

	<b>Flowchart Organic Fruit</b>		<b>LS-HACCP-DT-701/ 1</b>	
	Product:	<b>Organic Fruit</b>	Edition date:	20.06.2013 / Edition: A
	Origin:	Specific for each fruit	Previous edition:	05.05.2016 / Change 2
	Variety:	-	Quality Manager:	Ms. Biljana Radović
Page:	1	Signature:		

K - 1	<b>Controlling raw material production    Monitoring 1</b>	<b>Records</b>
K - 2	Harvesting / picking organic fruit	
K - 3	Transport to collecting point	
K - 4	Collecting fresh fruits in collecting points	
K - 5	Transport fresh organic fruit to cold storage	
K - 6	Accepting fresh organic fruit, discharge, weight, controlling raw material	<b>Records</b>
K - 7	Transport to pre cooling	
K - 8	Pre cooling / 0 – 4°C /	
K - 9	Transport to freezing tunnels No. 1, 2, 3,	
K - 10	Deep freezing -30°C	
K - 11	Controlling deep freezing original raw material	
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	Washing of all production lines and machines before the processing OF	<b>Records</b>
K - 17	Selecting organic fruits and marking the fractions	
K - 18	Packing, weighting, controlling	
K - 19	<b>Final Control                                    Monitoring 2</b>	<b>Records</b>
K - 20	Transport final product to Chamber No. 1 / Chamber of organic fruits	
K - 21	Storing in chamber final product -20°C / Chamber No 1	
K - 22	Transport final product for palletizing	
K - 23	<b>Metal detecting finish product    CCP – 1</b>	<b>Records</b>
K - 24	Palletizing	
K - 25	Transport final product to loading place	
K - 26	Loading / truck	<b>Records</b>
K - 27	Delivery to buyers	<b>Records</b>