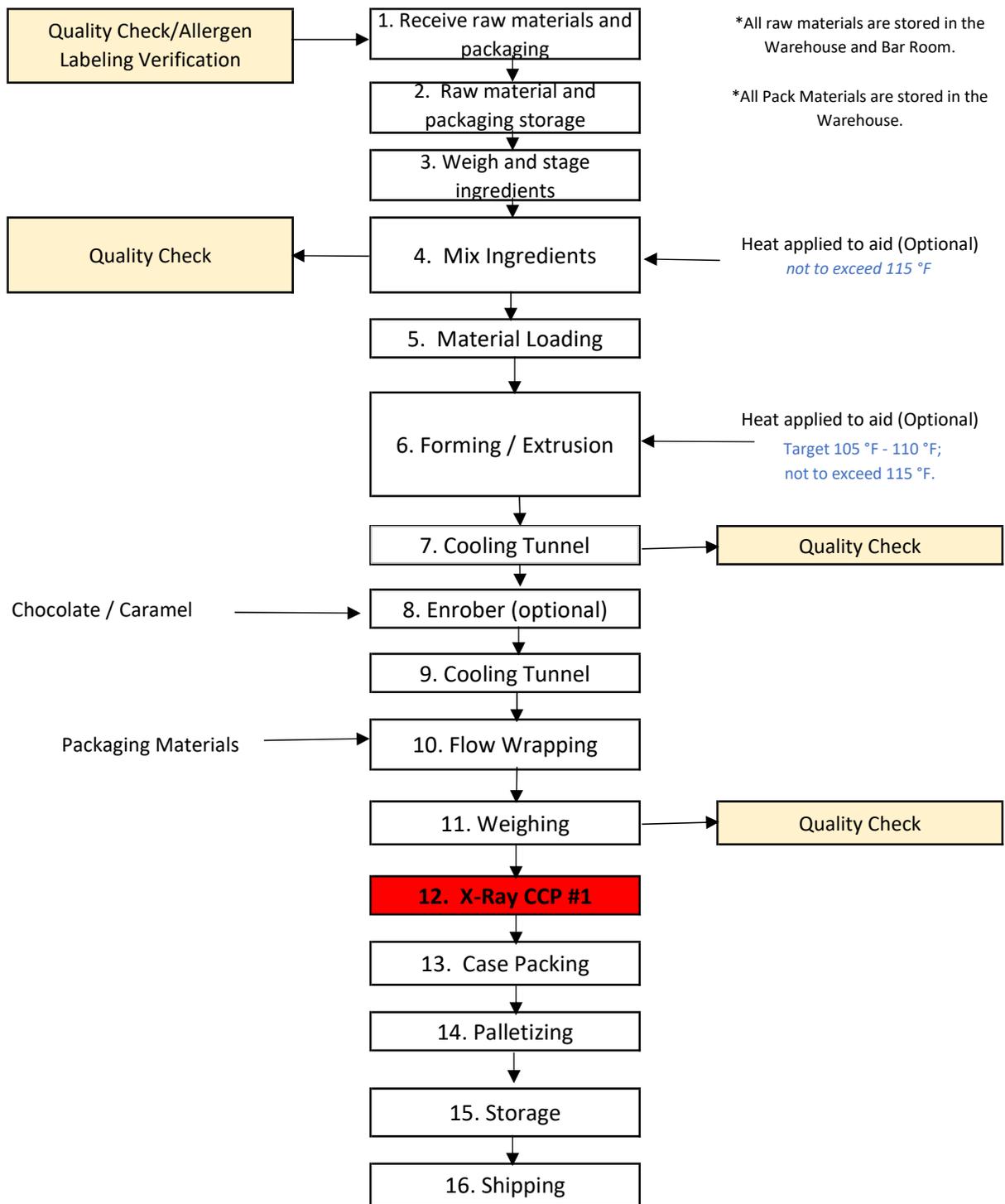


Bar flow chart

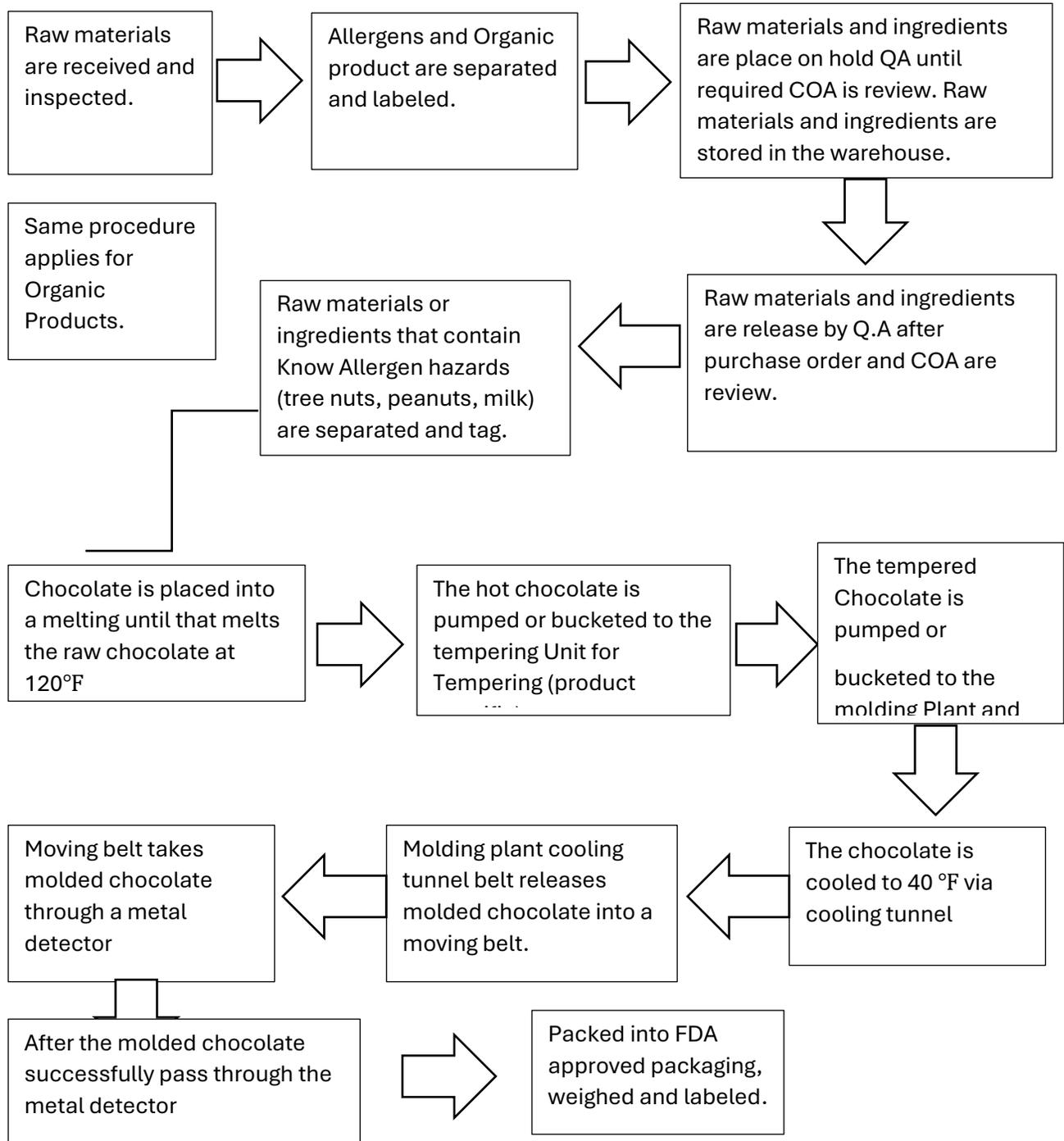


Verified: *Laura Hendricks*
