04/05/19

Process Flow Diagram:

<u>Product Name</u>: Organic Kombucha

RECEIVING OF RAW INGREDIENTS & MATERIALS	All items received are checked for infestation, contamination, and adherence to product specifications.
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STORAGE OF RAW INGREDIENTS & MATERIALS	All raw ingredients are stored under refrigeration and packaging materials are stored in dry warehouse.
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WEIGHING, COMBINING & BREWING TEA INGREDIENTS	All bulk ingredients are measured to +/- 1% and combined for brewing of tea.
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PORTIONING, STORAGE & FERMENTATION OF TEA	Brewed tea is portioned into containers and stored in fermentation room.
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MIXING FERMENTED TEA & INGREDIENTS OF KOMBUCHA	Fermented tea and other ingredients are mixed to make the kombucha product.
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FOREIGN MATTER PREVENTION & PACKAGING PROCESS	Product mixture is passed through filtration system, poured into bottles, capped, coded, and packaged.
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PALLETIZATION, STORAGE & SHIPPING OF FINISHED GOODS	All products are palletized, wrapped, stored, and shipped at refrigerated temperatures.