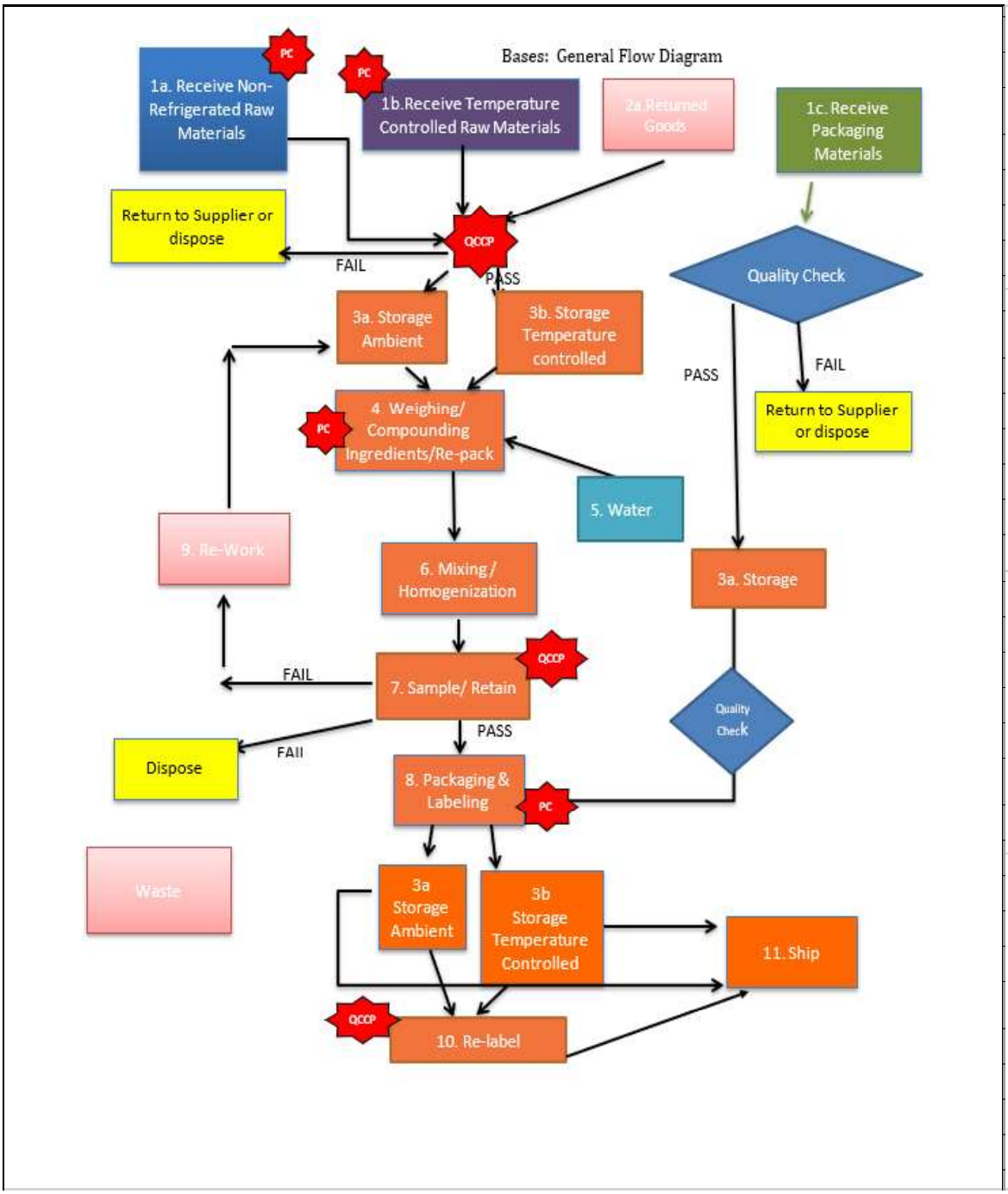
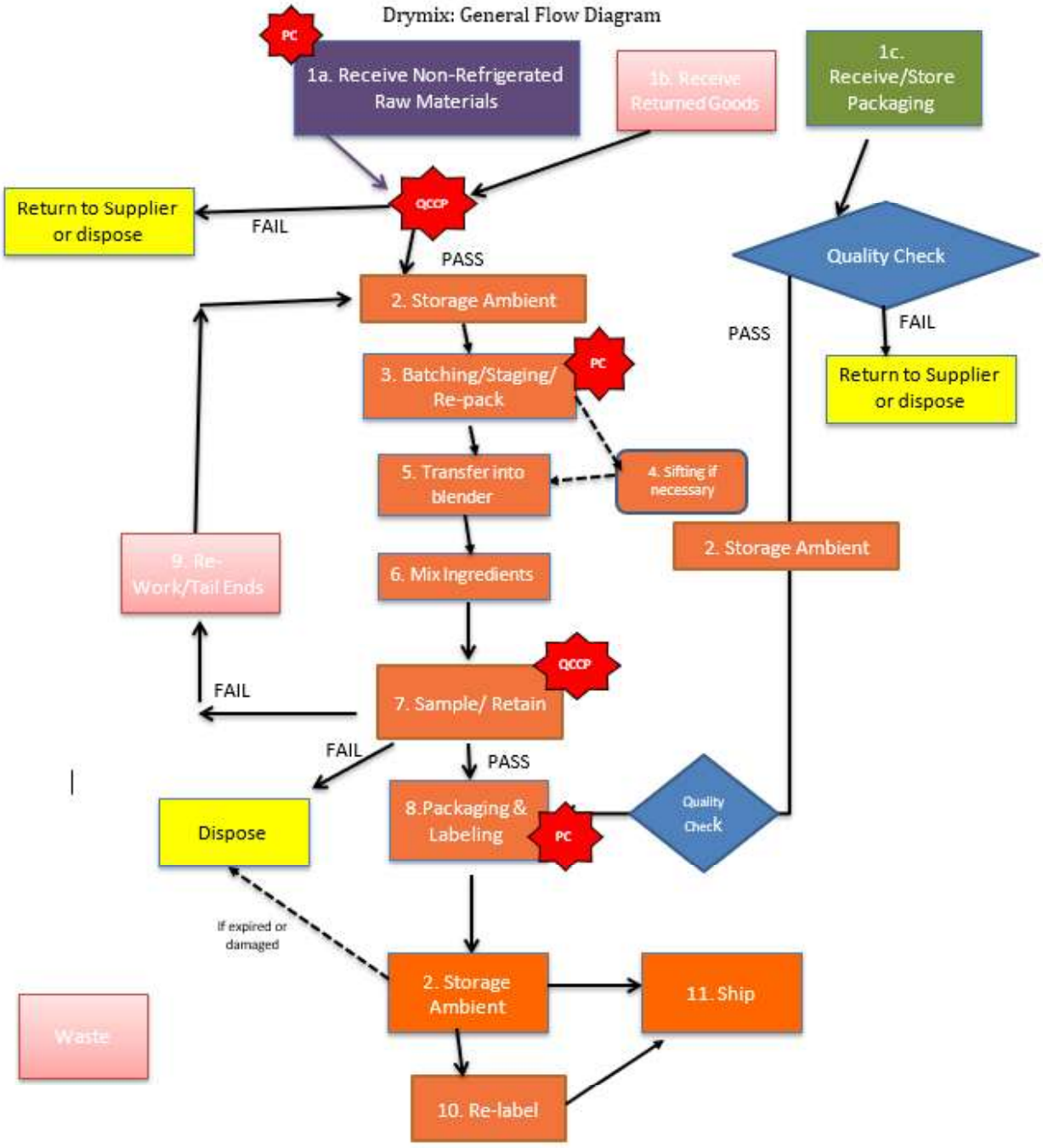
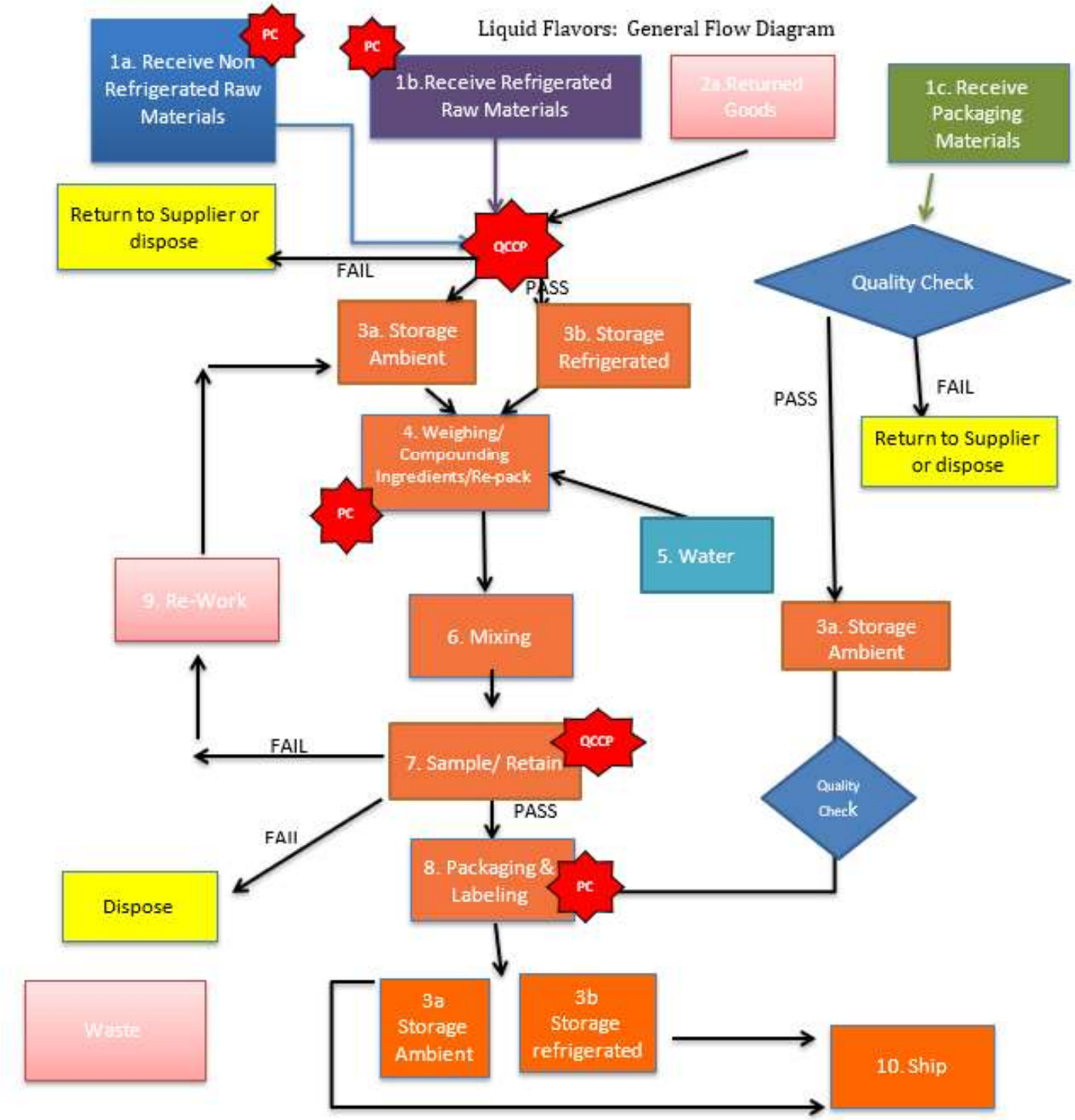
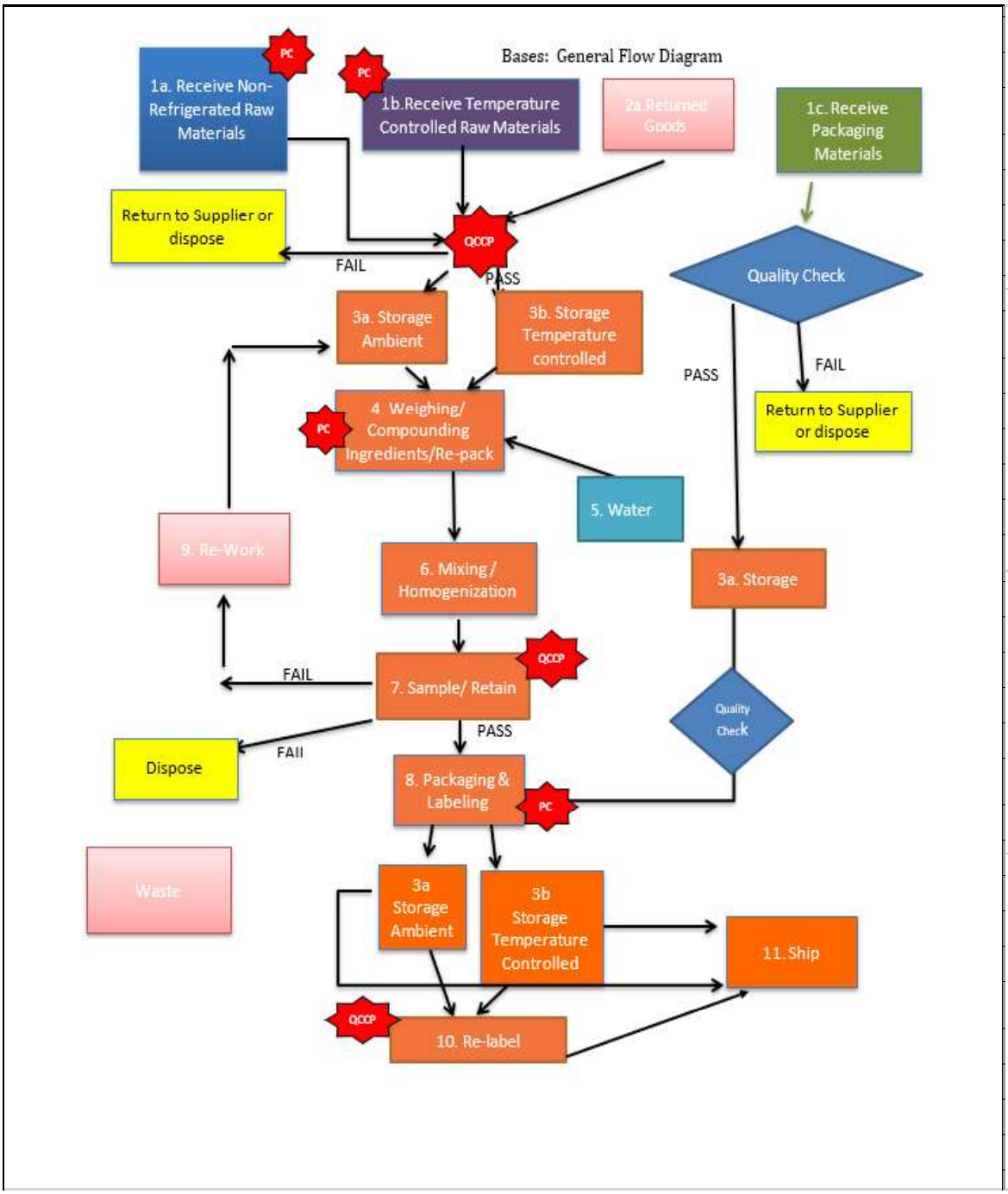
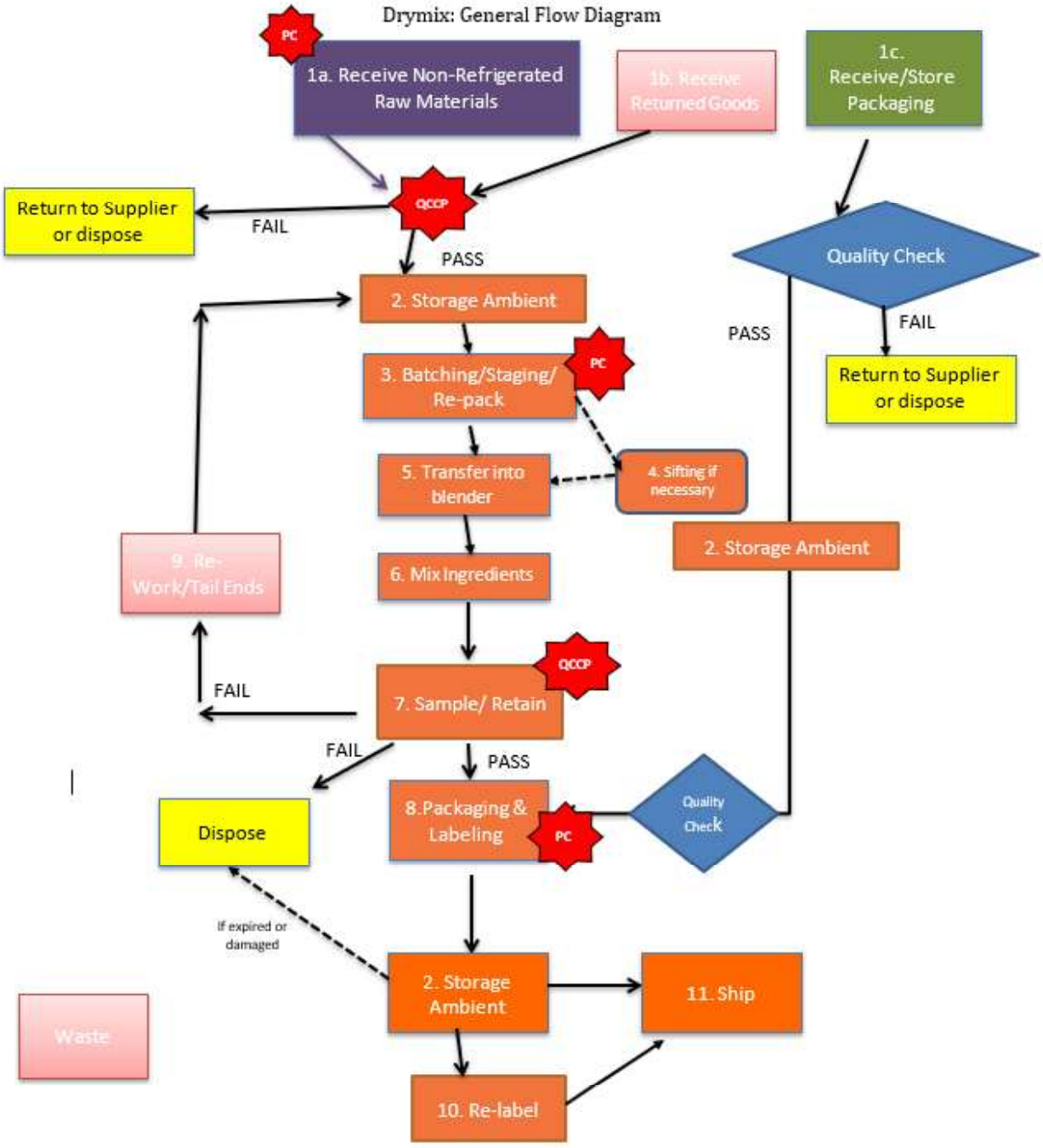
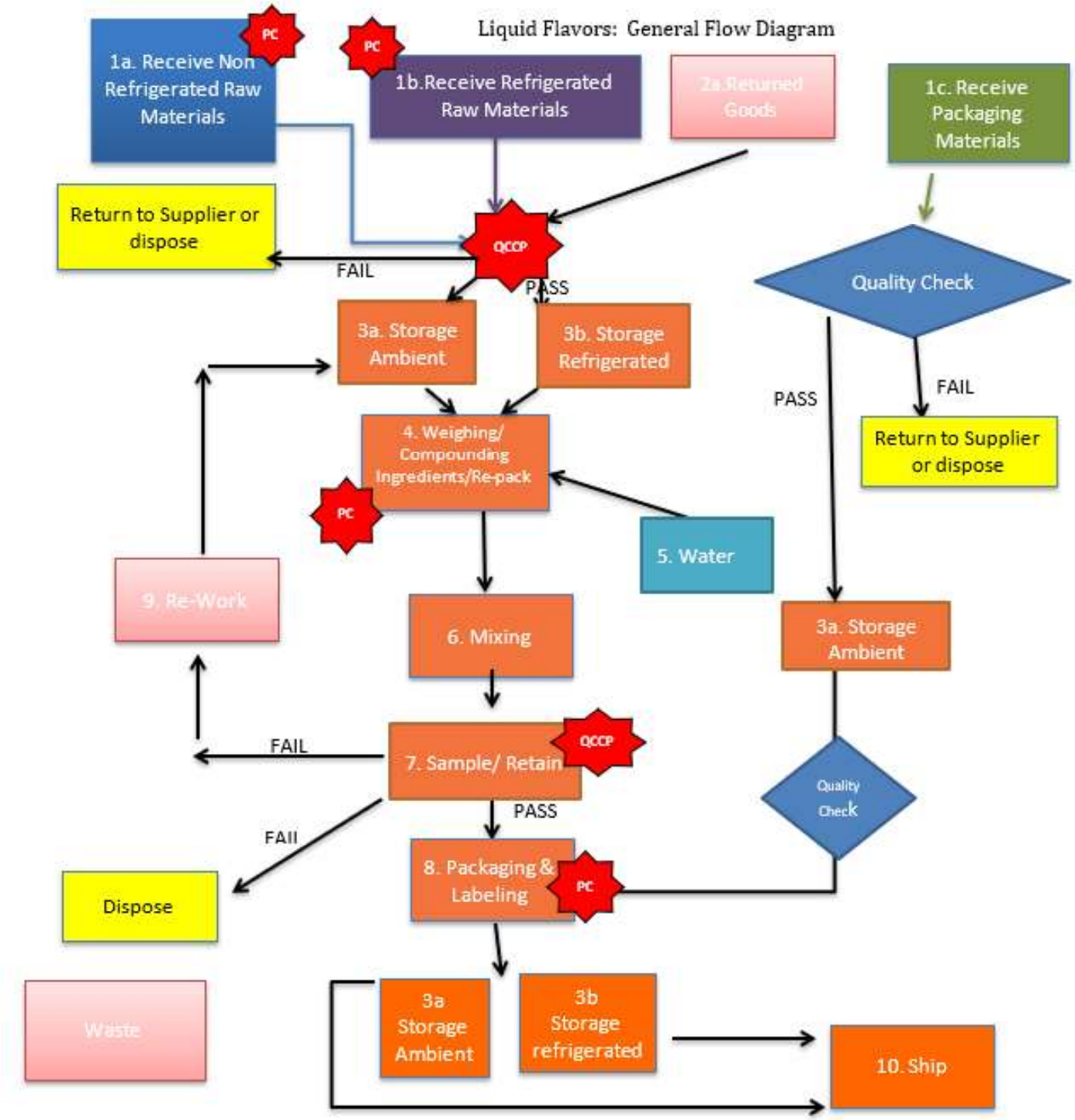

Bases: General Flow Diagram
1a. Receive Non-Refrigerated Raw Materials
PC
1b.Receive Temperature Controlled Raw Materials
PC
2a.Returned Goods
1c. Receive Packaging Materials
Return to Supplier or dispose
QCCP
FAIL
PASS
Quality Check
3a. Storage Ambient
3b. Storage Temperature controlled
PASS
FAIL
Return to Supplier or dispose
4. Weighing/ Compounding Ingredients/Re-pack
PC
5. Water
9. Re-Work
6. Mixing / Homogenization
3a. Storage
QCCP
