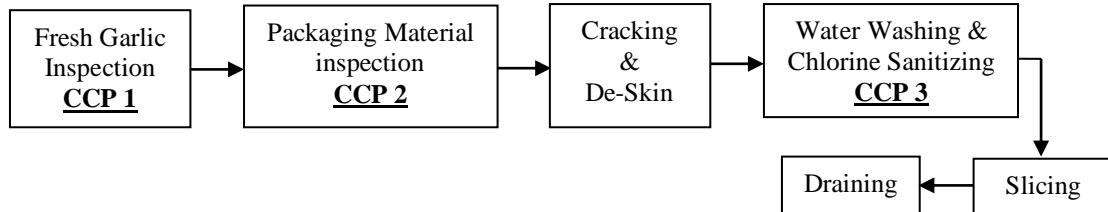


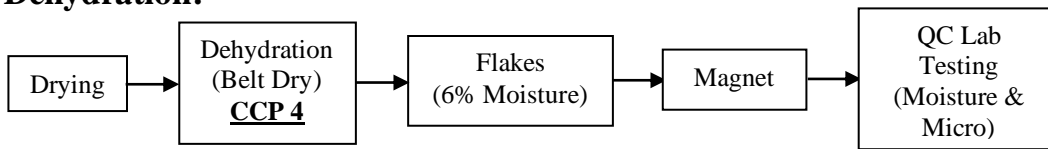


## Dehydrated Garlic (High Allicin) Process Flow and HACCP Diagram

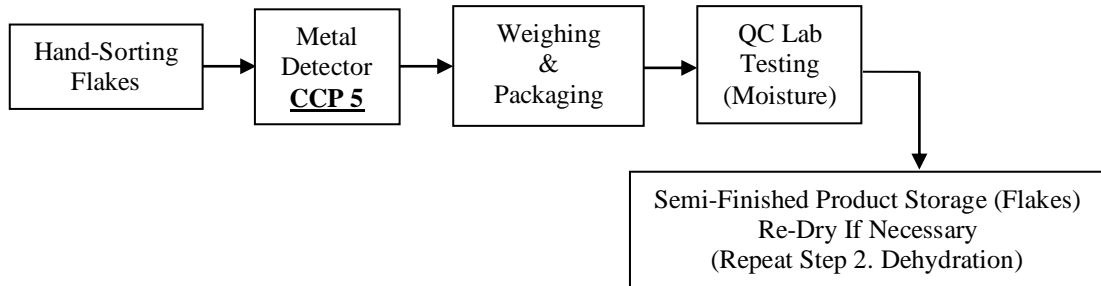
### 1. Raw Materials:



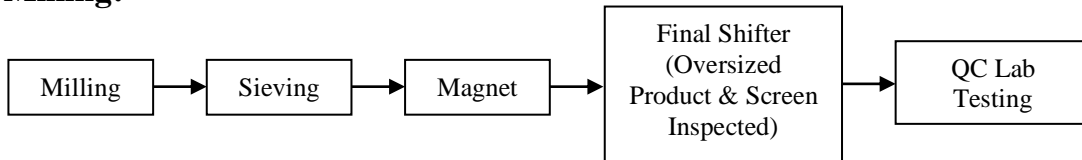
### 2. Dehydration:



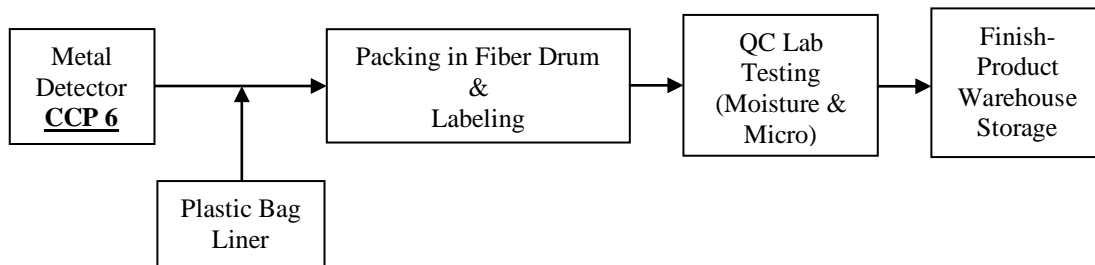
### 3. Sorting:



