

SOLID STATE LOVE

“Made with love and high vibrations”

Compotas Cristus is an artisanal company located in Algozo, in the Planalto Mirandês, that produces jams from local products. The ethics and principles of the company are based on harmony with Mother Earth, taking care of the soil and our trees in the most natural way possible because our health begins on our plate, with the food that nourishes us.

PROBLEM TO BE SOLVED

Early fermentation of the chestnut jam. How to improve the product conservation and sanitary properties without compromising the minimum amounts of added sugar and the flavours?

HOW IT CAN BE DONE

Good practices for handling raw materials and equipment; Use of personal protective equipment (PPE); Hygiene and food safety.

BENEFITS

Greater microbiological safety of the product; Longer shelf life (validity); Reduction of losses for the producer.

SOLUTION

Hygiene and Safety Food Manual, including the revision of practices concerned: Raw material preparation and handling; personal hygiene; environment, equipment and utensils, processing, and bottling.



Hygiene and Safety Food Manual

A simple and interactive guide to exercising Good practices in Food Production

