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FOOD SAFETY OF TRADITIONAL PRODUCTS. BIHOR CHEESE PIE

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Abstract: The increased interest in traditional products is also fueled by the farm-to-table movement and the desire to support local producers and small businesses. However, despite their intrinsic value, traditional products pose specific challenges in terms of food safety, often due to artisanal production methods, a lack of standardization of processes, and potential exposure to uncontrolled risk factors.

In this context, this paper aims to analyze the impact of food safety factors on traditional products, using Bihor cheese pie as a specific case study. Bihor cheese pie is an emblematic product of local gastronomy, appreciated for its unique taste and long tradition of preparation in the region. As a pastry product containing ingredients such as fresh cheese, eggs, and flour, and involving preparation and baking processes, it may be susceptible to certain risks if hygiene and safety standards are not strictly adhered to.

Modern food legislation, developed on the basis of sound scientific principles, aims to minimize these risks, protecting consumers from the potential dangers associated with poor nutrition. Ensuring a constant supply of safe and nutritious food is therefore not only an ethical requirement, but also an essential component of societal sustainability.

The main purpose of this paper is to draw up a HACCP plan appropriate to the manufacturing process, to identify and assess potential risk factors throughout the production chain of Bihor cheese pie, from the purchase of raw materials to the final product and storage, as well as to propose control and improvement measures to guarantee consumer safety, while preserving the traditional character of the preparation.

• Materials and methods

The Bihor salted cheese pie was made by combining the traditional method of making pies with the industrial-scale methodology used in specialized units. An HACCP plan was developed to assess potential physical, chemical, and microbiological risks and identify critical control points in the technological flow of making Bihor cheese pie.

• Conclusions

Developing a tailored HACCP plan, even in a simplified form, is becoming an urgent necessity for producers of Bihor cheese pie and, more generally, for producers of traditional products. This framework allows for effective risk monitoring, the establishment of critical limits, and the rapid implementation of corrective actions. Ultimately, collaboration between producers, authorities, and consumers is vital to ensure that traditional culinary heritage remains not only tasty and authentic, but also safe for public health, contributing to the sustainability and credibility of this valuable sector.