

The 05 Preliminary steps of HACCP are...

Preliminary Step 01	Assemble HACCP team
Preliminary Step 02	Describe the product OR product description
Preliminary Step 03	Identify the intended use and consumers for the products
Preliminary Step 04	Develop or construct a process flow diagram to describe the process
Preliminary Step 05	On site confirmation or verification of the process flow diagram

Describe the product OR product description

The second step is very much important after the first one, as in this step the product description will have to be prepared. A general description will have to be prepared regarding...

- Description of the food
- Food ingredients
- Food processing methods
- Distribution system or condition (frozen/refrigerated/ambient transfer) etc.

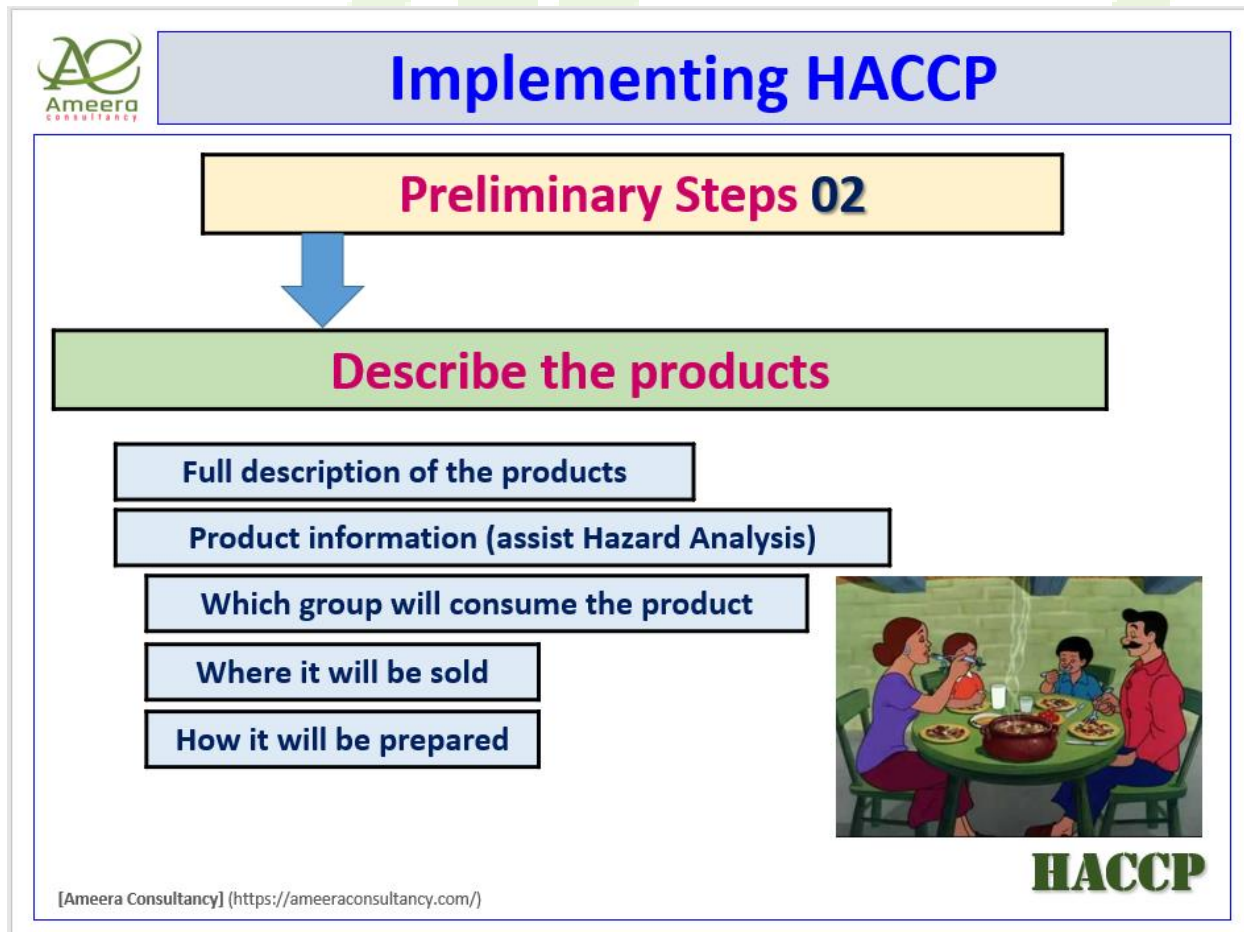


Figure: Preliminary Step 02 – Describe the Products

Product Description – Fruit Drinks – Mango [sample copy]

Process Category	Pasteurized
Product ID	01.01.A
Product Name	Fruit Drinks – Mango

SN	Particulars	Description
01.	Process Name	The product is processed by pasteurization heat treatment in an appropriate manner & packed by aseptic processing before sealed in a composite package.
02.	Product Name	Fruit Drinks
03.	Ingredients	Mango Pulp, Refined Sugar, CMC, Citric Acid, Ascorbic Acid, Beta – carotene, permitted natural identical color, permitted artificial mango flavor.
04.	Important Product Characteristics	Natural Taste
05.	Preservation Method	Pasteurized & aseptic packaging
06.	Packaging Including Secondary	Primary: TP Laminate Paper Secondary: LDPE shrink film, Carton
07.	Shelf Life	12 months
08.	Where it will be sold	All over Bangladesh & abroad
09.	Labeling Instruction	Name and address o manufacturer, BSTI logo, CM license No. MFG & EXP date including MRP& Batch No.
10.	How it is to be used	Direct consumption
11.	Storage Condition	Keep in dry place & away from direct sunlight
12.	Who will Consume	People of all age groups
13.	Applicable Statutory Regulation	-----
14.	Product Specification	See on Next Page (Table 01 &Table 02)

Figure: Sample copy of product description – General

SN	CHARACTERISTIC/ ORGANISMS	REQUIREMENTS-Own	REQUIREMENTS-Std.	Remarks
01.	Total plate count (cfu/gm)	<50	<50	
02.	Total Coliform count (cfu/gm)	Absent	Absent	
03.	Yeast and Moulds Count (cfu/gm)	Absent	Absent	

Figure: Sample copy of product description – Microbiological