

[COMPANY NAME]

**HACCP/OPRP PLAN FOR PRODUCTION PROCESS OF
FROZEN DURIAN MEAT**

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DOCUMENT APPROVAL

	Prepared by	Approved by
Signature		
Full name
Title	Secretary of the Food Safety Board	Director

TRANSLATION

HACCP/OPRP PLAN FOR PRODUCTION PROCESS OF FROZEN DURIAN MEAT

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No.	Revision time	Modified page and content	Explanation
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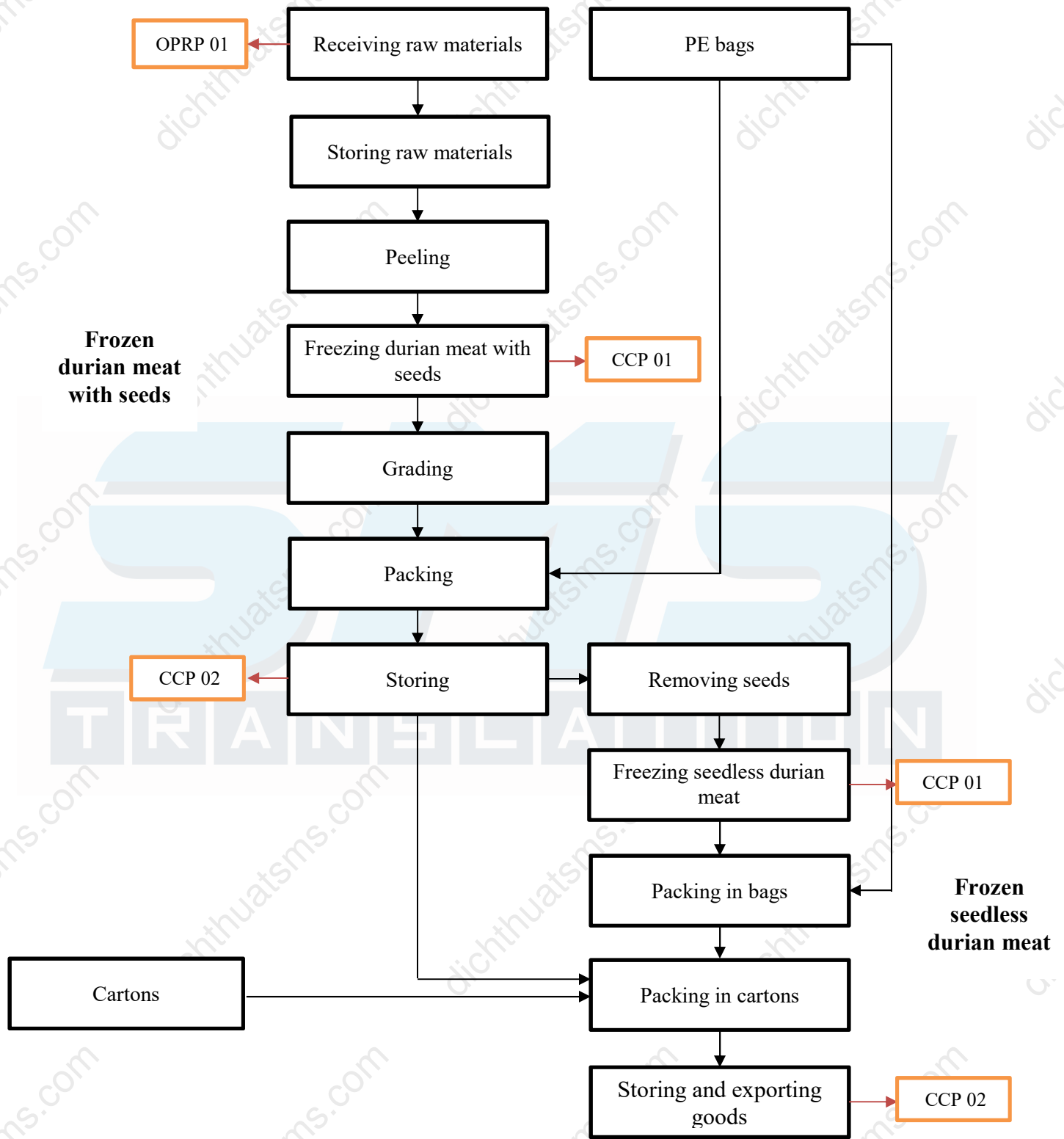
TRANSLATION

Product Description

No.	Product	Describe
1	Product's name	Frozen durian meat
2	Detailed description, finished product specifications	Durian fruit is collected, checked for quality and transported to the factory. Through the processing stages, the finished product is packed into bags according to the weight specified.
3	Packaging materials and specifications	Packed in PE bags weighing 1 kg, 5 kg, 10 kg, 20kg, or more depending on the order requirements.
4	Storage conditions	Store at -15°C to -22°C or freezer compartment
5	Delivery and shipping methods	Pack bags into cartons, then transported to the point of consumption by refrigerated trucks.
6	Expiry date	12 months from date of manufacture
7	Uses	Food consumed directly or as an ingredient in a dish.

T R A N S L A T I O N

Technological process diagram



Detailed explanation of the technological process

Stage	Specifications	Explanation
Product: Frozen durian meat with seeds		
1. Receiving raw materials	Durian fruit is clean, without strange taste, and with characteristic color	Raw materials are purchased from reputable farmers (VietGap certified fruit orchards or farmers who use proper harvesting practices), with quality control performed throughout the farming area to ensure quality and food safety. Durian fruit will be purchased and allowed to ripen evenly. Before entering the peeling room, ripe durian must be dusted.
2. Storing raw materials	Raw materials are placed on pallets, with ventilation fans in a dry warehouse. Stored in 3-5 days Up to 5 layers/pallet	After receiving the materials, they are stacked up to 5 layers high on wooden pallets with a fan blowing for ventilation and dryness. Allow 3-5 days for ripe fruit.
3. Peeling	Peel and separate gently, make sure the durian meat is not broken, crushed and bruised	Workers select ripe fruit, inspect the cleanliness of durian fruit, and scrub it with a brush before placing it in the peeling room. Workers remove the husk, remove the meat, and place it in a tray lined with plastic wrap, each tray containing one layer of durian meat, then stack 18 trays/stack and place them in the freezer. The crushed and bruised segments are removed from the seeds, separated, and ground for use in other products.
4. Freezing durian meat with seeds	freezer storage temperature: -34°C to -36°C Time: 3-4 hours	Workers stack 1 layer of durian meat on each tray, stack 18 trays, and then place them in the freezer until the temperature reaches -34°C to -36°C (3-4 hours freezing time) to prevent spoilage and help the product firm up.
5. Grading	Quality grading of durian meat into 3 types: Type A: whole, yellow meat Type B: deformed, pale yellow meat Type C: low-quality meat	For one basket at a time, workers examine each durian meat to grade it as: whole, yellow meat; deformed, pale yellow meat; or low-quality meat. After being carefully selected by workers for both appearance and quality, the durian meat will be weighed so that the weight of each bag is 20kg/bag before packing.
6. Packaging preparation	The packaging material is clean, intact and free from dirt	Packaging material is checked and prepared according to product specifications
7. Packing in bags	Packing according to weight Completed packing must be intact, clean and not	Satisfactory durian meat will be bagged to avoid contact with outside air and to extend shelf life.

- Đây là **bản xem trước**, chỉ thể hiện một phần của tài liệu.
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TRANSLATION