

# Dedicated to quality

Hygicult TPC

Hygicult® TPC helps to ensure reliable self-control for meat products

## Migros – the Swiss way

Migros plays a vital role in Switzerland's economy. Besides being the largest supermarket chain with over 130 stores in Switzerland, it is involved in over 60 restaurants, furniture shops and banking. The company was established in 1925 as a cooperative society, a business model that is still in use. Migros is in principle owned by its customers: one more reason for developing a good quality culture. Building and maintaining respectable quality standards is a long process. At the heart of the process is dedicated personnel, training and motivation. Right after this come appropriate tools for monitoring the chosen standards. And this is where Aidian's Hygicult TPC shows its strength.

## High quality production

Migros has created an outstanding self-control system in their meat production. To complement official regulations, Migros has built systematic tools to constantly evaluate the quality of themselves and their partners. The Migros way of doing business starts when the carcasses are brought inside the slaughterhouses the carcasses are weighed, and each is given a unique ID for tracking the lot all the way until the customer pays for the groceries at Migros supermarket. Each carcass is tested with Hygicult TPC before being processed further. If there is no or little contamination, the meat moves to the next phase in the process. Migros' vendors are encouraged to follow the same quality standards and the gold standard method for total bacterial count is Hygicult TPC. The ideal limit for raw meat is no growth on TPC, however 1-9 colonies are considered acceptable. 10-30 colonies would usually be considered good, but in Migros' case these colony counts are not acceptable. Each vendor is reviewed regularly, and their hygiene levels are followed. Should minor hygiene problems occur, the vendor is notified and requested to give a statement of their current actions as well as their preventive actions. In case the vendor continues receiving unsatisfactory results in hygiene control, they are put in quarantine and no new purchases are made until the issue has been solved. High quality, strict hygiene standards and continuous improvement of processes take time and effort, but it pays off: over the

years, Migros has been able to extend the selling time for minced meat products from one day to five days.

## Controlling hygiene is human business

The basis of good hygiene is in motivated and skilled personnel. Each task is clearly instructed and controlled. Meat production premises are designed so that the production personnel have no need to go back from the end of the production line to the starting point of the line. Appropriate clothing and cleaning stations are considered to be essential. One cannot enter the production area without fully automated disinfection process for hands and shoes and without protective clothing. The pressurized production area reduces the risk of contamination as well. Hygicult TPC is also used to control the critical production spots when manufacturing high quality groceries. Each employee involved in handling meat products undergoes weekly controls, which are published to co-workers. The same method and standards for controlling the raw materials, production equipment and personnel are used throughout production. The aim is to observe no contaminations with Hygicult TPC.

## Benefits of high hygiene

Migros has been using Hygicult TPC to establish a reliable quality system for raw meat handling and food manufacturing processes. Their impressive quality standards and self-controlling processes have convinced Swiss authorities time after time. Constant improvement in product quality has made Migros a company that the customers can always trust.



Equipment is washed carefully, and the result is checked with Hygicult TPC.