



Chefs need products
they can trust

Food Safety Recipe Brochure

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Food
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As a good chef you want to be sure that the food you serve is tasty, nutritious, but above all it's safe. High standards of food safety are essential for any kitchen. If mis-managed you are not just putting your customer's health and well being at risk but also your restaurant's reputation and business.

HACCP stands for Hazard Analysis Critical Control Points.



Why HACCP?

As a chef you only want one thing: to positively delight guests with your meals, giving them a memorable experience in your restaurant, so they'll gladly come back. A guest who experiences symptoms of food poisoning or some other ailment is the last thing you want. It's not just down to you though. You are also dependent on those with whom you work with: wholesalers, suppliers and employees.

To ensure that this whole food chain is working safely, simply work according to the HACCP principles.

There are 7 HACCP principles that guarantee food safety:

1. Inventory of all potential hazards
2. Set the Critical Control Points
3. Give each Critical Control Point the critical limits
4. Determine how the Critical Control Points are monitored
5. Determine the corrective actions for each Critical Control Point
6. Verification and validation
7. Keep documentation and registrations

HACCP - Principle 1

1 INVENTORY OF ALL POTENTIAL HAZARDS

The food chain from production through to serving is a long one, with many moments where the food safety is put at risk.

Here we go through the whole process, highlight the real dangers, and identify actions that will control them.

5 Food Safety Hazards

1. Microbiological: fungi, harmful viruses (e.g. hepatitis), harmful parasites, bacteria (e.g. salmonella)
2. Contaminants carried by animals, such as; mice, rats, flies and other insects
3. Chemical: residues of e.g. detergents, pesticides, oil, lubricants
4. Allergens: Dubai Municipality standards recognise several foods accounting for most allergic reactions
5. Physical: glass, stone, sand, paper, rope, metal, wood, plaster, hair



How bacteria grow

Bacteria are a large group of microbiological hazards. They multiply by dividing.

The following factors contribute to their growth:

- Nutrients
- Temperature
- Time
- Oxygen
- Moisture

They like a temperature between °5 to °56.7C (°135-41F), moisture, oxygen and nutrients. Under optimal conditions, a bacterium divides about 3-2 times per hour. This means that after five hours, one bacterium has grown to 32,000!

HACCP - Principle 2

2

SET THE CRITICAL CONTROL POINTS

Your Critical Control Check Points:

Potential hazards at specific points in the process can be prevented, reduced to an acceptable level, or eliminated altogether. Below are the points that you need to monitor most closely.

Did you know?

Our Knorr containers have many benefits which can improve food safety as they:

1. Help you organize your ingredients

Our matte writable fields can help you easily label the new content of the container

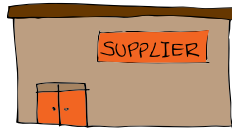
2. Keep ingredients fresher for longer

Pressing the lid from all four sides will not be required anymore- to reseal, press with your thumb firmly on the center of the lid to allow air to escape - the lid should make a clicking sound twice.

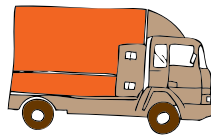
3. Are temperature friendly

Use our pack in the freezer (30-) or near an oven (up to 90) without worrying- it can even handle being in a dishwasher!

1. **Supplier:** do your suppliers work according to HACCP?



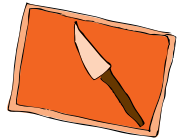
2. **Delivery:** from truck to storage: what should you be on the look out for?



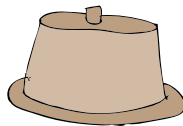
3. **Storage:** how long and under what conditions are products stored?



4. **Preparation:** in what environment, what kind of materials and which method is being worked?



5. **Serving:** from preparation to consumption, which critical points are in between?



HACCP - Principle 3

3

GIVE EACH CRITICAL CONTROL POINT THE CRITICAL LIMITS

From acceptable to critical limit

Take for example the supply of fresh beef, how do you determine the critical limits?

