

	Flowchart Wild Blueberry		LS-HACCP-DT-501 / 1	
	Product:	Wild Blueberry	Edition date:	20.06.2013 / Edition: A
	Origin:	Serbia	Previous edition:	05.05.2016 / Change 2
	Variety:		Quality Manager:	Ms. Biljana Radović
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K - 1	Controlling raw material production	Monitoring 1	Records
K - 2	Harvesting / picking		
K - 3	Transporting blueberry to collecting point		
K - 4	Collecting fresh blueberry in collecting points		
K - 5	Transport fresh blueberry to cold storage		
K - 6	Accepting fresh blueberry , 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 – blueberry laser sortin machin		
K - 17	Packing, weighting, controlling		
K - 18	Final Control	Monitoring 2	Records
K - 19	Transport final product to Chamber No. 5		
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		
K - 26	Delivery to buyers		