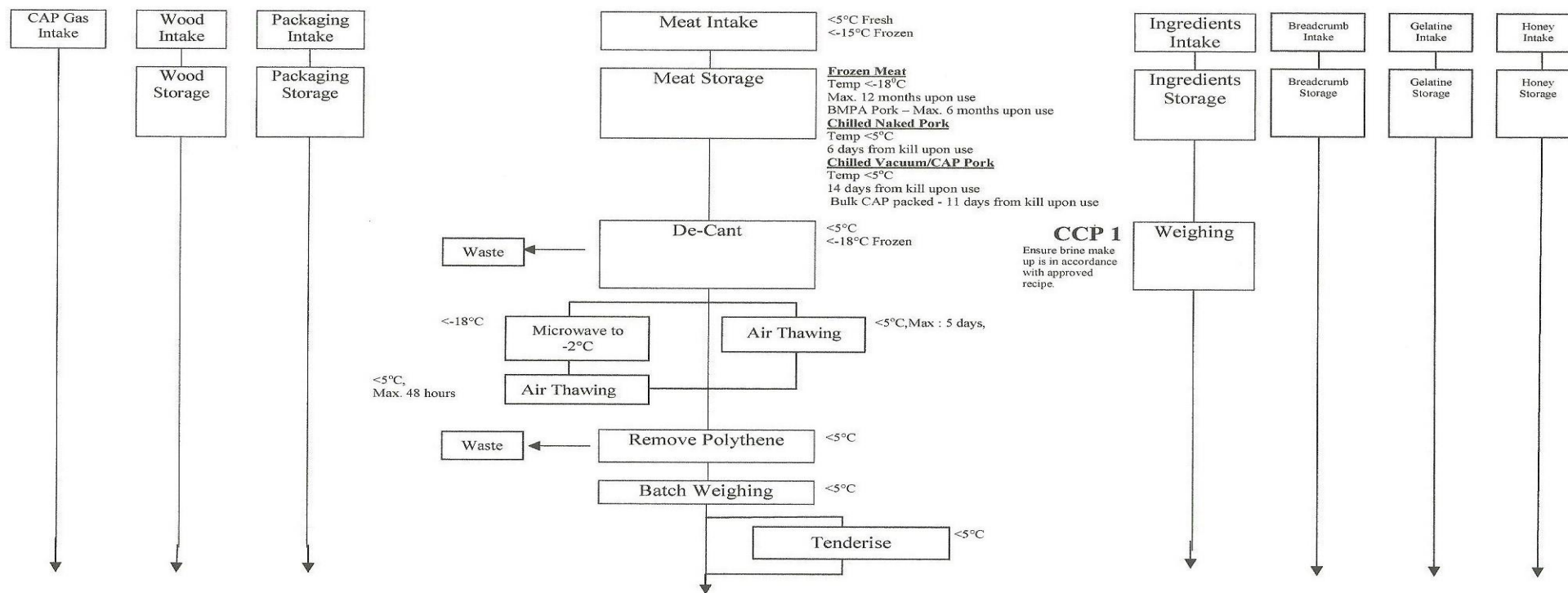


Doc B3.3 Process flow diagram

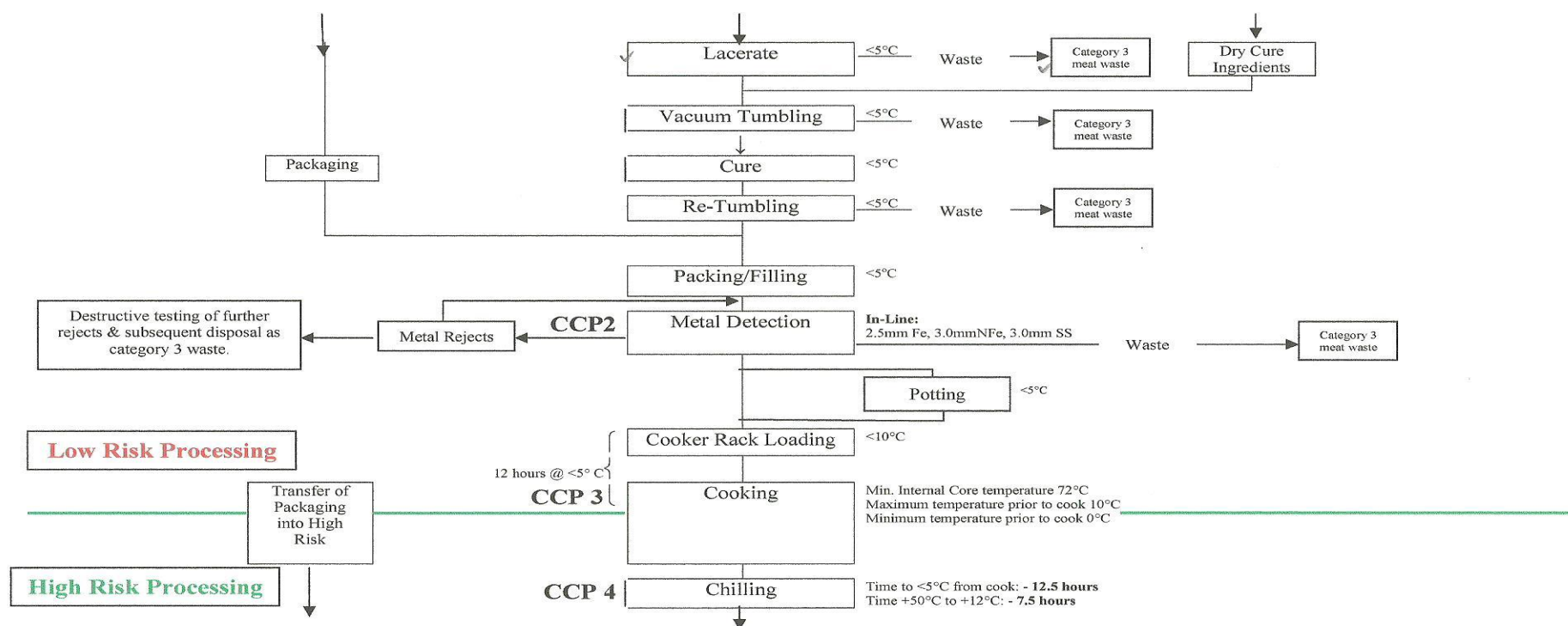
Farmers Boy (Deeside) Generic Sliced Premium Dry Cured Cooked Meats (Process Flow)



Document	FBHACCP025	Issue No.	01
Originated By	S. Warden	Date of Issue	08/07/10
Operational Approval		Technical Approval	