1. Is the packaging method of the product acceptable?

Vacuum packaged beef is acceptable,
meat exposed in crates is not

2. Is the duration of the transport of the product acceptable?

Several hours is acceptable,
a few days is not

3. Is the method of transporting the product acceptable?

A closed truck is acceptable,
loosely on the back of a bike is not

4. Is the temperature at which the product is delivered acceptable?

Cooled is acceptable,
room temperature is not

5. Is the production date and shelf life of the product acceptable?

At least a few days is,
today's date is not



HACCP - Principle 4

4 DETERMINE HOW THE CRITICAL CONTROL POINTS ARE MONITORED

There are various methods of critical control point measurement:

- Temperature measuring and recording, for example, whilst cooling or frying
- Control the processing or expiry dates of products, and write them down
- Checking allergen information against specifications



HACCP - Principle 5

5

DETERMINE THE CORRECTIVE ACTIONS FOR EACH CRITICAL CONTROL POINT

If the monitoring of Critical Control Points shows that the above may not be enough you need to take corrective action, to regain control of food safety, hygiene and best practice.

- Correcting the work environment, such as improving cooling efficiency
- Don't do business with suppliers that fail compliance, i.e. when expiration dates are exceeded
- Improve your cleaning methods if you find they're not providing a high enough level of hygiene
- Change your working methods if for example you find dirty dishes are not being properly separated from clean ones



HACCP - Principle 6

6

VERIFICATION AND VALIDATION

Periodically check if the HACCP approach is effective. For example:

- Are there new potential hazards added, for example, after the purchase of a new machine? Or because you are working with new products?
- Do the critical control points indeed prevent or eliminate hazards or reduce them to an acceptable level?

Are the formulated corrective actions still appropriate?

Better yet, ask an outsider or a new employee to take a critical look at your approach. An independent look can better assess whether all potential hazards are thought of.



HACCP - Principle 7

7

KEEP DOCUMENTATION AND REGISTRATIONS

Put the entire food safety plan in writing. This makes it clear for everyone inside and outside the restaurant what the rules are. Suppliers know under what conditions you work, employees know what is expected of them and customers with complaints can be reassured.





SHISH TAWOOK

Serves
10

INGREDIENTS

- 2 kg Chicken breast cut into cubes
- 60 ml Knorr Corn Oil
- 60 ml Yoghurt
- 60 g Knorr Shish Tawook Marinade
- 10 g Tomato, paste
- 500 g Tomato, cubes
- 400 g Onion, cubes
- 100g Garlic Sauce

PREPARATION

1. Mix Knorr Shish Tawook Marinade, yoghurt, Knorr Corn Oil and tomato paste or turmeric powder to make red or yellow marinade.
2. Add to the chicken cubes and marinate for 2 hours, keep it in the fridge.
3. Put the chicken on skewers with tomato and onion in between and grill on charcoal or flat grill. Serve with garlic sauce, Arabic bread and fattoush salad.



Why use Knorr Shish Tawook Marinade?



Knorr Shish Tawook Marinade

Knorr Shish Tawook Marinade



Marinates in only 2 hours



Cost effective as there are less ingredients to use



Reduces risk of bacteria growth due to reduced marinating time required

For more recipes and chefs tips, visit [ufs.com](https://www.ufs.com)





CHICKEN CURRY

Serves
10

INGREDIENTS

500g	Chicken, skinless, cubes	100g	Onions chopped
100g	Knorr Corn Oil	15g	Curry, powder
3g	Cardamom, powder	20g	Curry, paste mild
7g	Ginger, paste	5g	Knorr Chicken bouillon Powder
8g	Garlic, paste	200g	Knorr Tomato Pronto
1pc	Cinnamon, stick	50g	Coconut cream
2g	Cloves		

PREPARATION

1. Put oil in a pot, sauté onions until they soften
2. Place the chicken with the onions and keep mixing for 5 minutes
3. Add ginger & garlic paste, cardamom, cloves, cinnamon curry powder & curry paste. Sauté all with chicken well
4. Wet the mixture with Knorr Chicken Stock then add Knorr Tomato Pronto, lemon juice & coconut cream
5. Cover, simmer for 30 minutes or until chicken is tender with stirring from time to time
6. Serve it with white rice



Why use Knorr Chicken Bouillon Powder?



