

	<b>Flowchart Strawberry</b>		<b>LS-HACCP-DT-401/ 1</b>	
	Product:	<b>Strawberry IQF</b>	Edition date:	20.06.2013 / Edition: A
	Origin:	Serbia	Previous edition:	05.05.2016 / Change 2
	Variety:	Senga Sengana	Quality Manager:	Ms. Biljana Radović
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K - 1	<b>Monitoring of primary production</b>	<b>Monitoring 1</b>	<b>Records</b>
	↓		
K - 2	Harvesting		
	↓		
K - 3	Transporting to collecting point		
	↓		
K - 4	Collecting fresh strawberries on the purchase site		
	↓		
K - 5	Transporting fresh strawberries to cold storage		
	↓		
K - 6	Reception of raw materials, unloading, measuring fresh strawberries		<b>Records</b>
	↓		
K - 7	Transport to pre cooling		
	↓		
K - 8	Pre cooling / 0 – 4°C /		
	↓		
K - 9	Washing		
	↓		
K - 10	Inspection		
	↓		
K - 11	Calibration		
	↓		
K - 12	Inspection		
	↓		
K - 13	Freezing -30°C No. 1 / No. 2 / No 3		
	↓		
K - 14	Selecting		
	↓		
K - 15	Packaging, weighting, control measures		
	↓		
K - 16	<b>Final Control</b>	<b>Monitoring 2</b>	<b>Records</b>
	↓		
K - 17	Transporting final product to the storage		
	↓		
K - 18	Storing final product to expeditions chamber No 5		
	↓		
K - 19	Transport of final product		
	↓		
K - 20	<b>Metal detecting final product</b>	<b>CCP – 1</b>	<b>Records</b>
	↓		
K - 21	Palletizing		
	↓		
K - 22	Transport final product to loading ramp		
	↓		
K - 23	Loading / truck		
	↓		
K - 24	Delivery to buyers		<b>Records</b>