

Advice 11-2020 of the Scientific Committee established at the FASFC on the evaluation of the 'soft ice and ice cream' module, a supplement to the generic self-checking guide G-044 for the B2C sector

Background & Terms of reference

The Scientific Committee is asked to evaluate the revision of the "soft ice and ice cream" module, a supplement to the generic self-checking guide G-044 for the B2C sector, and to verify whether this revision adequately and correctly addresses the hazards related to the activity.

Method

The advice is based on expert opinion.

Advice and conclusion

The Scientific Committee reviewed the draft text of the 'soft ice and ice cream' module, a supplement to the generic self-checking guide G-044 for the B2C sector. In addition, the Scientific Committee formulated comments aimed at improving the draft text. The Scientific Committee recommends that *Enterobacteriaceae* are analyzed, at least once a year, on the final product (ice cream, including sorbet, or soft ice cream). In addition, it is recommended to perform sampling during operation.

The full text is available on this website in dutch and in french.