

Archer Daniels Midland Company Corn Business Unit

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HACCP Summary for Citric Acid Anhydrous

Citric Acid Anhydrous is produced in a closed and dedicated system at the Southport, NC ADM production facility. A cross-functional team reviews the hazard analysis and risk assessment annually, at a minimum, to ensure accuracy and adequacy. The HACCP plan is an integral piece of the quality program.

Critical Control Points (CCP's)

Two critical control points have been identified in the production process of Citric Acid Anhydrous.

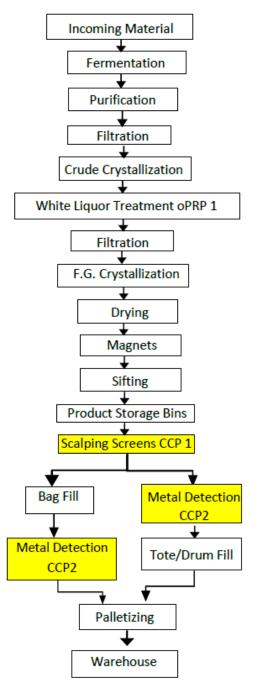
CCP #1: Scalping Screens

Citric Acid Anhydrous is screened with a 16 mesh screen prior to the storage bins and packaging line. There are ¼" scalping screens in place before packaging units.

CCP #2: Metal Detection - Bag/Tote Fill

Prior to being packaged into bags (25 kg or 50# bags), totes or drums, the Citric Acid flows through one of three metal detectors with sensitivities of 1.8 mm non-ferrous, 1.5 mm ferrous, and 2.0 mm SS. The particular metal detector the Citric Acid will pass through is dependent upon how it is being packaged.

Please contact Technical Services if you have further questions.



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