速冻马蹄片工艺流程图

IQF SLICEDWATERCHESTNUTS HACCP FLOW CHART

RAW MATERIAL INSPECTION	原料验收	----------CCP1
STORAGE IN CHILLING ROOM	高温库贮存	
BUBBLE WASHING	气动清洗	
FIRST BLANCHING(95~100℃, 4min)	预　煮	----------CCP2
COOLING	冷　却	
TRIMMING	修　整	
INSPECTION	检　验	
SLICING&SELECTING	切片&挑选	
SECOND BLANCHING(95~100℃, 1.5min)	漂　　烫	
COOLING	冷　　却	
DRAINING	沥　　水	
IQF FREEZING	IQF 冻结	
SELECTING	挑　　选	
WEIGHING&PACKAGING	称重&包装	
CODING	盖　印	
METAL DETECTING	金属检测	----------CCP3
STOCK IN COLD STORAGE	入库冷藏	

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