

# CCP

## Citric Acid Anhydrous and Trisodium Citrate Dihydrate manufactured in Port Colborne, Canada

Jungbunzlauer has established a Hazard Analysis Critical Control Point (HACCP) program for all lines used for the manufacturing of food grade additives or ingredients. The HACCP system is annually reviewed and audited.

Jungbunzlauer Canada Inc. has defined the following CCPs for Citric Acid Anhydrous and Trisodium Citrate Dihydrate:

| Process Step      | Hazard   | Control Measures | Device         | Location              | Critical Limits                      | Responsibility    | Verification / Records        |
|-------------------|----------|------------------|----------------|-----------------------|--------------------------------------|-------------------|-------------------------------|
| Filling / Packing | Physical | Sieving          | Safety sieve   | Before packaging line | 5mm                                  | Packaging Manager | Checked twice a day, recorded |
| Filling / Packing | Physical | Metal detection  | Metal detector | Before packaging line | Fe 1.5mm<br>Non-Fe 1.5mm<br>SS 2.0mm | Packaging Manager | Checked twice a day, recorded |
| Filling / Packing | Physical | Metal detection  | Metal detector | After packaging line  | Fe 1.5mm<br>Non-Fe 1.5mm<br>SS 2.0mm | Packaging Manager | Checked twice a day, recorded |

Please find below a process flow chart including CCPs:

