

Overview

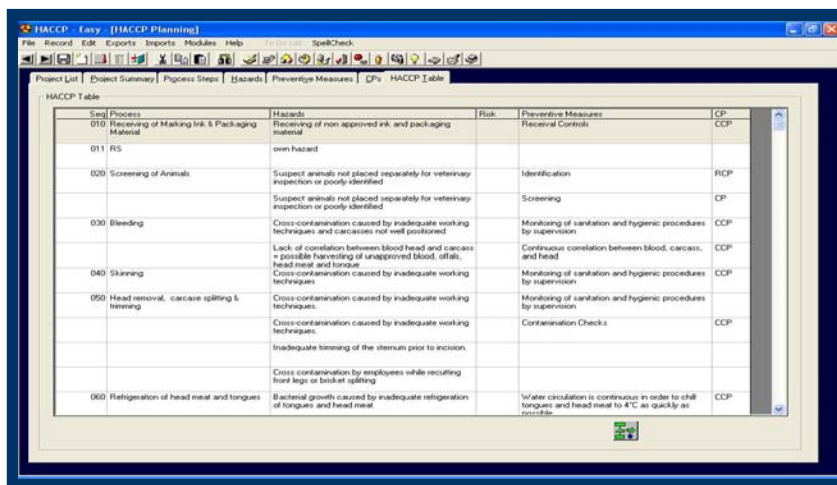
The Complete Food Safety Management Software System - iHACCP™

iHACCP™ goes beyond HACCP planning. It is a complete food safety management toolbox containing all the essential ingredients for best practice in Food Safety.

You know that Food Safety management is not just HACCP. Food Safety requires a systems approach. That's why we developed a powerful HACCP Planning program, and then included a range of essential tools to provide you with a complete Food Safety solution.

Why use iHACCP™ ?

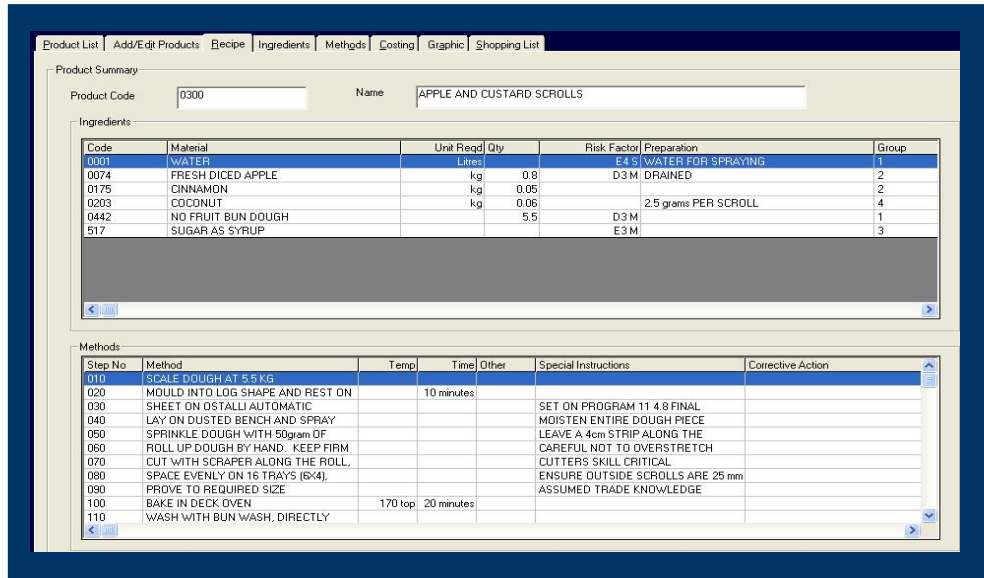
- Get HACCP into the workplace in a flash with our auto-generated HACCP SOPs
- Maintain central control of your Food Safety system
- Reduce system development and implementation time
- Get your registration and supplier approvals sooner
- Reduce the cost of Food Safety
- Reduce external auditing time and cost by having all your records quickly available and in one place
- Improve your business through managed continuous improvement