7. Sample/ Retain
FAIL
Quality Check
PASS
Dispose
FAII
8. Packaging & Labeling
PC
Waste
3a Storage Ambient
3b Storage Temperature Controlled
11. Ship
QCCP
10. Re-label

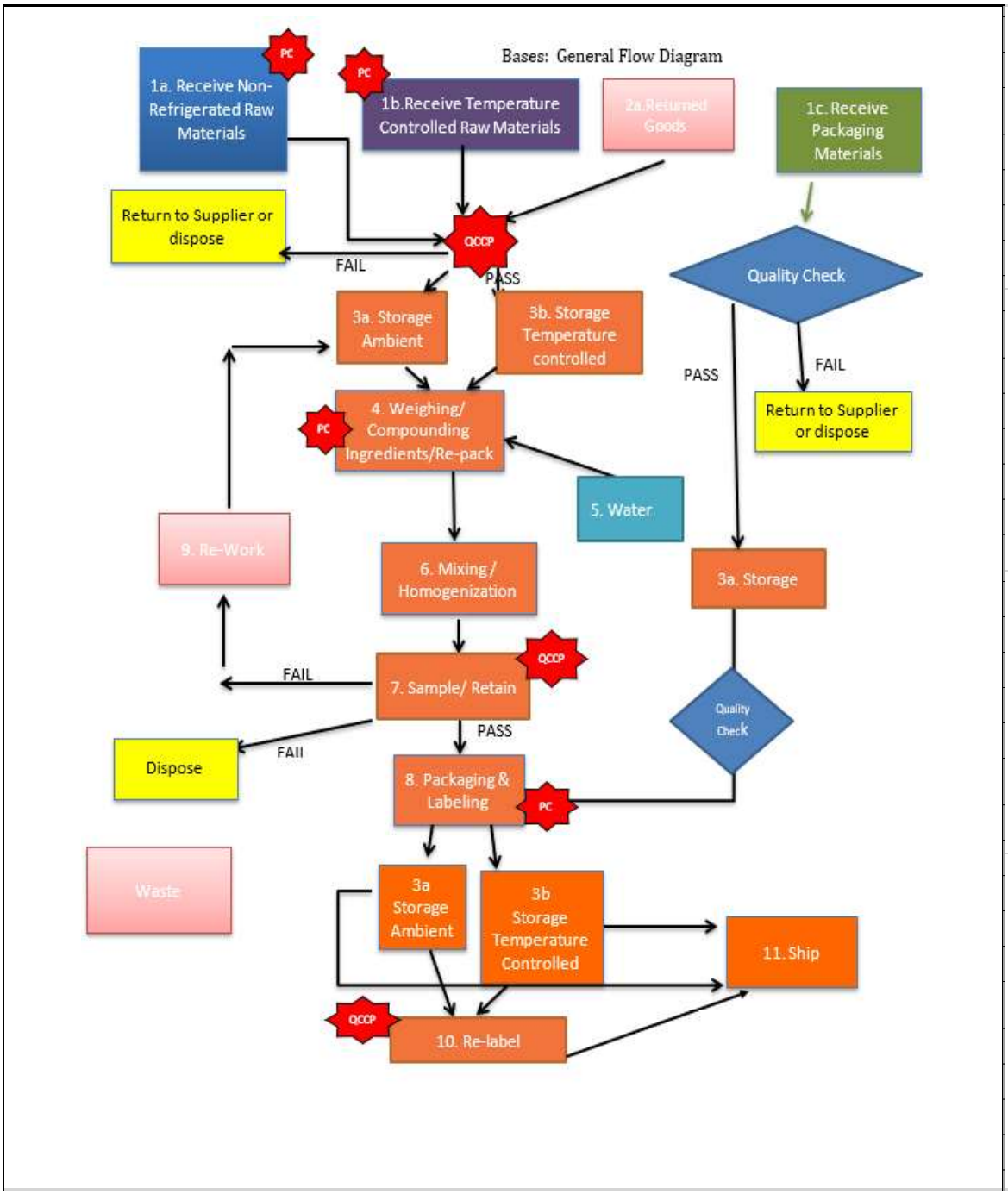

Drymix: General Flow Diagram
PC
1a. Receive Non-Refrigerated Raw Materials
1b. Receive Returned Goods
1c. Receive/Store Packaging
QCCP
Return to Supplier or dispose
FAIL
PASS
Quality Check
2. Storage Ambient
PASS
FAIL
3. Batching/Staging/ Re-pack
PC
Return to Supplier or dispose
5. Transfer into blender
4. Sifting if necessary
2. Storage Ambient
9. Re-Work/Tail Ends
6. Mix Ingredients
QCCP
7. Sample/ Retain
FAIL
FAIL
PASS
Dispose
8.Packaging & Labeling
PC
Quality Check
