

# BASIC FOOD FLAVORS - HACCP PLAN SUMMARY

2009

CCP HACCP Plan Summary			Review Date March 2009				PRODUCT HVP – VACCUM DRIED POWDER		
			SUPERCEDES				PAGE 1 of 1		
Critical Control Point (CCP)	Hazard	Critical Limits	Monitoring				Corrective Action	CCP Verification Procedures	Records
			What	How	Frequency	Who			
Treatment CCP:1	C: 3-MCPD	≥ 8 hours ≥ pH 8.8	pH & Time during treatment . Check the pH	Sample is taken and pH checked using pH meter	Before treatment and then after every 4 hours	Reaction Operator	<p>If pH is &lt; 8.7 raise pH by adding more Caustic (NaOH).</p> <p>If Treatment time is less than 8 hours treat it to ≥8 hours.</p>	<p>-Calibrating the pH used in determining the pH; - Observing monitoring activities to ensure the records are completed and to verify that the documented values are within the set limits; -Observing corrective actions to ensure that records are complete and appropriate action taken; - Reviewing records including verifying signatures and dates for completeness</p>	<p>-Treatment Log</p> <p>pH Calibration Log.</p>