



NTM Vegiorganic Products Pvt Ltd

Food Safety Document

**Product Name VegiNatural IQF Cut Vegetables**

IQF Cut Okra, IQF Bitter Gourd, IQF Drumsticks (Moringa) , IQF Spinach, IQF Tindora (Ivory Gourd) , IQF Toovar Lilva (pigeon Peas) , IQF Mixed Vegetables (Green Peas + Carrot + Green Beans) , IQF Shredded Coconut, IQF Gavoor (Cluster Beans) , IQF Surti Lilva (Pigeon Peas) , Green Chilly,

**VegiNatural Just Heat & Eat Snacks**

Frozen Tandoori Naan, Frozen Garlic Naan, Frozen Malabar Paratha, Frozen Aloo Paratha (Indian Breads)

**VegiNatural Just Fry & Eat Snacks**

**Frozen Panjabi Samosa (Indian Snacks)**

**Product Colour & Texture**

**VegiNatural Just Heat & Eat Snacks**

- Typical Colour Flavour of conventional Indian Snacks

**Frozen Indian Breads & Snacks** Typical Shape, Colour & taste of Indian Breads & snacks.

**Micro Biology**

Total Plate Count	Less than 40,000 cfu/g
Total Coliforms Count	Less than 100 cfu/g
Yeast & Moulds	Less than 100 cfu/g
E.coli	Negative / g to Max 10 cfu/g
Salmonella sp	Absent / 25 g
Staphyl aureus	Negative / g to Max 10 cfu/g
Listeria monocytogenes	Absent / 25 g

**Storage Condition** All Products need be stored at -18 Degree Temperature

All product storage temperature must be maintained below -18 degree temperature throughout product life cycle

Storage condition for home user

Once individual product is opened & full portion is not consumed then the remaining portion/ material should be kept in refrigerated at -18 degree temperature as early as possible in order to retain product quality.

Shelf Life	24 Months from date of packing
Usage	Do not thaw use directly – Cook/Fry/Heat
Packaging	Product is packed in laminated pouches & outer master carton
Product label	All products are labelled with Batch No. & Use Best Before Date
Nutritional Facts	Standard Nutritional Facts table is printed on every pack as per below specimen

<b>Nutrition Facts</b>	
<b>3.5 Servings Per Container</b>	
<b>Serving Size</b>	<b>2/3 cup ( 85g)</b>

<b>Amount per serving</b>	
<b>Calories</b>	
	<b>% Daily Value *</b>
<b>Total Fat -g</b>	%
Saturated Fat -g	%
Trans Fat - g	
<b>Cholesterol g</b>	%
<b>Sodium mg</b>	%
<b>Total Carbohydrate g</b>	%
Dietary Fiber - g	%
Total Sugars g	
Includes - g Added Sugars	0%
<b>Protein</b>	
Vitamin D mcg	0%
Calcium mg	%
Iron mg	%
Potassium mg	%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day used for general nutrition advice

**Recall Policy**

As per Indian Food Safety Standards If a food business operator considers or has reasons to believe that a food which he has processed, manufactured or distributed is not in compliance with this Act, or the rules & regulations, made thereunder, he shall immediately initiate procedures to withdraw the food in question from the market and consumers indicating reasons for its withdrawal and inform the competent authorities thereof.

Recall can be defined as an action to remove food products from market at any stage of the food chain, including possessed by consumer, which may pose a threat to the public health or food that violate the Act, or the rules or regulations made thereunder. Recall of food product is in the common interest of the industry & manufacturer.

### HACCP plan

<p>Conduct a hazardous analysis</p>	<p>In Frozen IQF Vegetables processing &amp; Frozen RTE (Ready To Eat processing hazardous analysis are as follows</p> <p><b>IQF Vegetables</b></p> <ol style="list-style-type: none"> <li>1. Check RM quality</li> <li>2. Manual Sorting &amp; Grading before actual processing</li> <li>3. Double washing</li> <li>4. Blanching – To ensure there is no bacterial presence on vegetables ( It stops enzyme actions which can cause loss of flavour, colour and texture)</li> <li>5. IQF – Freezing with -40 degree temperature</li> <li>6. Retail Packing with – Metal detector</li> <li>7. Analysis – Microbiology</li> </ol> <p><b>RTE (Frozen Snacks)</b></p> <ol style="list-style-type: none"> <li>1. Check RM quality</li> </ol>
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	<ol style="list-style-type: none"> <li>2. Manual Sorting &amp; Grading before actual processing</li> <li>3. Food Preparation</li> <li>4. Frying/Heating – To ensure there is no bacterial presence on processed products ( It stops enzyme actions which can cause loss of flavours, colour and texture)</li> <li>5. Freezing with -40 degree temperature</li> <li>6. Retail Packing with – Metal detector</li> <li>7. Analysis – Microbiology</li> </ol>														
Determine Critical Control Points (CCP's)	<ol style="list-style-type: none"> <li>1. Input Raw Material Quality</li> <li>2. Blanching Test</li> <li>3. Microbiology Test</li> </ol>														
Establish Critical Limits.	<table border="1"> <tr> <td>Total Plate Count</td> <td>Less than 40,000 cfu/g</td> </tr> <tr> <td>Total Coliforms Count</td> <td>Less than 100 cfu/g</td> </tr> <tr> <td>Yeast &amp; Moulds</td> <td>Less than 100 cfu/g</td> </tr> <tr> <td>E.coli</td> <td>Negative / g to Max 10 cfu/g</td> </tr> <tr> <td>Salmonella sp</td> <td>Absent / 25 g</td> </tr> <tr> <td>Staphyl aureus</td> <td>Negative / g to Max 10 cfu/g</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>Absent / 25 g</td> </tr> </table>	Total Plate Count	Less than 40,000 cfu/g	Total Coliforms Count	Less than 100 cfu/g	Yeast & Moulds	Less than 100 cfu/g	E.coli	Negative / g to Max 10 cfu/g	Salmonella sp	Absent / 25 g	Staphyl aureus	Negative / g to Max 10 cfu/g	Listeria monocytogenes	Absent / 25 g
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Establish Monitoring Procedures.	<p>Inhouse Testing Random 3<sup>rd</sup> Party testing</p>														
Establish Corrective Actions.	If product is found defective at inhouse testing & 3 <sup>rd</sup> party testing products are rejected and discarded														
Establish verification procedures.	<p>If product is found defective at inhouse testing &amp; 3<sup>rd</sup> party testing products are rejected and discarded</p> <p><b>(IQF Process document is attached)</b></p>														
Establish record-keeping and documentation procedures.	All records are maintained inhouse														