

# HACCP 'CCP' – STEP SUMMARY

Issue Date:

Jul 2012



Step	Description	Potential Hazard	Monitoring	Critical Limits	Corrective Action	Verification / Validation
Deodorisation	Removal of volatiles by distillation, using high temperature, vacuum and sparge steam.	The survival of undesirable substances, including pesticide residues.	Temperature, vacuum and sparge steam flow.	Temperature Crude Palm Oil: 240°C minimum. Temperature for Crude Palm Kernel Oil and RBD Oils: 190°C minimum. Vacuum: 7 mbar maximum. Sparge Steam: 175kg / hour minimum.	Automatic hold, continually controlled by PLC.	Calibration of monitoring devices and annual test of system.
Final Filtration	1 micron Gaf Filters used to removed any remaining particulate matter.	The survival of any physical debris and polymerised oil and other trace amounts of dirt.	The differential pressure of each filter is monitored continually by PLC	Maximum operating pressure of gaf bags is 50psi, manufacturers recommendation for bag change is at a differential pressure of 35psi. High Differential Pressure limit of 30psi built into the PLC control system	The pump will stop automatically and alarms, controlled by PLC when differential pressure hits 30psi. Process Technician to investigate and report any abnormal findings through the Incident Reporting System (CPM 072).	Calibration of all applicable monitoring devices at the set frequency.  No customer complaints or rejections.