



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

**FOOD SAFETY MANAGEMENT SYSTEM MANUAL**

**Issue Number: 01**

Revision Number: 00

**KSF-FSMS-ANNEX-08-04**

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

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**CCP DETERMINATION-COCONUT FLOUR**

Process Step	Significant Hazard	Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	OPRP /CCP
Drying	Growth of microbes	Reducing moisture content through time temperature combination in drying	Y	Y	Y	Y	Y	N/A	N/A	CCP

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

**FOOD SAFETY MANAGEMENT SYSTEM MANUAL**

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**KSF-FSMS-ANNEX-08-01**

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**CCP DETERMINATION- ORGANICCOCONUT MILK**

Process Step	Significant Hazard	Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	OPRP /CCP
Cool Storage	Growth of Microbes	Keep Temperature below 10 °C	N	N/A	N/A	N/A	N/A	N	N	OPRP
UHT Treatment	Growth of Microbes	Keep Correct time temperature combination	N	N/A	N/A	N/A	N/A	N	N	OPRP
Seaming and canning	Introduction of foreign materials	Cleaning procedure of machinery and equipments	Y	Y	Y	Y	Y	N/A	N/A	CCP
Retorting and cooling	Survival of microbes	Maintain the specific temperatures time combination	Y	Y	Y	Y	Y	N/A	N/A	CCP

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**FOOD SAFETY MANAGEMENT SYSTEM MANUAL**

**Issue Number: 01**      Revision Number: 00      **KSF-FSMS-ANNEX-07-04**

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**HAZARD ANALYSIS ORGANIC COCONUT FLOUR**

Process Step	Possible Hazard	Type		Severity					Likely-hood of Occurrence					Hazard Score	Significant or not		
		M	C	1	2	3	4	5	1	2	3	4	5				
Receiving de husked, drilled coconut	Presence of foreign materials			x												5	No
Removing testa	Introduction microbes	x														6	No
Washing	Survival of microbes	x														6	No
Crushing & water wash	Survival of microbes	x														6	No
Inspection and selection	Survival of microbes		x													6	No
washing	Survival of microbes	x														6	No
Final Cutting	Introduction of metal pieces			x												3	No
Drying	Survival of excess moisture		x													20	Yes
Oil extracted cake inspection and selection	Introduction of microbes	x														6	No
Milling	Introduction of metal pieces															6	No
Sieving Inspection and storage	Growth of microbes	x														6	No
Labeling and Packing	Introduction of foreign particles															6	No

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**HAZARD ANALYSIS OF ORGANIC COCONUT WATER**

Process Step	Possible Hazard	Type			Severity					Likely-hood of Occurrence					Hazard Score	Significant or not	
		M	C	P	1	2	3	4	5	1	2	3	4	5			
Receiving whole/de husked coconut	Presence of foreign materials			x	x											5	No
Drilling	Introduction of metal pieces			x			x									3	No
water collection	Introduction of fibers, shell pieces			x		x										2	No
Filtering	Survival of metal & other foreign particles			x			x									4	No
Cool Storage	Growth of microbes	x						x								20	Yes
Fat separator	introduction of metal pieces			x												1	No
Plate Heat Exchange	Survival of microbes	x					x									9	No
Ingredient mixing	Introduction of foreign matter			x		x										3	No
Batch mixing	Introduction of foreign matter	x														1	No
Homogenizing	Introduction of metal pieces			x												1	No
UHT treatment	Survival of microbes	x							x							12	Yes
Packing/ Labeling	Introduction of extraneous materials			x												8	No

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**HAZARD ANALYSIS- ORGANIC COCONUT MILK.**

Process Step	Possible Hazard	Type			Severity					Likely-hood of Occurrence					Hazard Score	Significant or not	
		M	C	P	1	2	3	4	5	1	2	3	4	5			
Receiving whole/de husked coconut	Presence of foreign materials			x	x											5	No
Pairing	Introduction microbes	x					x									6	No
Washing	Survival of microbes	x					x									6	No
Precutting & Hot water wash	Introduction of metal pieces			x			x									3	No
	Survival of microbes		x				x									6	No
Inspection and selection	Survival of microbes		x				x									6	No
Final cutting	Introduction of metal pieces			x				x								3	No
Steam blanching	Survival of microbes		x				x									6	No
Expelling	Introduction of metal pieces			x				x								3	No
Filtering	Introduction of metal pieces			x				x								3	No
Cool Storage	Growth of microbes	x							x							12	Yes
Ingredient mixing	Introduction of foreign matter			x						x						3	No

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**HAZARD ANALYSIS- ORGANIC COCONUT MILK.**

Batch mixing	Introduction of foreign matter	x								x								1	No
UHT treatment	Survival of microbes	x							x									12	Yes
Plate Heat Exchange	Survival of microbes	x																9	No
Homogenizing	Introduction of metal pieces																	1	No
Bulk storing	Growth of microbes	x																2	No
Filling, Seaming and canning	Introduction of foreign matter																	20	Yes
Retorting and cooling	Survival of microbes	x																20	Yes
Quarantining	Growth of microbes	x																5	No
Labeling & Packing	Introduction of foreign particles																	1	No

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