	Flowchart Plums	LS-HACCP-DT-301/ 1	
Laki d.o.o.	**Product:** **Plums hand-cut**	Edition date:	20.06.2013 / Edition: A
	Origin: Serbia	Previous edition:	05.05.2016 / Change 2
	Variety: Stanley	Quality Manager:	Ms. Biljana Radović
	Page: 1	Signature:	

K - 1	**Controlling raw material production Monitoring 1**	**Records**
	↓	
K-2	Harvesting / picking plums	
	↓	
K-3	Transporting plums to collecting point	
	↓	
K-4	Collecting fresh plums in collecting points	
	↓	
K-5	Transporting fresh plums to cold storage	
	↓	
K-6	Accepting fresh plums, discharge, weight, controlling row material	Records
	↓	
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	Blast freezing -30°C in freezing tunnel	
	↓	
K-14	Controlling D/F raw material	Records
	↓	
K-15	Packing D/F raw material in carton boxes	
	↓	
K-16	Transport D/F raw material to chamber	
	↓	
K-17	Storing D/F raw material in carton boxes -20°C in chambers 1, 2, 3, 4	
	↓	
K-18	Transport D/F original to processing room	
	↓	
K-19	Cutting plums in ½ manually	
	↓	
K-20	Additional freezing of hand cut ½ plums in freezing tunnel	
	↓	
K-21	Transport to chambers 1 ,2, 3, 4	
	↓	
K-22	Transporting to processing room	
	↓	
K-23	Packing, weighting, controlling	
	↓	
K-24	**Final Control Monitoring 2**	**Records**
	↓	
K-25	Transport of final product to chamber No. 5	
	↓	
K-26	Storing final product to expeditions chamber No 5	
	↓	
K-27	Transport of final product for palletizing	
	↓	
K-28	**Metal detecting finish product CCP – 1**	**Records**
	↓	
K-29	Palletizing	
	↓	
K-30	Transport final product to loading place	
	↓	
K-31	Truck loading	Records
	↓	
K-32	Delivery to buyers	Records