If expired or damaged
2. Storage Ambient
11. Ship
Waste
10. Re-label

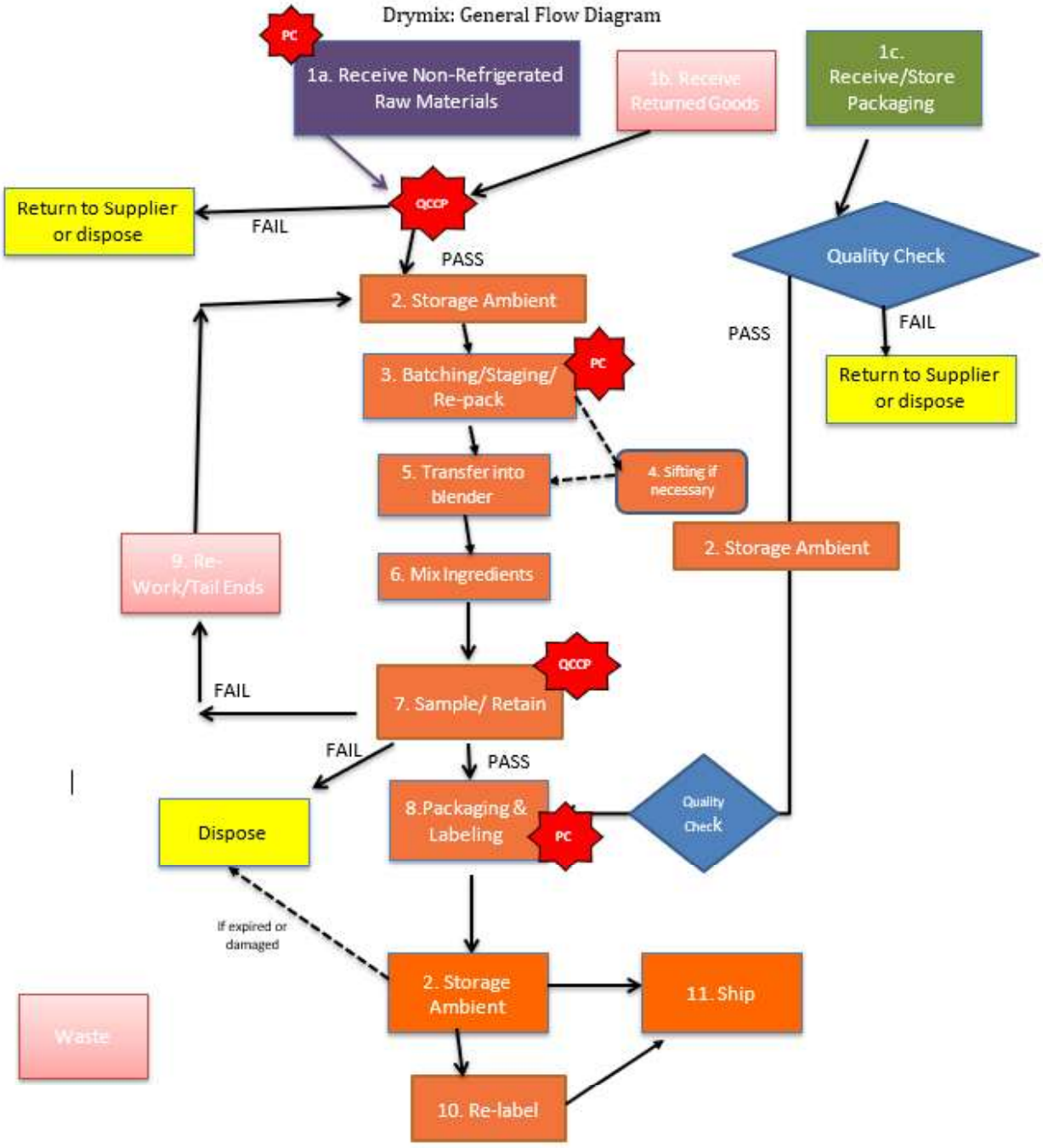

Liquid Flavors: General Flow Diagram
1a. Receive Non Refrigerated Raw Materials
PC
PC
1b.Receive Refrigerated Raw Materials
2a.Returned Goods
1c. Receive Packaging Materials
Return to Supplier or dispose
QCCP
FAIL
PASS
Quality Check
3a. Storage Ambient
3b. Storage Refrigerated
PASS
FAIL
Return to Supplier or dispose
4. Weighing/ Compounding Ingredients/Re-pack
PC
5. Water
9. Re-Work
6. Mixing
3a. Storage Ambient
FAIL
7. Sample/ Retain
QCCP
Quality Check
PASS
FAIL
8. Packaging & Labeling
PC
Dispose
Waste
3a Storage Ambient
3b Storage refrigerated
10. Ship

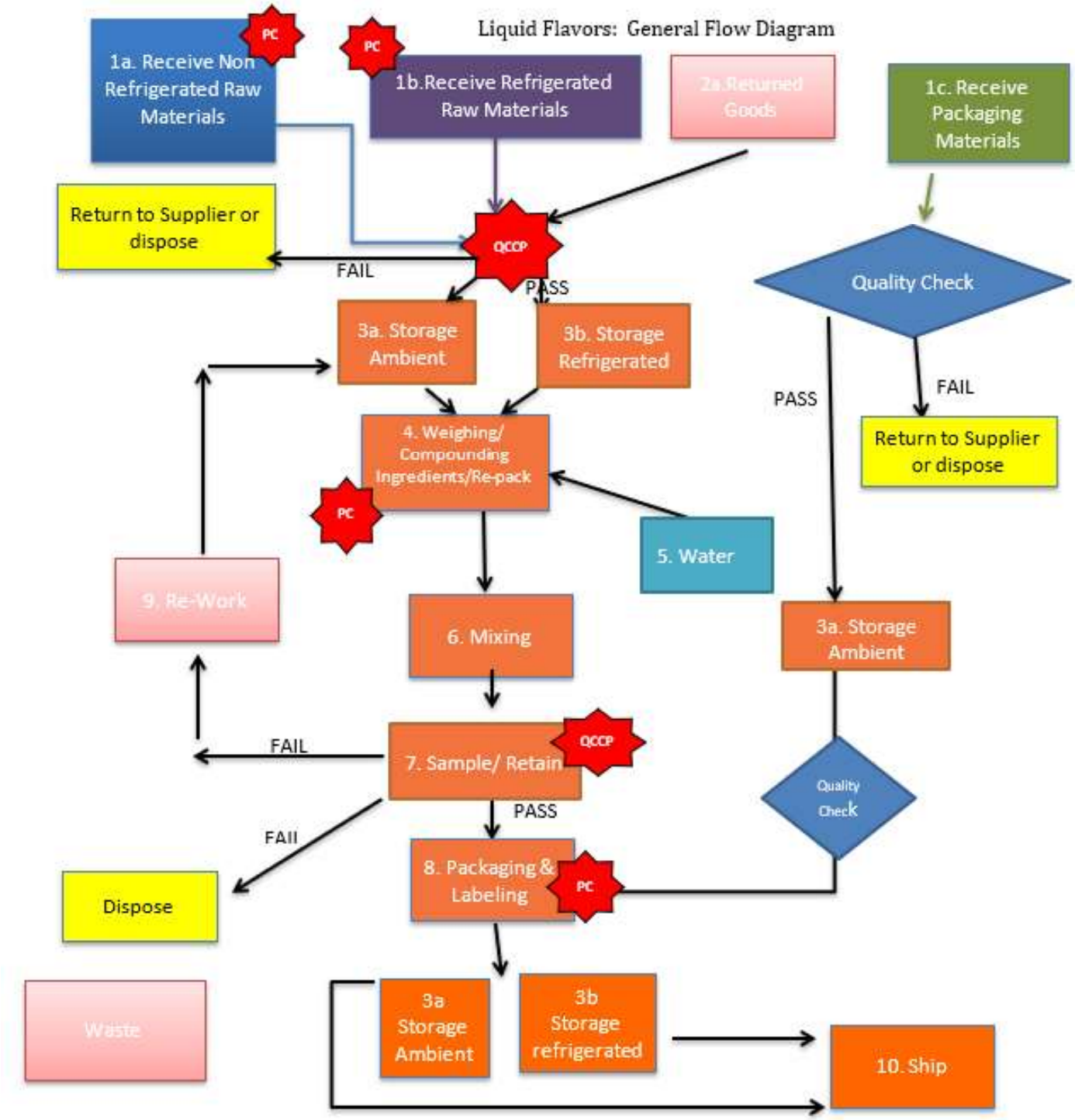

