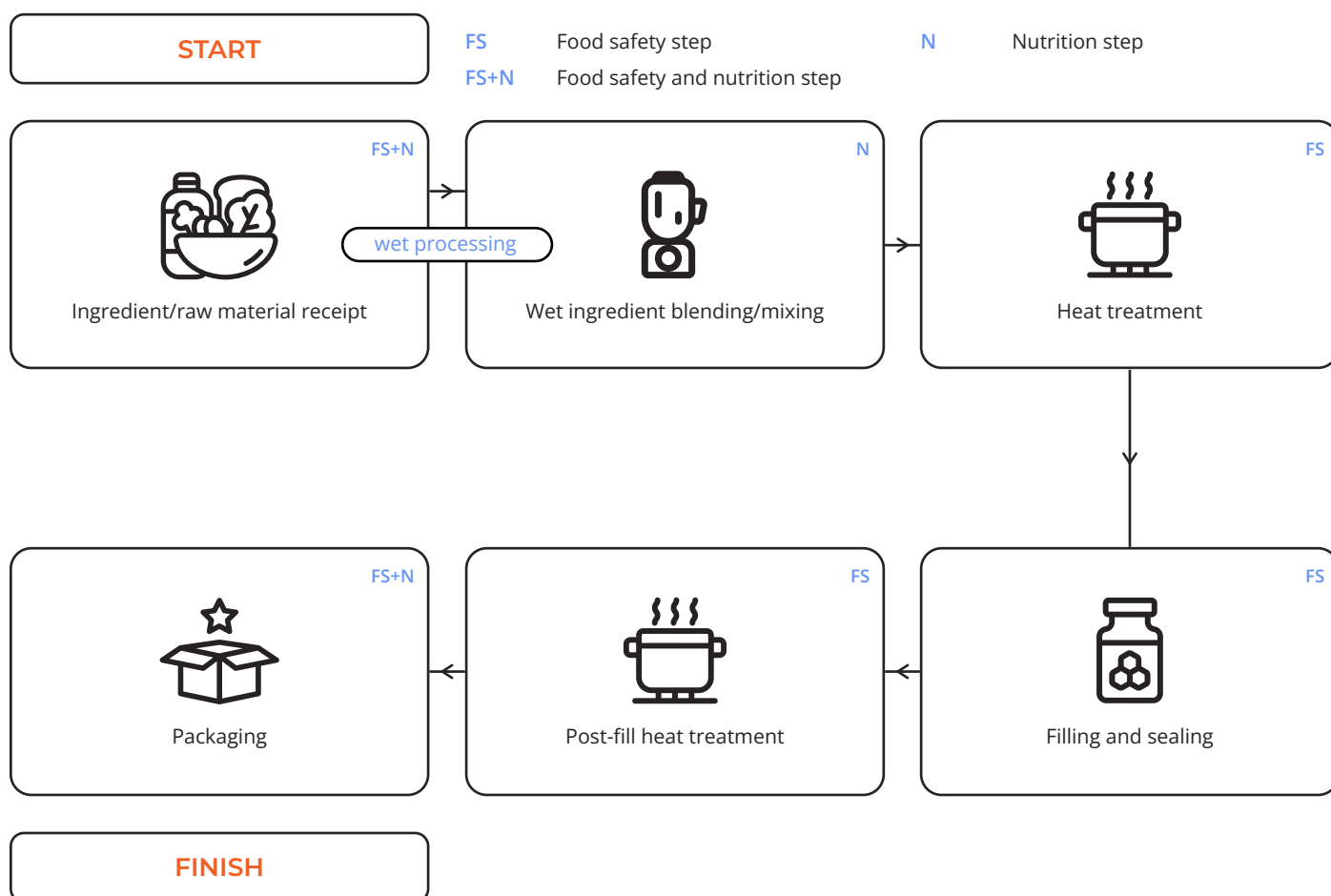


Baby Food Flowchart



INGREDIENT/RAW MATERIAL RECEIPT

FOOD SAFETY & NUTRITION

Raw incoming ingredients are tested to confirm they are acceptable. Fruits and vegetables are selected and prepared to ensure they are safe and nutritious.

WET INGREDIENT BLENDING/MIXING

NUTRITION

The ingredients are mixed together in a large blender. This ensures the correct amount of each ingredient is dispersed throughout the formulation.

HEAT TREATMENT

FOOD SAFETY

The mixture is heated to a level that kills pathogenic and spoilage microorganisms, such as

bacteria, yeast and mold, to ensure it is safe for consumption.

FILLING AND SEALING

FOOD SAFETY

The mixture is filled into containers and sealed to keep pathogens and other contaminants out.

POST-FILL HEAT TREATMENT

FOOD SAFETY

The filled containers are heated again to prevent pathogens from regrowing.

PACKAGING

FOOD SAFETY & NUTRITION

The final packaging protects the safety and quality of the product and ensures its quality throughout the shelf life.