

**KDE SERENDIB FOOD PRODUCTS (PVT) LTD**

**FOOD SAFETY MANAGEMENT SYSTEM MANUAL**

**Issue Number: 01**

**Revision Number: 00**

**KSF/FSMS/Annex 09-01**

**Date of Issue: 05-01-2018**

**Date of Revision: N/A**

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**CCP AND OPRP VERIFICATION PLAN-ORGANIC COCONUT MILK**

CCP	Hazard	Critical Limit	Monitoring				Remedial Action
			When	How	Frequency.	Who	
<b>CCP 1</b> Seaming & Canning	Introduction of foreign materials such as particles, cleaning agents etc.	Non detectable	Prior to seaming and canning	Cleaning record of equipment	Every batch	Quality supervisor/ Production supervisor/ Skilled worker	Hold the production until proper cleaning.
<b>CCP 2</b> Retorting & Cooling	Decrease of temperature at particular retorting points	125 <sup>0</sup> C-30min	Throughout the process	According to work instruction for retorting	Every batch	Quality supervisor/ Production supervisor/ Skilled worker	Temperature and time duration adjustments accordingly.
<b>OPRP 1</b> <b>Cool storage.</b>	Growth of microbes due to Increase of temperature of the cool storage	Maximum temperature 10 <sup>0</sup> C	Temporary storage	Temperature record of the Chiller tank	01 hour	Quality supervisor/ Production supervisor/ Skilled worker	Immediate attention to correct any faults of the Chilling unit.
<b>OPRP 2</b> <b>UHT Treatment</b>	Survival of microbes due to not maintaining the desired time temperature combination	137 <sup>0</sup> C , flow rate 1000l/hr for coconut milk	Continuous	Temperature record of UHT,  Machine specification for flow rate	Continuous	Quality supervisor/ Production supervisor/ Skilled worker	Maintain the 137 <sup>0</sup> C temperature for milk

**Prepared By**  
**QUALITY ASSURANCE MANAGER**

**Reviewed By**  
**DEPUTY GENERAL MANAGER**

THUSHANTHA LOKU SOORIYA

SANJAYA DISSANAYAKE

**KDE SERENDIB FOOD PRODUCTS (PVT) LTD**

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**CCP AND OPRP VERIFICATION PLAN-COCONUT PRODUCTS**

CCP	Hazard	Critical Limit	Monitoring				Remedial Action
			When	How	Frequency.	Who	
<b>CCP 1</b> Seaming & Canning	Introduction of foreign materials such as particles, cleaning agents etc.	Non detectable	Prior to seaming and canning	Cleaning record of equipment	Every batch	Quality supervisor/ Production supervisor/ Skilled worker	Hold the production until proper cleaning.
<b>CCP 2</b> Retorting & Cooling	Decrease of temperature at particular retorting points	125 <sup>o</sup> C-30min	Throughout the process	According to work instruction for retorting	Every batch	Quality supervisor/ Production supervisor/ Skilled worker	Temperature and time duration adjustments accordingly.
<b>OPRP 1</b> Cool storage.	Growth of microbes due to Increase of temperature of the cool storage	Maximum temperature 10 °C	Temporary storage	Temperature record of the Chiller tank	01 hour	Quality supervisor/ Production supervisor/ Skilled worker	Immediate attention to correct any faults of the Chilling unit.
<b>OPRP 2</b> UHT Treatment	Survival of microbes due to not maintaining the desired time temperature combination	137 <sup>o</sup> C , flow rate 1000l/hr for coconut milk  133 <sup>o</sup> C , flow rate 1000l/hr for coconut water	Continuous	Temperature record of UHT,  Machine specification for flow rate	Continuous	Quality supervisor/ Production supervisor/ Skilled worker	Maintain the 137 <sup>o</sup> C temperature for milk  Maintain the 133 <sup>o</sup> C temperature for coconut water

Prepared By <b>QUALITY ASSURANCE MANAGER</b>	Reviewed By <b>DEPUTY GENERAL MANAGER</b>
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**KDE SERENDIB FOOD PRODUCTS (PVT) LTD**

**FOOD SAFETY MANAGEMENT SYSTEM MANUAL**

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**CCP & OPRP VERIFICATION PLAN-ORGANIC COCONUT WATER**

CCP	Hazard	Critical Limit	Monitoring				Remedial Action
			When	How	Frequency.	Who	
<b>CCP 3</b> <b>Cool storage.</b>	Growth of microbes due to Increase of temperature of the cool storage	Maximum temperature 10 °C	Temporary storage	Temperature record of the Chiller tank	01 hour	Quality supervisor/ Production supervisor/ Skilled worker	Immediate attention to correct any faults of the Chilling unit.
<b>OPRP 2</b> <b>UHT Treatment</b>	Survival of microbes due to not maintaining the desired time temperature combination	133 <sup>0</sup> C , flow rate 1000l/hr for coconut water	Continuous	Temperature record of UHT,  Machine specification for flow rate	Continuous	Quality supervisor/ Production supervisor/ Skilled worker	Maintain the 133 <sup>0</sup> C temperature for coconut water