Bases: General Flow Diagram
1a. Receive Non-Refrigerated Raw Materials
PC
1b.Receive Temperature Controlled Raw Materials
PC
2a.Returned Goods
1c. Receive Packaging Materials
Return to Supplier or dispose
QCCP
FAIL
PASS
Quality Check
3a. Storage Ambient
3b. Storage Temperature controlled
PASS
FAIL
Return to Supplier or dispose
4. Weighing/ Compounding Ingredients/Re-pack
PC
5. Water
9. Re-Work
6. Mixing / Homogenization
3a. Storage
QCCP
7. Sample/ Retain
FAIL
Quality Check
PASS
Dispose
FAII
8. Packaging & Labeling
PC
Waste
3a Storage Ambient
3b Storage Temperature Controlled
11. Ship
QCCP
10. Re-label


Drymix: General Flow Diagram
PC
1a. Receive Non-Refrigerated Raw Materials
1b. Receive Returned Goods
1c. Receive/Store Packaging
QCCP
Return to Supplier or dispose
FAIL
PASS
Quality Check
2. Storage Ambient
PASS
FAIL
3. Batching/Staging/ Re-pack
PC
Return to Supplier or dispose
5. Transfer into blender
4. Sifting if necessary
2. Storage Ambient
9. Re-Work/Tail Ends
6. Mix Ingredients
QCCP
7. Sample/ Retain
FAIL
FAIL
PASS
Dispose
8.Packaging & Labeling
PC
Quality Check
If expired or damaged
2. Storage Ambient
11. Ship
Waste
10. Re-label


Liquid Flavors: General Flow Diagram
1a. Receive Non Refrigerated Raw Materials
PC
PC
1b.Receive Refrigerated Raw Materials
2a.Returned Goods
1c. Receive Packaging Materials
Return to Supplier or dispose
QCCP