Seq	Process	Hazards	Risk	Preventive Measures	CP
010	Receiving of Making Ink & Packaging Material	Receiving of non approved ink and packaging material		Receival Controls	CCP
011	RS	own hazard			
020	Screening of Animals	Suspect animals not placed separately for veterinary inspection or poorly identified		Identification	RCP
		Suspect animals not placed separately for veterinary inspection or poorly identified		Screening	CP
030	Bleeding	Cross-contamination caused by inadequate working techniques and carcasses not well positioned		Monitoring of sanitation and hygienic procedures by supervision	CCP
		Lack of correlation between blood head and carcass + possible harvesting of unapproved blood, offals, head meat and tongue		Continuous correlation between blood, carcass, and head	CCP
040	Skinning	Cross-contamination caused by inadequate working techniques		Monitoring of sanitation and hygienic procedures by supervision	CCP
050	Head removal, carcass splitting & tinning	Cross-contamination caused by inadequate working techniques		Monitoring of sanitation and hygienic procedures by supervision	CCP
		Cross-contamination caused by inadequate working techniques		Contamination Checks	CCP
		Inadequate trimming of the sternum prior to incision			
		Cross contamination by employees while recutting front legs or brisket splitting			
060	Refrigeration of head meat and tongues	Bacterial growth caused by inadequate refrigeration of tongues and head meat		Water circulation is continuous in order to chill tongues and head meat to 4°C as quickly as possible	CCP

iHACCP™ audit table - everything at your fingertips

iHACCP™ is in use around the world by large and small businesses that take Food Safety seriously, including primary producers, manufacturers, foodservice companies, education institutions, healthcare organizations, and consultants.

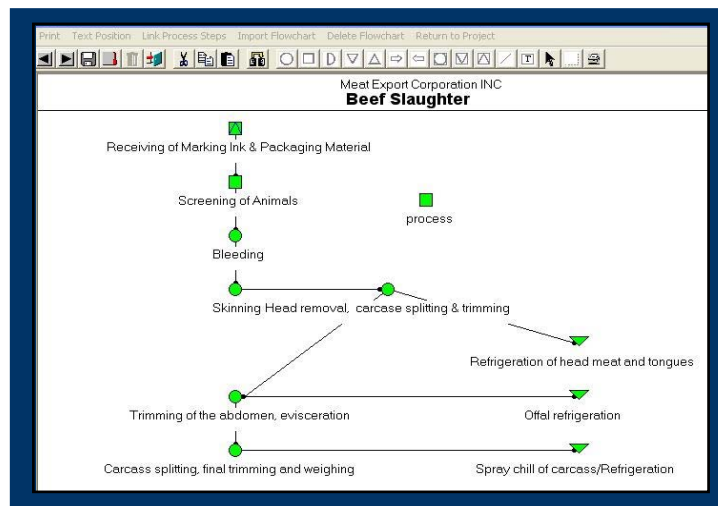


Product Summary
Product Code: 0300 Name: APPLE AND CUSTARD SCROLLS

Code	Material	Unit	Reqd Qty	Risk Factor	Preparation	Group
0001	WATER	Litres		E 4 S	WATER FOR SPRAYING	1
0074	FRESH DICED APPLE	kg	0.8	D 3 M	DRAINED	2
0175	CINNAMON	kg	0.05			2
0203	COCONUT	kg	0.06		2.5 grams PER SCROLL	4
0442	NO FRUIT BUN DOUGH			D 3 M		1
517	SUGAR AS SYRUP		5.5	E 3 M		3

Step No	Method	Temp	Time	Other	Special Instructions	Corrective Action
010	SCALE DOUGH AT 5.5 KG					
020	MOULD INTO LOG SHAPE AND REST ON		10 minutes			
030	SHEET ON OSTALTI AUTOMATIC				SET ON PROGRAM 11 4.8 FINAL	
040	LAY ON DUSTED BENCH AND SPRAY				MOISTEN ENTIRE DOUGH PIECE	
050	SPRINKLE DOUGH WITH 50gram OF				LEAVE A 4cm STRIP ALONG THE	
060	ROLL UP DOUGH BY HAND. KEEP FIRM				CAREFUL NOT TO OVERSTRETCH	
070	CUT WITH SCRAPER ALONG THE ROLL.				CUTTERS SKILL CRITICAL	
080	SPACE EVENLY ON 16 TRAYS (8x4).				ENSURE OUTSIDE SCROLLS ARE 25 mm	
090	PROVE TO REQUIRED SIZE				ASSUMED TRADE KNOWLEDGE	
100	BAKE IN DECK OVEN	170 top	20 minutes			
110	WASH WITH BUN WASH, DIRECTLY					

iHACCP™ provides a costed, HACCP-based recipe management system - its all included!



Process flow charts are made simple with iHACCP's built-in process mapper

So if you want to join the ranks of our satisfied and profitable clients call iComply™ today on +61 3 9545 1452 or visit our web site www.icomply.com.au