Knorr Chicken Stock Powder

Knorr Chicken Bouillon Powder



Reduces complexity as no chiller space is required for multiple ingredients



Product is pasteurized to eliminate food safety risk



Longer shelf life versus scratch

For more recipes and chefs tips, visit [ufs.com](https://www.ufs.com)





BEEF SHAWARMA

Serves
250

INGREDIENTS

24kg	Beef, top side
1kg	Beef fat
3.20kg	Yoghurt
1L	Knorr Corn Oil
750g	Knorr Beef Shawarma Marinade

PREPARATION

1. For the marinade, butterfly the beef and fat, set aside.
2. Blend all the marinade ingredients together including Knorr Beef Shawarma Marinade and marinate the beef and fat.
3. Skewer the beef, with half the fat in between, on the Shawarma stick. Finish by placing the rest of the fat on top of the beef. Wrap with plastic and marinate for 4-6 hours in the fridge till the beef meat becomes white and resembles milk fed veal.
4. Cook the beef on the Shawarma machine for 45 minutes. Then the first Shawarma can be made. Carve the fist layers, and cook and carve layer by layer.



Why use Knorr Shawarma Marinade?



Knorr Beef Shawarma Marinade

Knorr Beef Shawarma Marinade



Reduces marinating time to 4-6 hours vs the 24h required from traditional spices



Helps maintain good HACCP standards

For more recipes and chefs tips, visit [ufs.com](https://www.ufs.com)





CRISPY CHICKEN BURGER

Serves
10

INGREDIENTS

- 10pcs Chicken breast breaded
- 10pc Burger buns, sliced
- 300g Hellman's Sandwich Mayonnaise
- 100g Lettuce iceberg
- 200g Tomato, sliced

PREPARATION

Deep fry chicken breasts, toast burger bun, spread Hellman's Sandwich Mayonnaise on both sides and build sandwich with lettuce & tomato.



Why use Hellmann's Sandwich Mayonnaise?



Hellmann's Sandwich Mayonnaise

Hellmann's Sandwich Mayonnaise saves you the problems of scratch mayonnaise.



Helps maintain good HACCP standards



Longer shelf life versus scratch mayonnaise made with raw eggs and other ingredients

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CLASSIC-STEAK & MASHED POTATO

Serves
10

INGREDIENTS

2kg Beef tenderloin steak, cleaned
300g Knorr Mashed Potato Powder
1.5ltr Water, boiled
100ml Knorr Corn Oil
5g Salt
5g Black pepper, crushed

For the Sauce:

1ltr Water
80gr Knorr Demi-Glace Powder
50ml Cooking cream

PREPARATION

1. Season the steaks with Knorr Corn Oil, salt and pepper, prepare the charcoal grill and grill the steaks to desired doneness
2. Bring water just to a boil, remove from heat and whisk in the Knorr Mashed Potato Powder, set on the side for 2 minutes, and then whisk again for a smooth mashed potato.
3. For the sauce: whisk in the Knorr Demi-Glace Powder in warm water, and bring to a boil, reduce heat and simmer for another 5 minutes or until the sauce is thick enough to the desired consistency. Finish with cooking cream and serve.



Why use Knorr Demi Glace?



Knorr Demi Glace

Knorr Demi Glace:



Reduces complexity, improving kitchen functionality



Eliminates clutter in storage areas and number of ingredients to be stored or prepared

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