Date: 11/4/2024

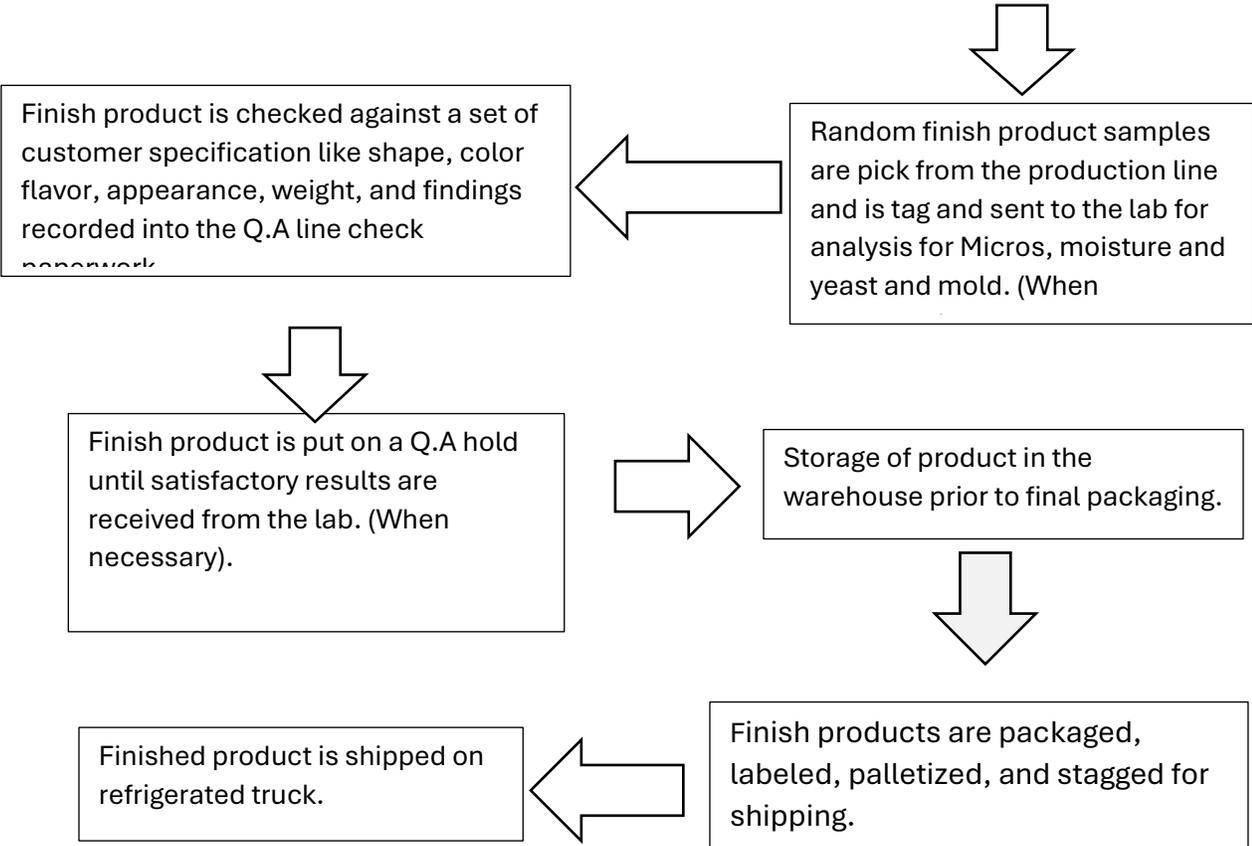
*No rework, no returns
CCP=Critical Control Point

PRODUCT(S):	Chocolate wedges, bars, truffles.
PLAN NAME:	Crown Chocolate Packaging
ADDRESS:	1239 S Swaner Road Salt Lake City UT 84104

