Process Flow Diagram
Process Category: Heat Treated, Shelf Stable
Products: Snack Sticks, Summer Sausage, Jerky

1. Receiving Packaging Materials

2. Receiving Raw Meat/Poultry, Natural Casings

3. Receiving and Storage of Restricted and Unrestricted Non-Meat/Non-Poultry Food Ingredients (incl. collagen or synthetic casings)

4. Storage (Frozen/Refrigerated) Raw Meat/Poultry

5. Tempering Frozen Meat/Poultry

6. Storage of Restricted and Unrestricted Non-Meat/Non-Poultry Food Ingredients (incl. collagen or synthetic casings)

7. Weighing Raw Meat/Poultry

8. Weighing of Restricted and Unrestricted Non-Meat/Non-Poultry Food Ingredients

9. Combining Ingredients and Forming/Shaping Product (List All as Separate Steps)

10. Racking/Hanging

11. Fermenting

12. Heat Treatment & Drying

13. Short-term Storage

14. Slicing or cutting finished product

15. Spraying w/ potassium sorbate

16. Storage of Packaging Materials

17. Packaging /labeling

18. Finished product Storage

19. Shipping or Retail