



CITROLIM S.A. DE C.V.

HACCP PROGRAM

RF: FOASC-256.01.010219.SR
 Documentary Reference:
MNLASE-001
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 VERSION: 9

SUMMARY OF CCPs AND MONITORING

CRITICAL CONTROL POINT (CCP)	Stage of the process	Hazard(s)	PREVENTIVE MEASURES	Critical Limits	Monitoring				Records
					What?	How?	Frequency	Who?	
CCP 1	T.A.S.T. E. Evaporator	Pathogen - Salmonella spp. Filamentous fungus due to accumulation of organic matter	Temperature Control	160 °F - 200 °F	Temperature control.	Review in temperature monitoring program.	Every 30 minutes	T.A.S.T.E Evaporator Operator	Operator inspection record for temperature control. (FOASC-073)
CCP 2	Filter (in-line)	Metal fragments and foreign objects.	Filter review	No particles from 7 to 25 mm. No rupture filter	Filter inspection to ensure that no foreign material is retained and that the filter is intact in order to prevent the passage of foreign material.	Visual inspection at the start of packaging, halfway through each batch, and at the end of batch filling.	Pre-operational Post-operational: each half and end of the batch.	Juice packaging operator	Mesh inspection record sheet. (FOASC-074)

Note: PCC #1 has been defined by customer requirement.