


SEMI-REFINED CARRAGEENAN HACCP MONITORING PLAN SUMMARY

CCP	PROCESS STEP	IDENTIFIED HAZARD	CRITICAL LIMIT	MONITORING FREQUENCY
CCP- C	Sorting of raw seaweeds	Chemical- Allergen	Absence of crustaceans and mollusks after sorting	Every 25kg sorted raw seaweeds per sorting group per lot
CCP- B	Apron Drying	Biological- E. coli	Drying Temperature= Cottonii: 90-120°C Spinosum: 85-105°C Drying time= 50-60 minutes	Every hour per dryer
CCP-P	Sieving of Final Blended Powder	Physical- Foreign Matter	Use of appropriate screen (20, 30, 40, 60, 80 mesh)	After final blending per lot
CCP-P	Metal Detection	Physical- Metallic Pieces	SUS <2.0mm, Ferrous <2.0mm, Non-Ferrous <2.0mm	Every bag

Effective Date: February 15, 2023

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Issue Date: August 14, 2023