速冻绿花菜工艺流程图

BQF BROCCOLI HACCP FLOW CHART

RAW MATERIAL INSPECTION 原料验收----------CCP1

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(STORAGE IN CHILLING ROOM) (高温库贮存)

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TRIMMING 分切&整理

↓

INSPECTION 检　验

↓

IMMERGING IN 2% SALT WATER 2%盐水浸泡

↓

CLEANING 清　洗

↓

BLANCHING 漂　烫----------CCP2

↓

COOLING 冷　却

↓

SELECTING&FORMING 挑选&成形

↓

FREEZING 冻　结

↓

GLAZING 包冰衣

↓

PACKAGING 包　装

↓

SEALING 成　箱

↓

CODING 盖　印

↓

METAL DETECTING 金属检测----------CCP3

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STOCK IN COLD STORAGE 入库冷藏

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