

[COMPANY NAME]

GOOD MANUFACTURING PRACTICES POLICY FOR QUICK-FROZEN DURIAN PIECE

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DOCUMENT APPROVAL

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

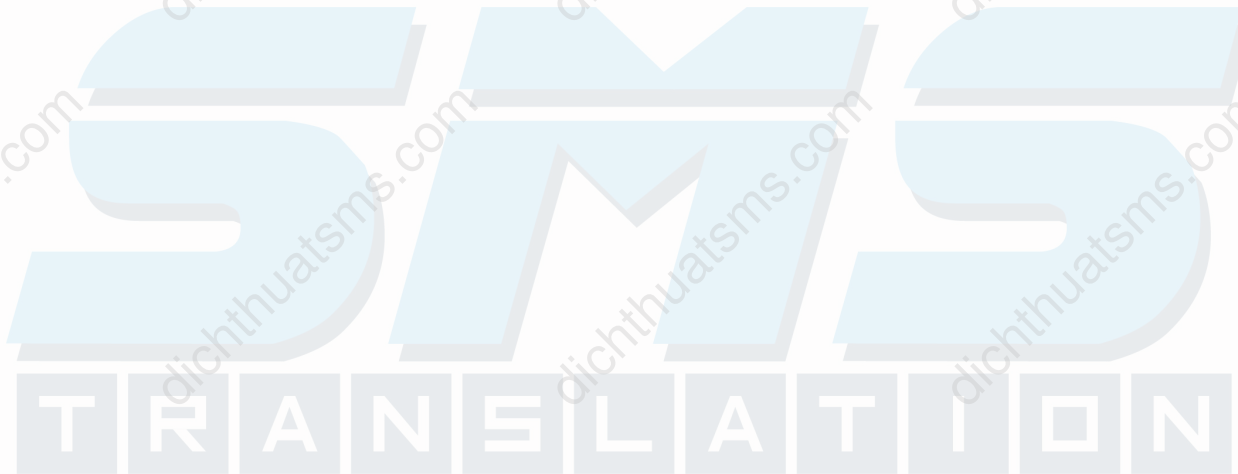
TRANSLATION

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1. Director	<input checked="" type="checkbox"/>	3. Food Safety Board	<input checked="" type="checkbox"/>
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1 . PURPOSE:

- Products are processed according to the process to ensure food safety and hygiene for consumers

2. SCOPE OF APPLICATION:

- For production and processing processes at the company

3. REFERENCES:

- TCVN 2008:5603 “Code of practice - General principles of food hygiene”
- Operating guidelines

4. DEFINITION / ABBREVIATIONS

- GMP: Good manufacturing practices

5. CONTENT

5.1 GENERAL REQUIREMENTS:

- The facility must have sufficient clean water to wash and process fruit and clean product contact surfaces. Water used for washing/treating durian must be clean water, meeting the water quality according to QCVN 01-1:2018/BYT
- Workshops, production tools and workers must be cleaned before entering the production area according to SSOP hygiene control

5.2 PRODUCTION STAGES AND COMPLIANCE REQUIREMENTS:

5.2.1 Receiving and storing raw materials

a. Compliance requirements:

Employees working at this stage must comply with hygiene regulations according to the SSOP of personal hygiene.

b. Instructions

- Vehicles transporting durian raw materials to the facility must park at the specified location.
- Before receipt, it is necessary to check the origin and sensory quality of the durian raw materials in accordance with the input quality control. Only receive batches of materials that meet the weight requirements (over 1.1kg/fruit).

- Durian raw materials must be transported to the warehouse, placed on wooden pallets with fans blowing for ventilation and dryness, and left within 3-5 days for the fruits to ripen.
- The person in charge of receiving materials is responsible for implementing the above activities and making records on the RAW MATERIALS TRACKING form (BM-GMP-02).

5.2.2. Peeling – Freezing durian piece with seeds

a. Compliance requirements:

- Employees working at this stage must comply with hygiene regulations according to the SSOP of personal hygiene.
- Tools used must comply with SSOP on product contact surface control.
- Use a clean PE pad to spread on the table during the process of stacking durian meat into trays.
- Place only 1 layer of durian on each tray, and stack up to 18 trays/stack
- Freezing storage temperature is -34°C to -36°C or product center reaches -18°C
- Freezing time is from 3-4 hours

b. Instructions

- Workers select ripe fruit and check the cleanliness of the husk. If it is dirty, use a brush to clean it before putting it in the peeling room. The peeling stage is divided into 2 steps:

** Step 1: Remove durian husk*

Workers use a knife to cut the durian fruit open and remove the husk. Make sure to not damage or deform the meat.

** Step 2: Separate durian piece*

- After the husk is removed, the durian is passed to the next step to separate the piece into segments. Workers use their hands to take out the durian piece. Separation must be done gently to avoid breaking or damaging the piece. Satisfactory durian meat must not be broken, crushed, or bruised.
- Satisfactory durian meat is put into a plastic tray lined with a layer of plastic wrap.
- Unsatisfactory meat (crushed or bruised) removed and used for other products.

- Đây là **bản xem trước**, chỉ thể hiện một phần của tài liệu.
- **ĐẶT MUA** và *thanh toán* tại www.dichthuatsms.com để nhận **file word** đầy đủ ngay lập tức.
- Hoặc **GỬI YÊU CẦU DỊCH THUẬT** cho tài liệu của bạn.

➤ Liên hệ **0934.436.040** (Zalo, Viber) để hỗ trợ ngay.

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