FLOW DIAGRAM

Natural

#	Step		Description
1	Receiving		Vetted by risk assessment in Vendor/Supplier Approval Program; COA required for all in-coming materials
2	Cold or Dry Storage		As per specification
3	Input Hopper & Vibratory Conveyor		Dischages product to inspection belt
4	Sorting / Cleaning		Visual and mechanical inspection; Removes FM & Defects
5	Dicing / Slicing		As required
6	Roasting	**CCP 1A**	Oil Roasting - Validated by the Almond Board of California Dry Roasting - Validated roasters located in Madera, CA
7	Cooling		Cools product to allow for handling or packaging
8	Inspection		Remove FM as required
9	Applicator		Apply slat, flavor, seasoning, antioxidant, and/or oil as per specification
10	Metal Detector	**CCP 2**	Removal of metal comtaminants (FE, Non-FE, & SS)
11	Packaging		Clean, new poly/foil liner, fill fiber case, tote, or lined super sack as per specification
12	PPO or Steam Treatment	**CCP 1B**	(If not previously treated)
13	Coding / Label Machine	**CCP 3**	Allergen labeling required (For retail products only)
14	Storage		Ambient or cold storage
15	Shipping		Pre-inspected trailers to customer. Custom seal on out-bound trailers/containers
16	Grinding		Reduce particle size to butter-like consistancy
17	Ingredient Mixing		Apply salt, flavor, seasoning, antioxidant, and/or oil as per specification
18	Cooling		Cools product to allow for handling or packaging
19	Metal Detector	**CCP 2**	Removal of metal comtaminants (FE, Non-FE, & SS)
20	Packaging		Pails, Drums, Jars, Pouches
21	Coding / Label Machine	**CCP 3**	Allergen labeling required (For retail products only)
22	Storage		Ambient or cold storage
23	Shipping		Pre-inspected trailers to customer. Custom seal on out-bound trailers/containers

Nut Butter