PROCESS FLOW CHART OF SAFE AND HYGIENIC MEAT PRODUCED IN MEAT PLANTS

Receiving & Holding → Antemortem → Laiage

CCP-1

Animal Race + Washing → Halal → Skinning & Hide removal → Eviscertain → Post-mortem examination

Weighing → Washing → Chilling → Deboning → Processing

Packing material → QC Inspection → Packing, Cartooning & Shrink Wrapping → Metal Detector → Weighing of packed Cartons → Freezing → Cold Storage → Despatch

Typing of oesophagus

CCP - Critical Control Points of HACCP