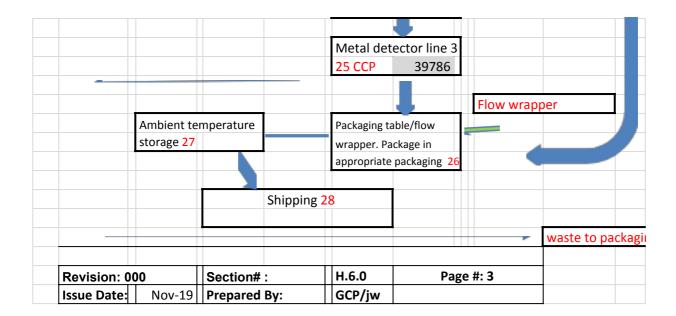
		<b>Process</b>	Flow Dia	agram LII	NE 1		
March 01 20	017	Receiving I	ngredients				
		& Incoming				1(a)	
Sanitation Ch	emicals	General		Organic In	gredients	П	1
separate deli		Ingredient	rc 3	Separate p			
other ingredi		ingredien	.3 5	Separate	Junet 4		-
other ingreat	L						
Carritatian Cl		Conoralin	gradiants	Organia d	osignated		
Sanitation Ch			gredients	Organic de			0
storage ( lock	leu ) b	pallet stor	age /	pallet stor	age 8	Ш	9
				4			
				4			
Water		Scaling ing			Scaling ingi		
10		for waffle	batter 11		for filling 1	2	
Mixer			Rework 13		-	Mixer /	
	Waffle bat	ter blended		Filling ingr		Kettle	
	in mixer 14	4		in mixer/k	ettle 15		
Oven					4	Dispenser	
	Batter in	waffle dye		Filling pun	nped to		
	press mo			dispenser		4	
		4			-		
	Batter ba	ked in	_	Hot filling di	spensed		
	waffle ov		Rework	on base of w			
Punch					ng machine 19		
Conveyor	Baked wa	ffle cut	Waste				
conveyor		conveyor 20		Unner wa	ffle placed	compresse	d air
	on panen	CONVEYOR Z		on waffle	21	0.01 micro	
				On wante	21	0.01 1111010	'
	\Maffle elie	ad through				Cooler	1
		ed through		Waffles co	oling in	Coolei	
	middle on conveyor 2						
	conveyor 2			טומטנ נטטונ	er system 2		
Clinica				Comment	to	Conveyor	1
Slicing				Conveyor			
conveyor				packaging			
				flow wrap	per 24		
					ector line 1		
				25 CCP	14728		
					•	Flow wrap	per
		emperature		Packaging ta	ble/flow		
	storage 27			wrapper. Pa	ckage in		
				appropriate	packaging 26		
			Shipping 2	8			
		1					waste to pag

		Process	Flow Dia	agram LI	NE 2	
March 01 20	017	Receiving I	ngredients			
			g Material 1			1(a)
Sanitation Ch	emicals	General		Organic I	ngredients	
separate deli	very from	Ingredien	ts 3	Separate		
other ingredi						
Sanitation Ch	emicals	General in	ngredients	Organic o	lesignated	ii .
storage ( lock		pallet sto		pallet sto		
				4		
					3	- 3
Water		Scaling in	gredients		Scaling ingr	edients
10		for waffle	_		for filling 1	
10		13. 1.01110	,		121	
Mixer			Rework 13	3		Mixer /
	Waffle batt	er blended		Filling ing	redients	Kettle
	in mixer 14		*	in mixer/		
				IIIIACI/		
Oven						Dispenser
Oven	Batter in v	vaffle dve		Filling pu	mned to	Бізрепізеі
	press mou			dispense		
	press mod			uisperisei	unit 17	
	Batter bak	od in		Link filling of	liananaal	
1	waffle ove		Rework	Hot filling d		
Punch	warne ove	11 10	Rework	on base of	marrie ing machine 19	
	Baked waf	ffloout	Waste	on dispensi	ing macrime 19	
Conveyor				l long on	ffla placed	1
	on punch	conveyor 2	<u> </u>		affle placed	compresse
				on waffle	21	0.01 micro
			,			
	Waffle slice			144 55		Cooler
	middle on s			Waffles c	-	
	conveyor 2			blast coo	ler system 23	
						Conveyor
Slicing				Conveyor		
conveyor					g table or	
				flow wra	oper <mark>24</mark>	
					•	
					tector line 2	
				25 CCP	14951	
					4	Flow wrap
	Ambient te	mperature		Packaging t	able/flow	
	storage 27			wrapper. Pa		
					e packaging 26	
			Shipping 2	8		
			- QAd	-		

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waste to pack	cagi	ng area

Revision: 0	<u>03 Jan 201</u>	Section#	:	10.5.0	Pag	e #: 1	
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		Drocess	Flow Dia	agram III	NF 3		
	\4.7			agrain Li	INL J		
march 01 20	)1/		ngredients				
		& Incoming	g Material 1			1(a)	
			-	_ <b>4</b>		-	
Sanitation Ch		General			ngredients		
separate deli		Ingredien	ts 3	Separate	pallet 4	Ц	
other ingredi	ents 2						
Sanitation Ch			ngredients		esignated		
storage ( lock	ed ) 6	pallet sto	rage 7	pallet sto	rage 8	<u> </u>	9
				4	•	•	
Water		Scaling in	gredients		Scaling ingr	edients	
10		for waffle	batter 11		for filling 12	2	
Mixer		-	Rework 13			Mixer /	
	Waffle batt	er blended		Filling ing	redients	Kettle	
	in mixer 14			in mixer/l	kettle 15		
Oven					4	Dispenser	
	Batter in w	vaffle dye		Filling pur	nped to		
	press mou			dispenser			
		-			-		
	Batter bak	ed in	_	Hot filling d	ispensed		
	waffle ove		Rework	on base of v			
Punch		J	- 12.11	_	ng machine 19		
Conveyor	Baked waf	fle cut	Waste				
30		conveyor 2		Unner wa	ffle placed	compressed	air
	on parient	23.170,01 2		on waffle	21	0.01 micron	un .
				On wante		U.UI IIICIUII	
	Maffla alica	d +b=0::= -				Cooler	
	Waffle slice			Mafflas =	ooling is	COOIEI	
		uring	I	Waffles co			
	middle on s	_		ا المالمال		)	
	conveyor 2	_		blast cool	er system 23		
		_			4	Conveyor	
Slicing conveyor		_		Conveyor	to		

Revision: 003 Jan 2	2018 Section# :	10.5.0	Page #: 2
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Approved By:			



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