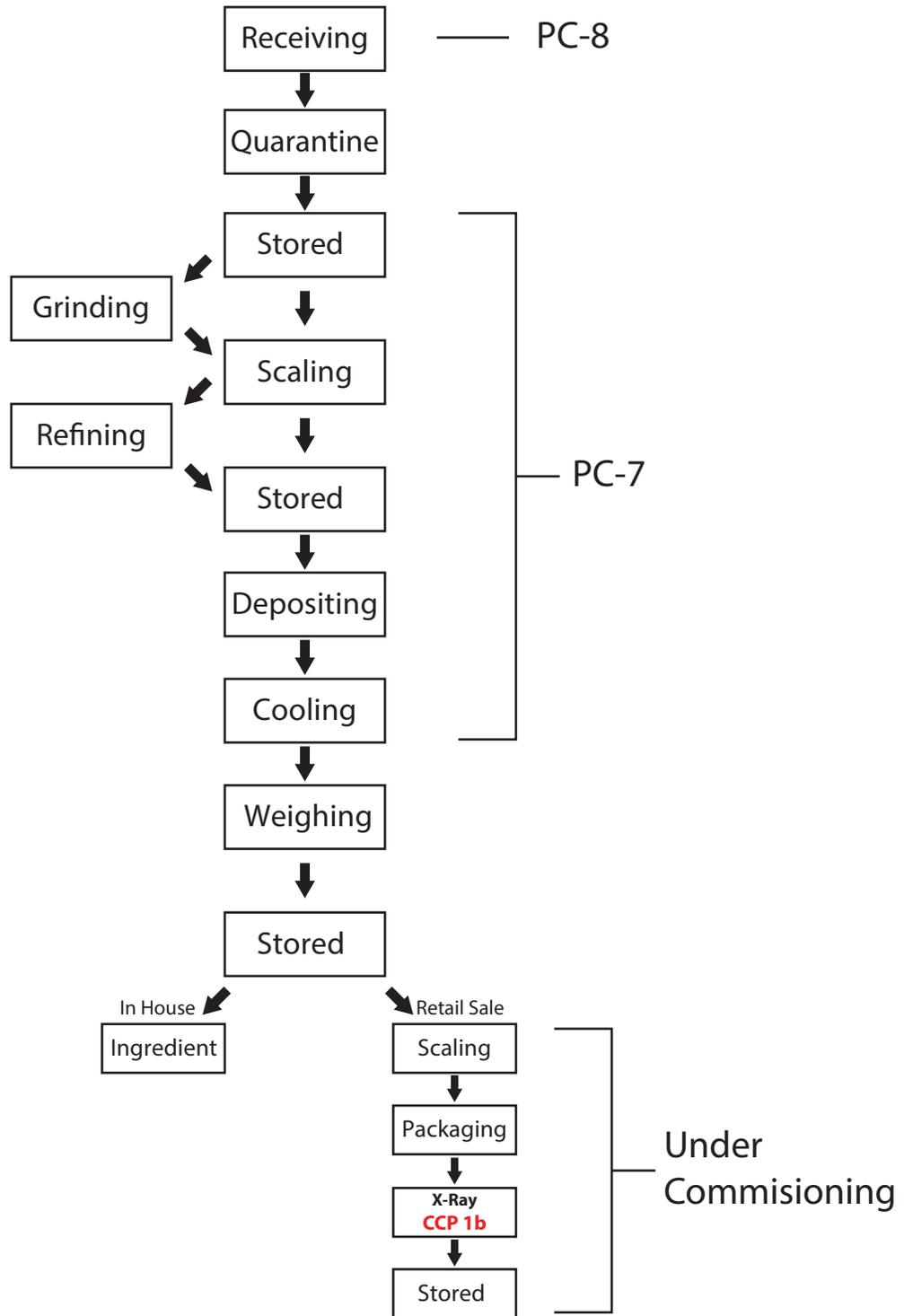
FLOW DIAGRAM



PRODUCT(S):	Chocolate wedges, bars, truffles.
PLAN NAME:	Crown Chocolate Packaging
ADDRESS:	1239 S Swaner Road Salt Lake City UT 84104