**Prepared By**  
**QUALITY ASSURANCE MANAGER**

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THUSHANTHA LOKUSOORIYA

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**KDE SERENDIB FOOD PRODUCTS (PVT) LTD****FOOD SAFETY MANAGEMENT SYSTEM MANUAL****Issue Number: 01****Revision Number: 00****KSF/FSMS/Annex 09-04****Date of Issue: 05-01-2018****Date of Revision: N/A****Page 1 of 1****CCP & OPRP VERIFICATION PLAN-ORGANIC COCONUT FLOUR**

CCP	Hazard	Critical Limit	Monitoring				Remedial Action
			When	How	Frequency.	Who	
<b>CCP3 Drying</b>	Survival of excess moisture	> 3% moisture	Dryer out	Maintain 70 <sup>0</sup> C set temperature of dryer	Continuous	Dryer Operator Production supervisor	Adjust set temperature to 70 <sup>0</sup> C
				Sampling and testing by moisture analyzer	Every 1 hour	Quality supervisor	Remix the last hour lot if moisture >3%

**Prepared By  
QUALITY ASSURANCE MANAGER****Reviewed By  
DEPUTY GENERAL MANAGER**

THI SHANTHA LOKU SOORIYA

SANJAYA DISSANAYAKE

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## FOOD SAFETY MANAGEMENT SYSTEM MANUAL

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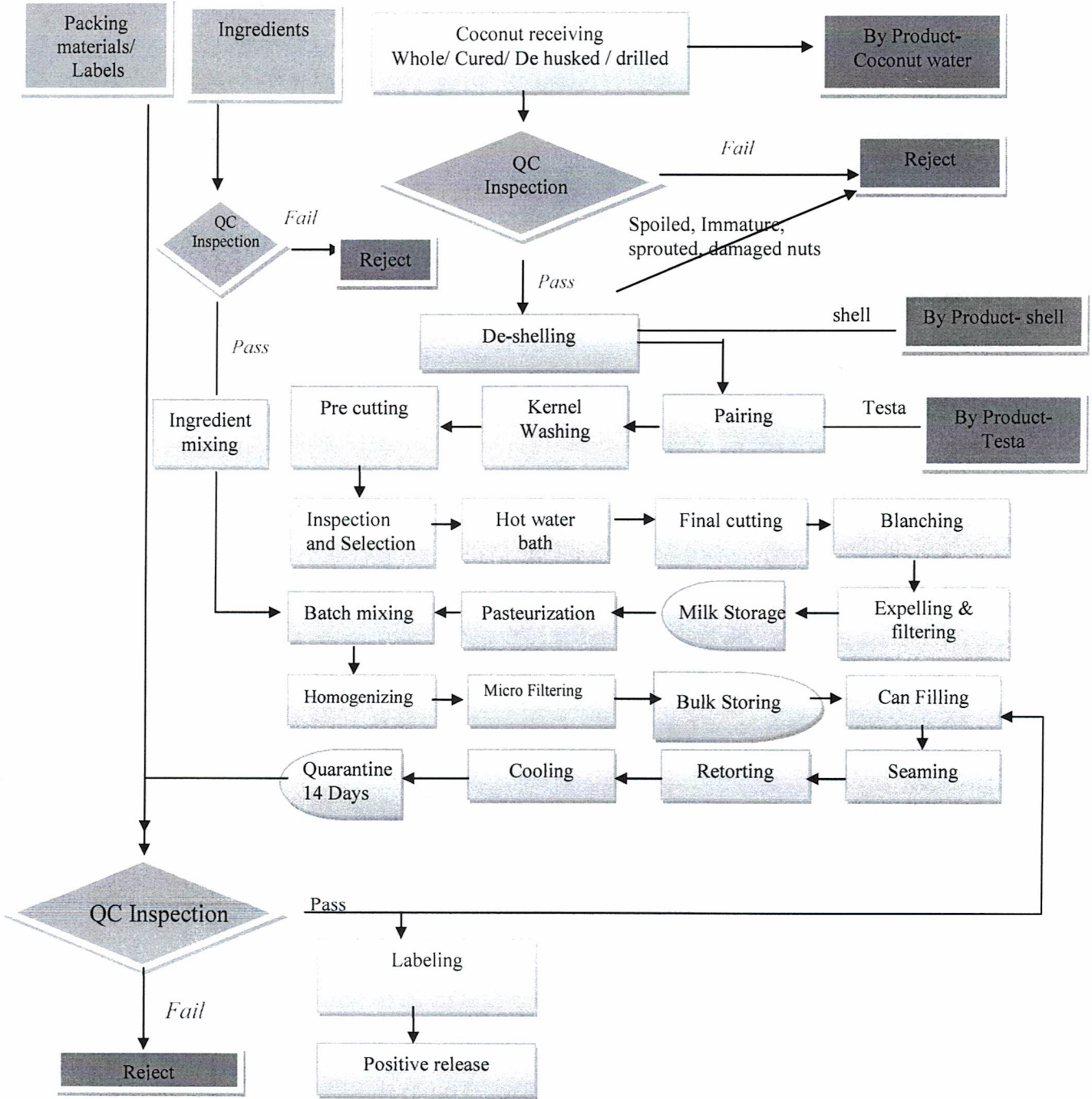
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### PROCESS FLOW DIAGRAM OF ORGANIC COCONUT MILK



