

HAZARD ANALYSIS OF CHICKPEA CRISPS

INGREDIENT, PROCESSING STEP	POTENTIAL FOOD SAFETY HAZARDS INTRODUCED, CONTROLLED OR ENHANCED	DO ANY POTENTIAL FOOD SAFETY HAZARDS REQUIRE A PREVENTIVE CONTROL?		DECISION FOR PREVENTIVE CONTROL	PREVENTIVE CONTROL MEASURES, INCLUDED CCP, ALLERGENS AND OTHERS	IS THE PREVENTIVE CONTROL APPLIED AT THIS STEP?		IS CCP IN THIS STEP?
		YES	NO			YES	NO	
1	2	3	4	5	6	7	8	9
Receiving Raw materials	B – none		x					
	C – micotoxins (aflatoxins B1, B2, G1, G2, sum);	x		Suppliers audits, suppliers must submit laboratory test for every lot of raw materials.	Supply-chain programm. Control the package of every lot of raw materials and hygienic environment of transport conditions.		x	no
	C- pesticides	x		Grain raw materials are purchased only tested for pesticides, the supplier provides protocols for laboratory tests	Inspection of every lot of raw materials – documents verification, verification of transport conditions, inspection of package, sensory quality control of every lot of raw materials – Records in the Accepttance log of raw materials.			
	C- undeclared allergens	x		It is important to control that the raw materials delivered by suppliers meet the raw material specifications and that there are no undeclared allergens.	Supply-chain programm. Suppliers audits, documents, labels verification. All suppliers must declare all alergens and label every package. Receiving Raw materials process control.		x	No
	P – metal impurities	x		Metal particles may be present in the raw materials.	Supply-chain programm. Suppliers audits, laboratory test for every lot of raw materials.Documents verification of every lot of bulk raw materials.		x	No
Receiving Packaging materials	B		x					
	C - toxins	x		To prevent the migration of toxic substances into food, packaging must be made only of notified by SFVS substances.	By Supply-chain programm Suppliers audits, suppliers must submit Declaration of Conformity for every lot of package materials.Inspection of every lot of package materials – documents		x	No

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					verification, verification of transport conditions, inspection of package, Records in the Acceptance log of package materials. Receiving Raw materials process control.			
	P		x					
Storage of raw materials	B		x	All raw materials are dry, non perishable goods.	Control of storage conditions – humidity and temperature.		x	No
	C - aflatoxins		x	Short storage time and proper storage conditions (dry, well-ventilated warehouse) prevent the formation of aflatoxins. Raw materials must be consumed by Best before date.	Control of storage conditions – humidity and temperature and Best before date. Allergens must be stored separately.		x	no
	P		x	All raw materials are stored in the hygienic environment.	Preventive Sanitation program		x	No
Storage of package materials	B, C, P		x	In suitable storage conditions and hygienic environment package materials must be consumed by Best before date.	Control of storage conditions – humidity and temperature. Preventive Sanitation program		x	No
Pellets production	P – metal impurities	x		Pushing all raw materials through magnetic filters.	Control of magnetic filters.		x	No
Delivery Packaging materials to production	C- undeclared allergens	x		Verify whether the appropriate packaging with the composition of the product and allergens has been delivered for the packaging of a specific product.	Allergens Control - Records „Allergen label verification upon receipt and application to product“	x		CCP3
Preparing pellets mixture	B – microbiological contamination of drinking water	x		Drinking water system maintenance must be in progress.	Drinking water program Laboratory tests of drinking water once a year.		x	No
	C, P		x					
Pouring mixture to extruder	P - metal impurities	x		Pushing all mixtures through magnetic filters.	Control of magnetic filters.		x	No
Extrusion	C- acrylamide	x		Extrusion at high temperatures for a long time can form acrylamides.	Process control Control of temperature and extrusion time of every lot of production.	x		CCP1

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					Records in Product Sheets.			
Seasoning	C – allergens cross-contact	x		Allergens cross-contact must be eliminated in this step.	Allergens control Equipment cleaning after each production with steam generator. Cleaning validation with ALLER Snap allergens tests - testing for allergen protein residues on food contact surfaces with the AllerSnap surface before each production. Records.		x	No
Packing of final product	B	x		Ensuring hygiene conditions	Preventive Sanitation program.		x	No
	C – allergens cross-contact	x		Allergens cross-contact must be eliminated in this step.	Allergens control Equipment cleaning after each production with steam generator. Cleaning validation with ALLER Snap allergens tests - testing for allergen protein residues on food contact surfaces with the AllerSnap surface before each production. Records.		x	No
	P – metal impurities	x		Metal detection of all final products.	Process control Execution of equipment maintenance program. Records. Disposal of the detected product. Records.	x		CCP2
Quality control of final product	B, C, P	x			Sensory verification of every lot of final product. Control of labeling every lot of final product. Laboratory test once a year and when changed the recipe, raw materials, technological process.		x	No
Storage of final product	B, C, P	x		Control of suitable storage conditions and hygienic environment.	Control of storage conditions – humidity and temperature. Preventive Sanitation program		x	No
Distribution	C, P	x		Control of transport conditions.			x	No

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