FAIL
PASS
Quality Check
3a. Storage Ambient
3b. Storage Refrigerated
PASS
FAIL
Return to Supplier or dispose
4. Weighing/ Compounding Ingredients/Re-pack
PC
5. Water
9. Re-Work
6. Mixing
3a. Storage Ambient
FAIL
7. Sample/ Retain
QCCP
Quality Check
PASS
FAIL
8. Packaging & Labeling
PC
Dispose
Waste
3a Storage Ambient
3b Storage refrigerated
10. Ship


Bases: General Flow Diagram
1a. Receive Non-Refrigerated Raw Materials
PC
1b.Receive Temperature Controlled Raw Materials
PC
2a.Returned Goods
1c. Receive Packaging Materials
Return to Supplier or dispose
QCCP
FAIL
PASS
Quality Check
3a. Storage Ambient
3b. Storage Temperature controlled
PASS
FAIL
Return to Supplier or dispose
4. Weighing/ Compounding Ingredients/Re-pack
PC
5. Water
9. Re-Work
6. Mixing / Homogenization
3a. Storage
QCCP
7. Sample/ Retain
FAIL
Quality Check
PASS
Dispose
FAII
8. Packaging & Labeling
PC
Waste
3a Storage Ambient
3b Storage Temperature Controlled
11. Ship
QCCP
10. Re-label


Drymix: General Flow Diagram
PC
1a. Receive Non-Refrigerated Raw Materials
1b. Receive Returned Goods
1c. Receive/Store Packaging
QCCP
Return to Supplier or dispose
FAIL
PASS
Quality Check
2. Storage Ambient
PASS
FAIL
3. Batching/Staging/ Re-pack
PC
Return to Supplier or dispose
5. Transfer into blender
4. Sifting if necessary
2. Storage Ambient
9. Re-Work/Tail Ends
6. Mix Ingredients
QCCP
7. Sample/ Retain
FAIL
FAIL
PASS
Dispose
8.Packaging & Labeling
PC
Quality Check
If expired or damaged
2. Storage Ambient
11. Ship
Waste
10. Re-label


Liquid Flavors: General Flow Diagram
1a. Receive Non Refrigerated Raw Materials
PC
PC
1b.Receive Refrigerated Raw Materials
2a.Returned Goods
1c. Receive Packaging Materials
Return to Supplier or dispose
QCCP
FAIL
PASS
Quality Check
3a. Storage Ambient
3b. Storage Refrigerated
PASS
FAIL
Return to Supplier or dispose
4. Weighing/ Compounding Ingredients/Re-pack
PC
5. Water
9. Re-Work
6. Mixing
3a. Storage Ambient
FAIL
7. Sample/ Retain
QCCP
Quality Check
PASS
FAIL
8. Packaging & Labeling
PC
Dispose
Waste
3a Storage Ambient
3b Storage refrigerated
10. Ship