

	Flowchart Blackberry Confiture		LS-HACCP-DT-201/ 1	
	Product:	Blackberry Confiture	Edition date:	20.06.2013 / Edition: A
	Origin:	Serbia	Previous edition:	05.05.2016 / Change 2
	Variety:	Cacanska bestrna, Thorn free	Quality Manager:	Ms. Biljana Radović
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K - 1	Controlling raw material production Monitoring 1	Records
K - 2	Harvesting / picking blackberry	
K - 3	Transporting raspberry to collecting point	
K - 4	Collecting fresh blackberry in collecting points	
K - 5	Transport fresh blackberry to cold storage	
K - 6	Accepting fresh blackberry, discharge, weight, controlling row material	Records
K - 7	Transport to pre cooling	
K - 8	Pre cooling / 0 – 4°C /	
K - 9	Transport to freezing tunnels No. 1 / No. 2 / No 3	
K - 10	Deep freezing -30°C	
K - 11	Controlling deep freezing original	
K - 12	Packing deep freezing original in carton boxes	
K - 13	Transport to chamber of deep freezing original	
K - 14	Storing deep frozen original in carton boxes -20°C chamber 1, 2, 3, 4	
K - 15	Transport original to processing room	
K - 16	Selecting – Blackberry to Comfiture / Rolend	
K - 17	Packing, weighting, controlling	
K - 18	Final Control Monitoring 2	Records
K - 19	Transport final product to Chamber	
K - 20	Storing final product to expeditions chamber No 5	
K - 21	Transport final product for palletizing	
K - 22	Metal detecting finish product CCP – 1	Records
K - 23	Palletizing	
K - 24	Transport final product to loading place	
K - 25	Loading / truck	Records
K - 26	Delivery to buyers	Records