and storing. Quality control for Pahimis coffee blend was also determined for finished product. Cupping technique was done to evaluate the uniformity of coffee blend batch per batch.

Good manufacturing practices for Pahimis blend coffee and the key areas such as work place, process, materials, and personnel. CCPs were also identified for drying, roasting, and cooling. Drying method should be monitored to prevent contamination, roasting technique should be uniformed and consistent to the quality, cooling of fresh roasted coffee beans should use thermometer to determine the temperature to avoid blotting to the packaging of coffee.

In the application of Hazard Analysis and Critical Control Points (HACCP), were analyzed the critical hazards during processing, such as harvesting, drying, hulling, grading, roasting, blending, grinding, packaging, and storing. Good Manufacturing Practices (GMP) was also evaluated for the personnel and the area of the coffee processing. Quality Control for the final product is restricting before ready to market. Establishing of cupping technique is being used as a comparison or a sensory evaluation tool to determine the uniformity of coffee, such as preparation of samples, cupping procedures, cupping attributes, and cupping forms was conduct.

The purpose in application of HACCP is to determine the hazards, improvement of product, and prevent an error during production.