

REFINED CARRAGEENAN HACCP PLAN SUMMARY

CCP	Identified Hazards	Critical Limits	Frequency	In-charge
1. CCP1 Biological: PASTING	Presence of Pathogens: <i>Escherichia coli</i> , <i>Salmonella</i> , <i>Staphylococcus aureus</i> , <i>Listeria monocytogenes</i> & <i>Pseudomonas aeruginosa</i>	1. Slurry Temperature and Exposure Time: ≥ 90 deg C for ≥ 15 minutes 2. Absence of Pathogens: <i>E. coli</i> , <i>Salmonella</i> , <i>Staph. aureus</i> , <i>Listeria monocytogenes</i> & <i>Pseudomonas aeruginosa</i>	Start of Pasting, 15 minutes interval until end of exposure time	Seaweeds Handling Technicians and Process Control Analysts
2. CCP2a Physical: SIEVING	Physical: Extraneous matters >2 mm (torn packaging material, broken equipment parts, etc.)	1. Absence of >2 mm extraneous matter on the Finished Products 2. Intact sieve screen (not torn or no cut strand)	Twice: Before and after use of sifter screen for every lot of Finished Product	Milling and Blending Technicians and Process Control Analysts
3. CCP2b Physical: METAL DETECTION	Extraneous metallic matters >2 mm (stainless steel, ferrous and non-ferrous metal)	1. Metal Detector detects the metallic test pieces (SS, Fe and non-Fe) before and after Metal Detection of Finished Product. 2. Absence of >2 mm extraneous metallic matter on the Finished Product	1. Before and after Metal Detection of Finished Product 2. Every bag of Finish Products	Milling and Blending Technicians/Finishing Supervisor/Product Coordinator

Prepared by:

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