

# QUALITY ASSURANCE MANUAL



## *Quality Assurance Department*

September 2020



## Message from CEO (for the revised edition)



I am glad to learn that **Dodla Quality Assurance Manual-Revision-I** is being published by our QA Department incorporating latest methods of testing and verification referring to BIS/FSSAI standards.

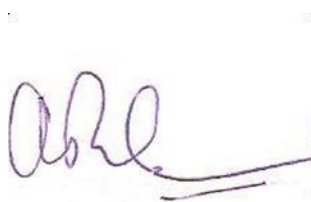
This manual envisages uniform testing across the organization and implementation of SSOPs for cleaning and sanitization plant & machinery.

I was happy to observe that in this Covid-19 era, focus is given for sanitization of plant, premises, vehicles, hand washing and social distancing to prevent the pandemic. This ensures food safety and the safety of people. The posters given at the end of this manual on “Protective Measures Against Corona Virus” clearly demonstrates the precautions to be ensured at every stage of raw milk handling right from farmer’s premises.

This apart, screening for various adulterants and contaminants at CC/ field level and at processing plants will ensure food safety in line with our stated Food Safety Policy “**We Ensure Pure and Safe Milk & Milk Products, Conforming to Statutory Requirements**” for which quality Assurance Manual will act as backbone.

I would expect that everyone in the organization especially all our plant staff put in their whole hearted efforts for adherence of the quality/food safety standards resulting in uniform quality of our milk and milk products.

I wish every success to one and all in our organization especially Team-QA in this endless journey of quality.



**BVK Reddy**

***Chef Executive Officer***

Hyderabad

SEP 09, 2020.

## Forward for the Revised Edition 2020

**Quality Assurance Manual of Dodla Dairy Ltd** was published during June 2015. Now It was felt necessary to revise this manual incorporating the latest changes in the following standards:

1. Existing Dodla Dairy standards
2. FSSAI Standards
3. Relevant BIS Standards
4. AGMARK Standards
5. EIA Standards

Quality testing facilitates consistent quality, by verification at every stage of handling of raw materials, milk and milk products. Verification focuses more on organizational aspects of quality management and monitoring the consistency of production processes.

Testing/verification is aimed at detecting quality deviations at all stages in milk supply/ processing chain and helps in solving the issues and assessing the overall product usability, performance, security, and compatibility.

This is a Comprehensive Quality Assurance and Testing Manual to be followed across all our Dairy Units and Milk Chilling Centers. The primary objective of this testing Manual is to have a uniform and systemized testing across DDL that meets all statutory and regulatory requirements of testing and reporting. Key to this Test data estimates of prevalence, Sensitivity, Specificity and Scientifically Valid. Any suggestions are welcome to be incorporated in the next revision.



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**Sebastian Joseph (Head – QA)**



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**A. R Siva Prakash (Manager-QA)**

**Hyderabad, Sep 10, 2020.**