


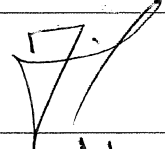
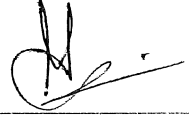



HAJI DOSSA NUTRALGUM (PVT.) LTD.	Doc No: HDNG-PFV-01
	Issue No:01
	Issue Date:02-01-17
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Process Flow Chart Verification	

Verification Date: 02-01-2023

S. No	Personnel Name	Department	Designation	Signature
1	Ms. Sherbano Dossa	Management	Management Representative/ FSTL (Team Leader)	
2	Mr. M. Abdullah	Production	Production Manager (Team Member)	
3	Mr. Zaki Ahmed	Quality	Quality Assurance Manager (Team Member)	
4	Mr. Zubair Ahmed	Lab	Assist. Quality Assurance (Team Member)	
5	Mr. Rashid	Lab	Assist. Quality Assurance (Team Member)	

Note: A copy of the Process Flow Chart (HDNG-PF-01) is attached with this record for reference.


Prepared By


Approved By

HAJI DOSSA NUTRALGUM (PVT.) LTD.

DOCUMENT #
QR 8.5-02

ISSUE #
03

HACCP Plan

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Company Name: Haji Dossa Nuralgum (Pvt.) Ltd.

Address: Plot No. 33, Sector 19, Korangi Industrial Area,
Karachi, Pakistan.

HACCP Plan for: Processing guar splits into guar gum powder.

Start Date: 10 / 02 / 2020

Completion Date: 15 / 02 / 2020

Plan agreed by:

Name: SHERBANO DOSSA

Position: FSTL

Signed: 

Date: 15, 02, 2020



HACCP TEAM

Team Leader:

**SHERBANO
DOSSA
FSTL**

Team Member 1:

**ZAKI AHMED
QAM**

Team Member 2:

**IRENE FARELL
DMR**

Team Member 3:

**ZUBAIR
AHMED
Asst. QAM**

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Product Description	Guar gum is a natural substance that is white to cream colored in nature. It is an odorless and tasteless fine powder. Standard Qualities produced by Haji Dossa Nutralgum (Pvt.) Ltd are FSD-3 and MR-150. However viscosities and mesh can be tailor-made as per individual customer requirements.
Raw Materials, Ingredients & Process Details	Guar gum powder is derived from the guar seed of the guar plant, <i>Cyamopsis tetragonolobus</i> . It is manufactured by a purely mechanical and thermal process, which involves cleaning, grinding and sifting of the <i>endosperm</i> of the guar seeds (also known as 'guar splits'). The shelf life of guar splits intended for the use of manufacturing guar gum powder is two years from the date of production.
Packaging	Standard packaging is in imported 25kg Scandinavian Kraft Paper Sacks; 4-Ply Valve Pack Bags with an inner P.E lining.
Storage Conditions	Ambient conditions are suitable for all guar gum powder storage and transportation. However for long term storage, maximum shelf life and performance is retained when stored between 10 - 25°C and relative humidity of <30%.
Method of Distribution	Transported in full container loads, or less than full container loads at ambient conditions. Preferably on pallets and covered with plastic wrap to protect the bags.
Finished Product Shelf Life	24 Months after the Date of Production.
Intended use	Largest market for guar gum is in the food industry, where its applications include baked goods, dairy products, various condiments and sauces and frozen foods. Guar gum is also used in the manufacture of canned pet foods, and has some applications in the pharmaceutical and cosmetic industry.
Consumers	Guar gum is considered as a GRAS product (Generally Recognized as Safe) by the FDA and so can be used by all human beings. It is an all natural, chemical and preservative free product and therefore not known to have any allergens.

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IDENTIFICATION OF CCP's

Process Stage	Hazard	Type of Hazard / Comment	Control Measures	CCP No.
Sterilization Water used to wash the guar splits	Biological	Microbial Pathogen	<ul style="list-style-type: none"> Heat treatment of water used Monthly samples sent to external laboratory for Microbiological Analysis 	CCP -1
	Chemical	-	<ul style="list-style-type: none"> Water itself used is within Specifications set in HDNG-IMIP-01 Test Report from external laboratory 	
	Physical	- Physical Hazard that may come from inadequate water storage conditions, open tanks etc (dust, rodents, birds) controlled using PRP	<ul style="list-style-type: none"> Water itself used is within Specifications set in HDNG-IMIP-01 Test Report from external laboratory Cleaning of water tanks, covered lids of water tanks 	
Safety Sifting (Sieving using SS-1 and passing product through Magnet before finished product packing)	Biological	-	-	CCP- 2
	Chemical	-	-	
	Physical	Foreign Material - For example sieve pieces, wooden pieces, metallic pieces	<ul style="list-style-type: none"> Weekly Inspection and cleaning of sifter Daily Magnet Cleaning Magnet Strength determined by Supplier Certification Magnet replacement after every 5 years 	

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Establishing Critical Limits, Monitoring, Corrective Actions and Verifications

CCP and Hazard	Control Measures	Critical Limits	Monitoring Procedure				Corrective Action	Records	Verifications
			What	How	Freq	Who			
CCP-1 Sterilization (Water used to wash the guar splits) Biological = Yes	Heat treatment of the water used for guar splits washing Water itself used is within Specification set in HDNG-IMIP-01	1. Min. 80 C Temperature of Water used to wash the splits through Hourly Monitoring of the temperature	Temperature , Microbiological Analysis	Hourly monitoring of water temperature as per HDNG-WI-02	Every hour	Mixer Operator	Incase of deviation inform the Plant Manager and QAM	HDNG-P-01	Temperature thermometer calibrated
		2. Microbiological Analysis as described in Incoming Material Inspection Plan	Process Water 1 and 2 (water in direct contact with splits) must be within Microbiological Specifications	Samples sent to external labs	Monthly	Assistant QAM, DMR	Incase of deviation inform the Director to take further action	External Testing for microbiological analysis (Monthly sample sent to AKU)	

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<p>CCP-2 Safety Sifting (Sieving using SS-1 and passing product through Magnet before finished product packing)</p> <p>Physical = Yes</p>	<p>Sieves & Magnet used</p>	<p>Absence of foreign material ON 60 Mesh.</p>	<p>Finished Product Mesh</p>	<p>On-site using 60 Mesh Test Screen.</p>	<p>Every four hours</p>	<p>Plant Operator</p>	<p>Incase of deviation inform the QAM who will take a decision on segregation and resifting.</p>	<p>Maintenance Card QR-6.3-02</p>	<p>Two Hourly Samples of finished guar gum powder tested in in-house lab for mesh.</p>
			<p>Condition of sieve incase damaged and/or de-shaped.</p>	<p>Visual Inspection</p>	<p>Weekly inspection of sieve</p>	<p>Assistant QAM</p>	<p>Replace the damaged sieve with one in good condition and repair the one that is broken.</p>	<p>Finished product mesh test ON 80 Mesh.</p>	
			<p>Daily Magnet Cleaning</p>	<p>Magnet Cleaning SOP</p>	<p>Daily</p>	<p>Assistant QAM</p>	<p>Magnet Cleaning Form HDNG-P-04</p>	<p>Certificates from supplier</p>	
			<p>Magnet strength</p>	<p>Suppliers certificate</p>	<p>On Purchase</p>	<p>FSTL</p>	<p>Replace the Magnet every 5 years</p>	<p>Supplier Certificate</p>	

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Review By: *Jawell*

Approved By: *Jawell*