### 4. Milling:



### 5. Packing:





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**Note:**

**CCP 1:** Fresh Garlic Quality Inspection (Pesticide & Heavy Metal)

**CCP 2:** Inner Packaging Material Inspection (Food Grade Verification)

**CCP 3:** Disinfection with Chlorine (Submerge in 150-250 ppm Chlorine Solution for 20-30 min)

**CCP 4:** Drying Temperature & Time Control

**CCP 5:** Metal Detection before Milling (Fe ≥ 0.8 mm; Non-Fe ≥ 1.0 mm; Sus ≥ 1.0 mm)

**CCP 6:** Metal Detection before Packing (Fe ≥ 0.5 mm; Non-Fe ≥ 1.0 mm; Sus ≥ 1.0 mm)

CCP	Hazards Description Biological-B Chemical-C Physical-P	Critical Limits	Monitoring				Corrective Action	HACCP Record	Verification
			Object	Method	Frequency	Responsible Person			
Garlic Bulb Raw Material Inspection <u>CCP1</u>	C-Pesticide Residue; Heavy metal	Within FDA/EPA limitation for pesticide residues and heavy metal	Pesticide usage record for field; Prohibit using banned pesticide	Pesticide, heavy metal tested by 3 <sup>rd</sup> party lab	Every 300 MT of raw material	QA Inspector-Field	Any banned pesticide found or exceed standard, whole truck product will be rejected	Garlic Bulb Inspection Record; COA of Pesticide; Corrective Action	Inspect document daily
Inner Packing Material Inspection <u>CCP2</u>	C- Toxic Chemical	Comply with FDA regulations for food contact materials	Migration of chemical compounds	COA and 3 <sup>rd</sup> party testing report verification	Each lot	QC Technician	Reject supply from vendors who are not on pre-approved list and supply without quality COA or testing reports	Packaging material COA; 3 <sup>rd</sup> party testing reports	3 <sup>rd</sup> party testing reports inspection twice per year
Disinfection <u>CCP3</u>	B- Pathogen and micro-organism	Chlorine 150-250 ppm; Submerging time: 20-30 min	Chlorine concentration; Submerging time	pH indicator; Timer	Every batch	Cleaning workshop supervisor	Identify reason for chlorine concentration variation; Adjust to correct concentration; Make up for insufficient submerging time	CCP monitoring record	Verify micro lab testing report after each shift



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Drying <u>CCP4</u>	B- micro-organism growth led by high moisture content in food	Dehydration temperature: 55-65 C; Time: 2 batches per hour	Temperature Time	Temperature gauge; Timer	Continuous monitoring; Every 2 hours	Dehydration workshop supervisor	Maintenance team ensure working condition of temperature gauge and timer. Food quality inspection by QC technician	CCP monitoring record	QC technician verify drying temperature onsite; Food moisture content testing per shift
Metal Detection before Milling <u>CCP5</u>	P- Metals	Fe $\geq$ 0.8 mm Non-Fe $\geq$ 1.0 mm Sus $\geq$ 1.0 mm	Metal materials exceed critical limits	Metal detector; Magnets	Every 2 hours	Milling workshop supervisor	Stored unqualified product separately; Analyze the source of foreign material to prevent happening again	Metal Detector Record; Unqualified product safety report	Operators calibrate metal detector and magnets every 2 hours
Metal Detection before Packaging <u>CCP6</u>	P- Metals	Fe $\geq$ 0.5 mm Non-Fe $\geq$ 1.0 mm Sus $\geq$ 1.0 mm	Metal materials exceed critical limits	Metal detector; Magnets	Every 2 hours	Milling workshop supervisor	Stored unqualified product separately; Analyze the source of foreign material to prevent happening again	Metal Detector Record; Unqualified product safety report	Operators calibrate metal detector and magnets every 2 hours

Updated on 03/10/2020