

CHEESE CERTIFICATION

Kholmuratov Asror Yashin oglu

Karshi State Technical University

Student of the Faculty of Irrigation Engineering

Asrorxolmurotov8@gmail.com

Annotation: Protection of human life and health, as well as the environment from various harmful effects, protection of consumer interests regarding mutual exchange and compatibility of goods, elimination of barriers in international trade, and enhancement of the competitiveness of national products.

Keywords: cheese, technology, dairy products, fermentation, starter cultures, milk processing, microbiology, cheese types, industrial equipment, food technology.

Introduction. The main purpose of certification: Product certification is carried out by bodies accredited for the certification of a particular type of product. Certification tests are conducted by accredited testing laboratories (centers).

The tasks of certification arise from its main purpose and are as follows:

- establishing strict control over the production and sale of products that are harmful or dangerous to human life and health, property of legal entities and individuals, and the environment;
- increasing the competitiveness of national products in the world market;
- creating the necessary conditions for national and joint ventures and entrepreneurs to participate in international commercial activities;
- protecting the consumer from dishonesty of the manufacturer (seller, performer) of the product;
- ensuring the requirements specified in the requirements of consumers through product quality.

Main part. In accordance with the Law of the Republic of Uzbekistan "On Certification of Products and Services", certification is carried out on the basis of the list of products and services subject to mandatory certification, approved by the Cabinet of Ministers, and the requirements of legislative acts.

The basis of the legislation on certification is the laws "On Certification of Products and Services", "On the Quality and Safety of Food Products", "On Plant Quarantine" and "On the Protection of Consumer Rights", and in accordance with the requirements of these laws, products undergo mandatory certification.

The organization of work on conducting mandatory certification is entrusted to Uzdavstandart (Uzstandart Agency) or, on its instructions, to other certification bodies with mandatory accreditation.

Subjects of mandatory certification are Uzdavstandart (Uzstandart Agency), certification bodies, testing laboratories (centers), inspection bodies, and product manufacturers (sellers).

The terms and definitions that must be used in the national certification system of the Republic of Uzbekistan are specified in the current standard Uz.RST 5.5-93 (National



certification system of the Republic of Uzbekistan. Basic terms and definitions) and the Law of the Republic of Uzbekistan "On Certification of Products and Services".

Certification terms and concepts are defined as follows:

Conformity is the ability to meet or fulfill all specified requirements for a product, service, or process.

A certificate of conformity is a document issued in accordance with the rules of a certification system that attests to the conformity of a product, service, or process with a specific standard or other regulatory document.

Cheese certification is a system of documentation and assessment that confirms compliance with sanitary and hygienic, safety and quality standards in the processes of production, storage, transportation and sale of cheese products. This process is especially important for the producer to prove the quality and safety of the product, especially when working with export or large industries.

What is cheese certification?

Cheese certification refers to obtaining documents confirming that a cheese product meets international or national standards (for example, UzDST, ISO, Halal, HACCP).

The main certificates required for cheese in Uzbekistan:

1. Certificate of Conformity (UzDST)

- Why is it needed? It indicates that the product meets the standards.

- Who issues it? The Agency for Standardization, Metrology and Certification (Uzstandard Agency).

- Main documents:

 - Application

 - Product composition and technical documentation

 - Test results (in a certified laboratory)

2. Veterinary and sanitary conclusion

- Why is it needed? Since the product is of animal origin, safety indicators are important.

- Who issues it? The Committee for the Development of Veterinary Medicine and Livestock.

- Required information:

 - o Information about the production process

 - o Origin of raw materials

3. Halal certificate (voluntary, but useful)

- Who issues it? Halal certification centers in Uzbekistan (for example, the "Halal" center under the Uzstandard Agency).

- Why is it needed? It shows that the product complies with Islamic rules, especially important for export.

4. HACCP system certificate (optional, but recommended)

- Why is it needed? It proves that a safety management system has been implemented (especially necessary for export).

- Who issues it? Accredited certification bodies.

- HACCP is an abbreviation for Hazard Analysis and Critical Control Points. This system is an international standard for food safety management, which aims to identify, control and prevent hazardous factors in the production process.

- The main purpose of the HACCP system:



• To provide the consumer with a safe food product. To do this, biological, chemical and physical hazards that may arise during the production process are identified and constant control is established over them.

Conclusion: Before obtaining a certificate, cheese samples are tested in a special laboratory. The product label must comply with legal requirements. If you are a small producer, it may be cheaper to use certification services on a cooperative basis.

References:

1. Gudkov A.V. Pishloq tayyorlash: texnologik, biologik va fizik-kimyoviy jihatlar
2. Gorbatova K.K. Sut va sut mahsulotlari biokimyosi. - M.: Yengil va oziq-ovqat sanoati
3. Mamatrizayev, N. A., Xikmatov, X. I., & Tuxtayev, O. B. (2020). Pervonachalnyye rezultaty ispolzovaniya baranov-proizvoditeley afganskoy populyasii.
4. S.O. Kazakova, NP Roziboev (2022) Characteristics milk production of cows with different body composition World Bulletin of Management and Law.
5. Antipov S.T. va boshqalar oziq-ovqat ishlab chiqarish uchun mashinalar va apparatlar.