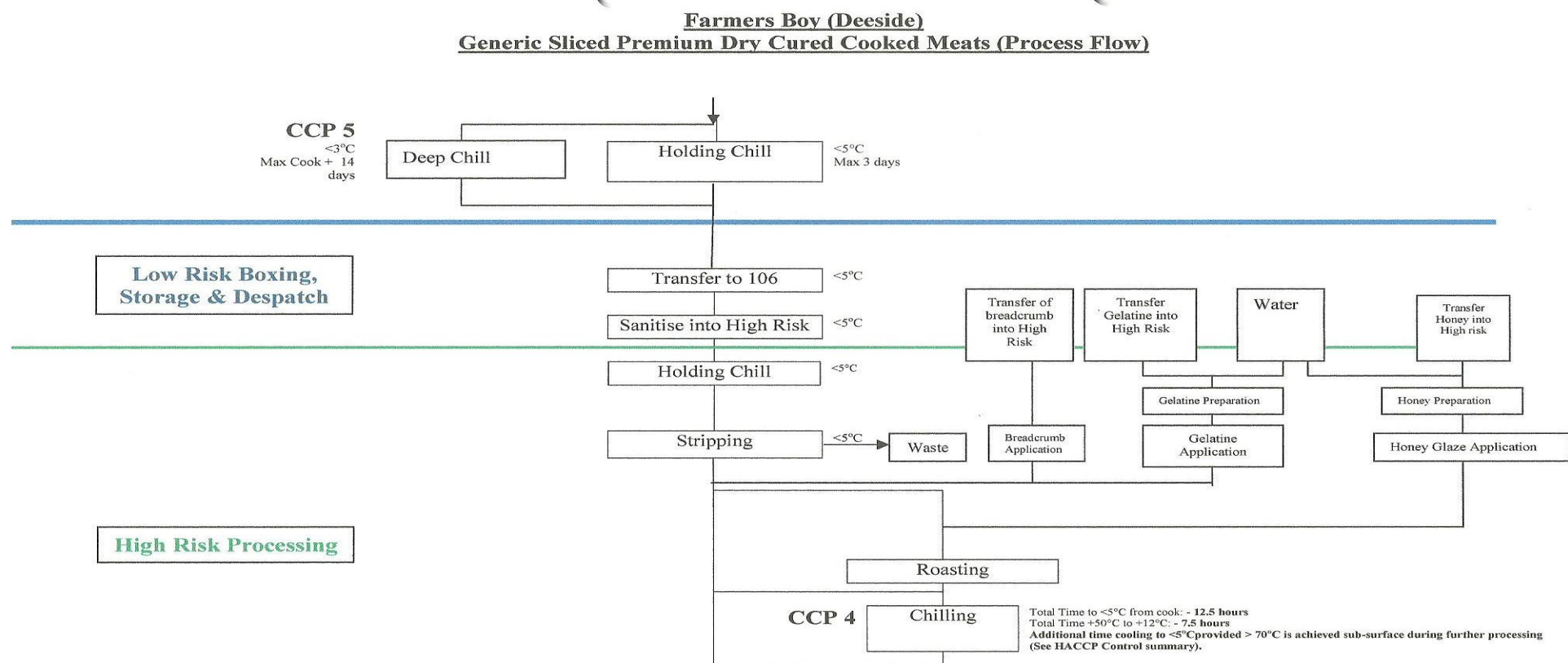
Doc B3.3 Process flow diagram

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The flowchart illustrates the Meat Processing Process, divided into High Risk Processing and Low Risk Boxing, Storage & Despatch stages.

High Risk Processing:

- Input:** CAP Gases, Packaging, Holding Chill (<3°C, Max. 3 days).
- Process Flow:**
 - Slicing:** (<5°C) - Leads to Trim & meat waste generation (see FBHACCP014 Generic Cooked Trim Process Flow).
 - Hand Packing:** (<5°C) - Leads to CAP Packing.
 - CAP Packing:** (<1% O₂) - Labeled as **CCP 6a**. Leads to Packaging Waste and Metal Detection.
 - Metal Detection:** Labeled as **CCP 2**. Parameters: Fe 3.0mm, NFe 4.0mm, SS 6.35mm. Leads to Metal Rejects (Destructive testing of further rejects & subsequent disposal as category 3 waste).
 - Check Weighing:** (<5°C) - Leads to Weight Rejects.
 - Pack labelling & Date Coding:** (<5°C) - Leads to Rejects.
 - Boxing & Outer Case Labelling:** (<5°C) - Leads to Rejects.
- Rejects Path:**
 - Weight Rejects, Pack labelling & Date Coding Rejects, and Boxing & Outer Case Labelling Rejects all lead to a central **Rejects** box.
 - This **Rejects** box leads to **Re-packing**, which then leads back to **CAP Packing**.

Low Risk Boxing, Storage & Despatch:

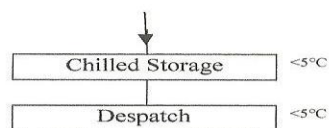
- Process Flow:**
 - Boxing & Outer Case Labelling:** (<5°C) - Leads to Packaging.
 - Packaging:** - Leads to the final stage.

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Doc B3.3 Process flow diagram

Farmers Boy (Deeside)
Generic Sliced Premium Dry Cured Cooked Meats (Process Flow)

**Low Risk Boxing,
Storage & Despatch**



Please note that **CCP 7** (Cured meats injection) is not applicable to this process flow.

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