On site Verification FACTORY MANAGER	Reviewed By QUALITY ASSURANCE MANAGER	Approved By DEPUTY GENERAL MANAGER
SAJEEWA RANDENIYA	THUSHANTHA LOKUSOORIYA	SANJAYA DISSANAYAKE



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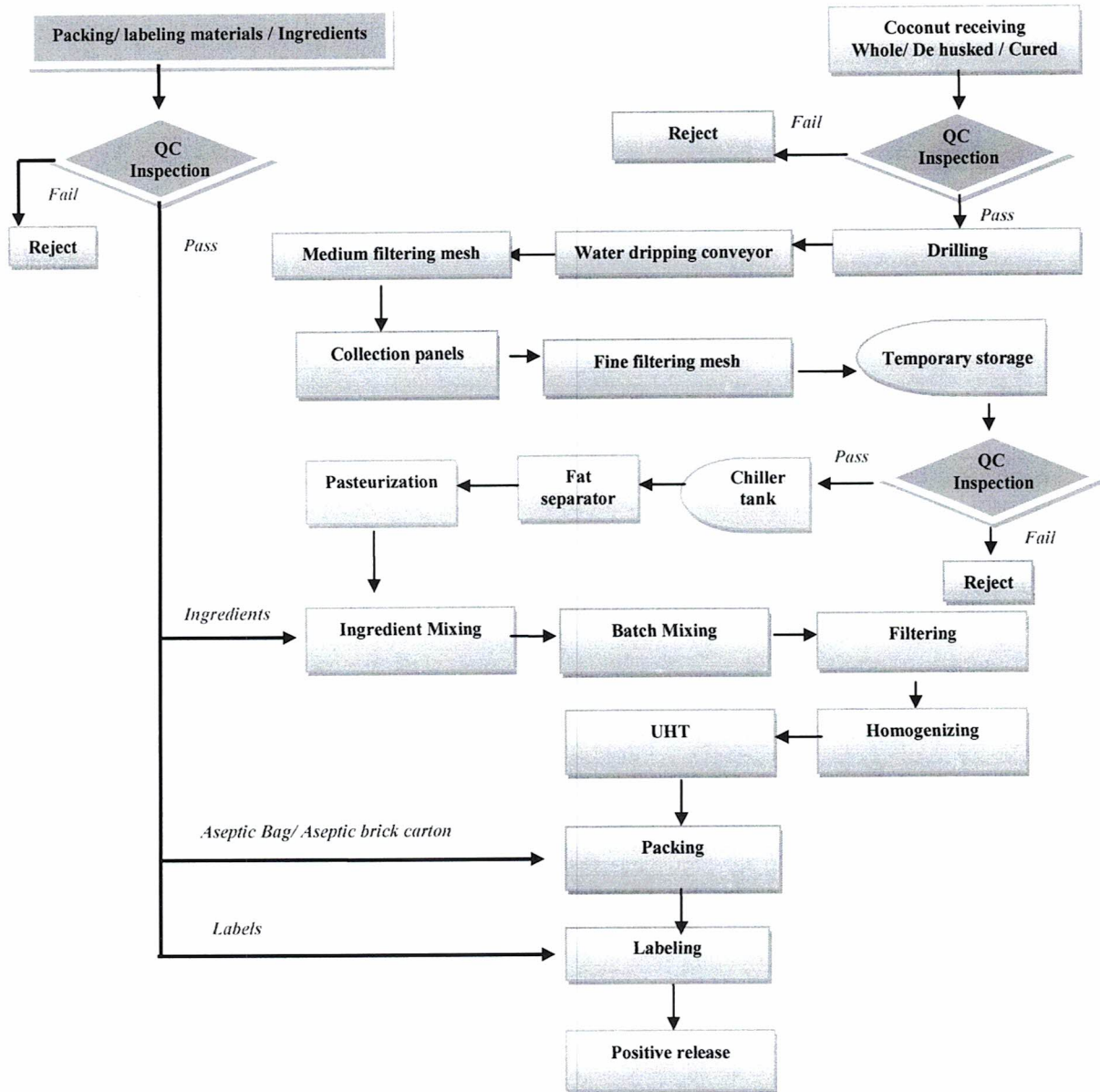
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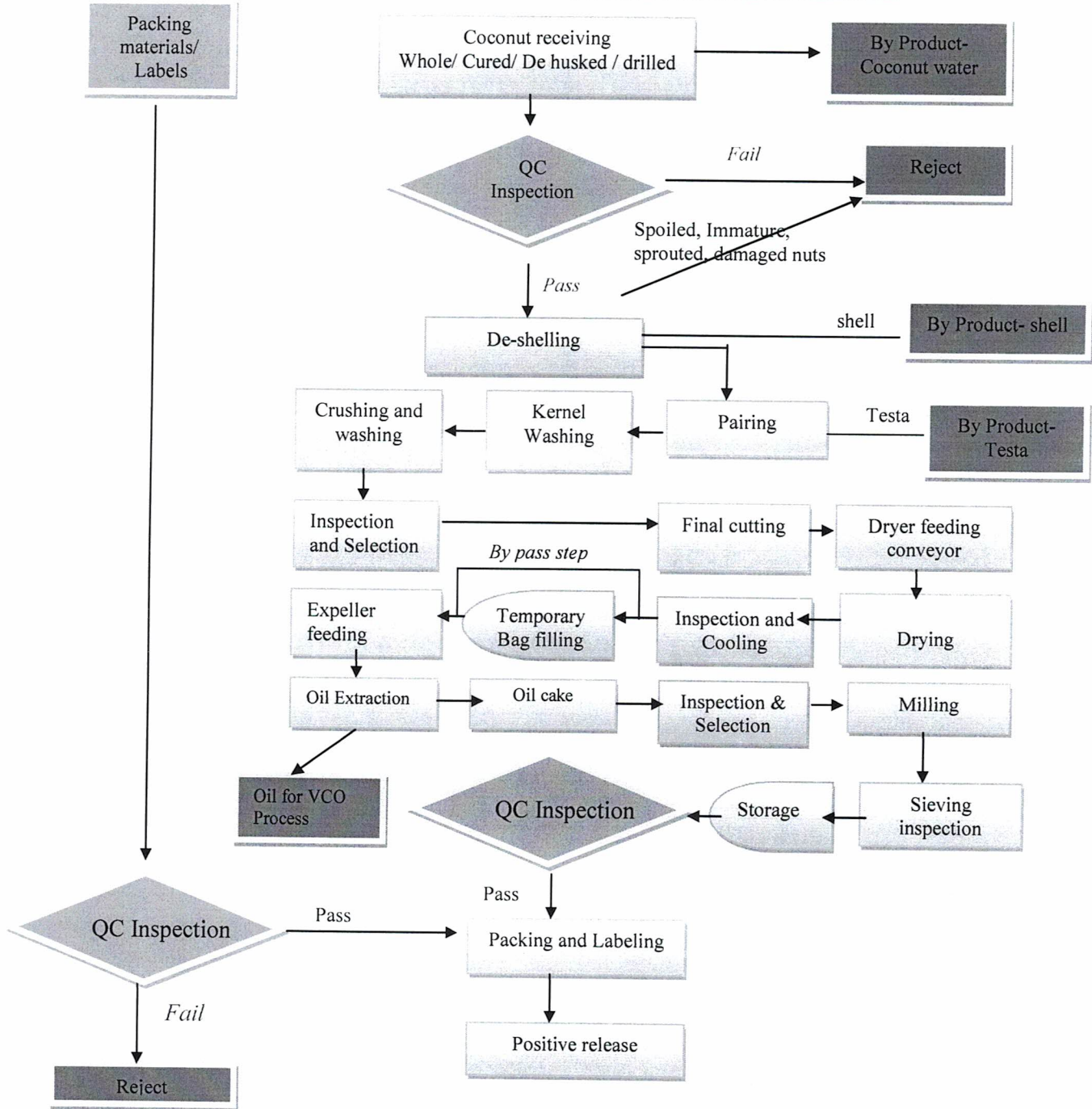
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PROCESS FLOW DIAGRAM OF ORGANIC COCONUT WATER



On site Verification Factory Manager	Reviewed By Process & Quality Control Manager	Approved By DGM Quality Management
Sajeewa Randeniya	Thushantha Lokusooriva	Senarath Yatigammana

**PROCESS FLOW DIAGRAM OF ORGANIC COCONUT FLOUR**



On site Verification FACTORY MANAGER	Reviewed By QUALITY ASSURANCE MANAGER	Approved By DEPUTY GENERAL MANAGER
SAJEEWA RANDENIYA	THUSHANTHA LOKUSOORIYA	SANJAYA DISSANAYAKE