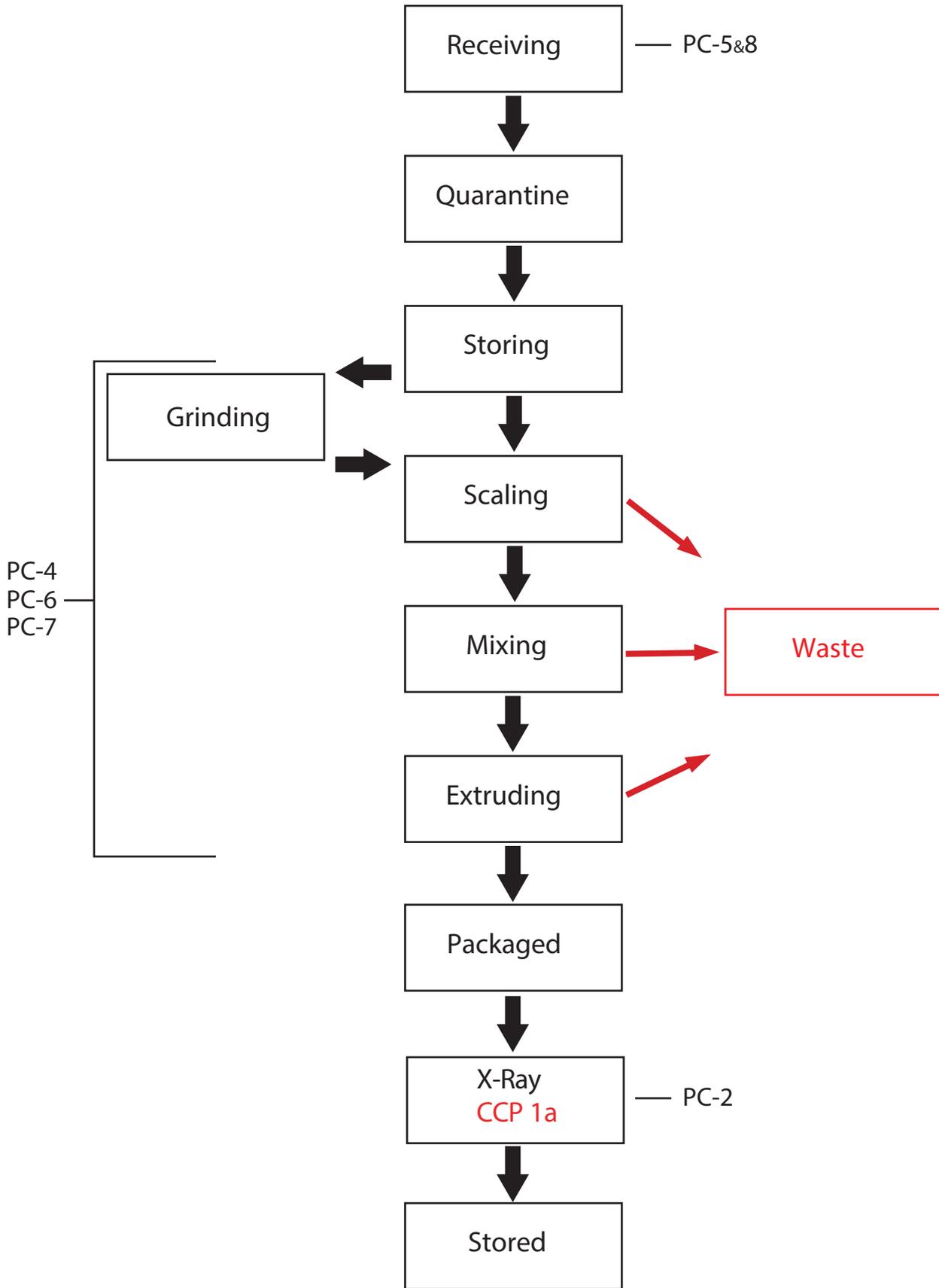
Bhu Chocolate Chips



HACCP Details	Kitchen Details
RM-Coco-Butter-Organic	Melt at 130° F
RM-Dominican Cacao Nibs	Grind the nibs in VCM grinder on setting 1 for 20 seconds, then grind on setting 2 for 30 seconds.
Kitchen/Production Temperature	<65°F

Version number 3.0 Updated 6/29/22
Flow Chart Fit Bars/Keto Bars/Bites

Jars



PC-4
PC-6
PC-7