

	Flowchart Fruit Mix		LS-HACCP-DT-601 / 1	
	Product:	Fruit Mix	Edition date:	20.06.2013 / Edition: A
	Origin:	Serbia	Previous edition:	05.05.2016 / Change 2
	Content:	5x20% - Raspberry, Strawberry, Blackberry, Sour Cherry, Red Currant	Quality Manager:	Ms. Biljana Radović
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K - 1	Controlling raw material production	Monitoring 1	Records
K - 2	Harvesting / picking fruits (components of mix)		
K - 3	Transporting to collecting point		
K - 4	Collecting fresh fruits in collecting points		
K - 5	Transport fresh fruits to cold storage		
K - 6	Accepting fresh fruits, discharge, weight, controlling raw 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	Processing fruits according to category		
K - 17	Mixing according to specification, packing, weighting, controlling		
K - 18	Final Control	Monitoring 2	Records
K - 19	Transport final product to Chamber No. 1		
K - 20	Storing in expeditions chamber final product -20°C		
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		
K - 26	Delivery to buyers		