

LABR 007 Factory Sample Plan

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SAMPLE	POINT	TEST / INSPECTION	FREQUENCY	STANDARD	METHOD REF	SPEC REF	RECORD / LOG REF
Liquid Ingredient	Tank	% AW	Each Load F & R	Max. 85%	AP 001	LSP 001	LBR 001
		% Fat	"	> 5%	AP 002	LSP 001	LBR 001
		% Acidity	"	0.1 -0.2	AP 003	LSP 001	LBR 001
		Enterobacteriaceae	"	< 10/ml	MP 001	LSP 001	LBR 001
		TVC	"	< 10,000cfu/g	MP 002	LSP 001	LBR 001
		Phosphatase	"	Pass	AP 004	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001
		Taste	"	Fresh Normal	AP 006	LSP 001	LBR 001
		Temperature	"	< 7 ° C	AP 007	LSP 001	LBR 001
		Antibiotics	"	Each Load F & R	< 0.004 iu	AP 008	LSP 001
Ingredient in Storage	Silo	Age	Daily	< 48 Hours		LSP 001	LBR 001
		% Acidity	"	0.1 – 0.2	AP 003	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001
		Taste	"	Fresh Normal	AP 006	LSP 001	LBR 001
		Temperature	"	< 7 ° C	AP 007	LSP 001	LBR 001
Ingredient 3	Tank	% Fat	Each Flow Box	10% +/- 1%	AP 002	LSP 001	LBR 001
		% Acidity	"	0.10 - 0.20	AP 003	LSP 001	LBR 001
		Temperature	"	< 7 ° C	AP 007	LSP 001	LBR 001
		Enterobacteriaceae	"	< 10/g	MP 001	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001
		Taste	"	Fresh Normal	AP 006	LSP 001	LBR 001