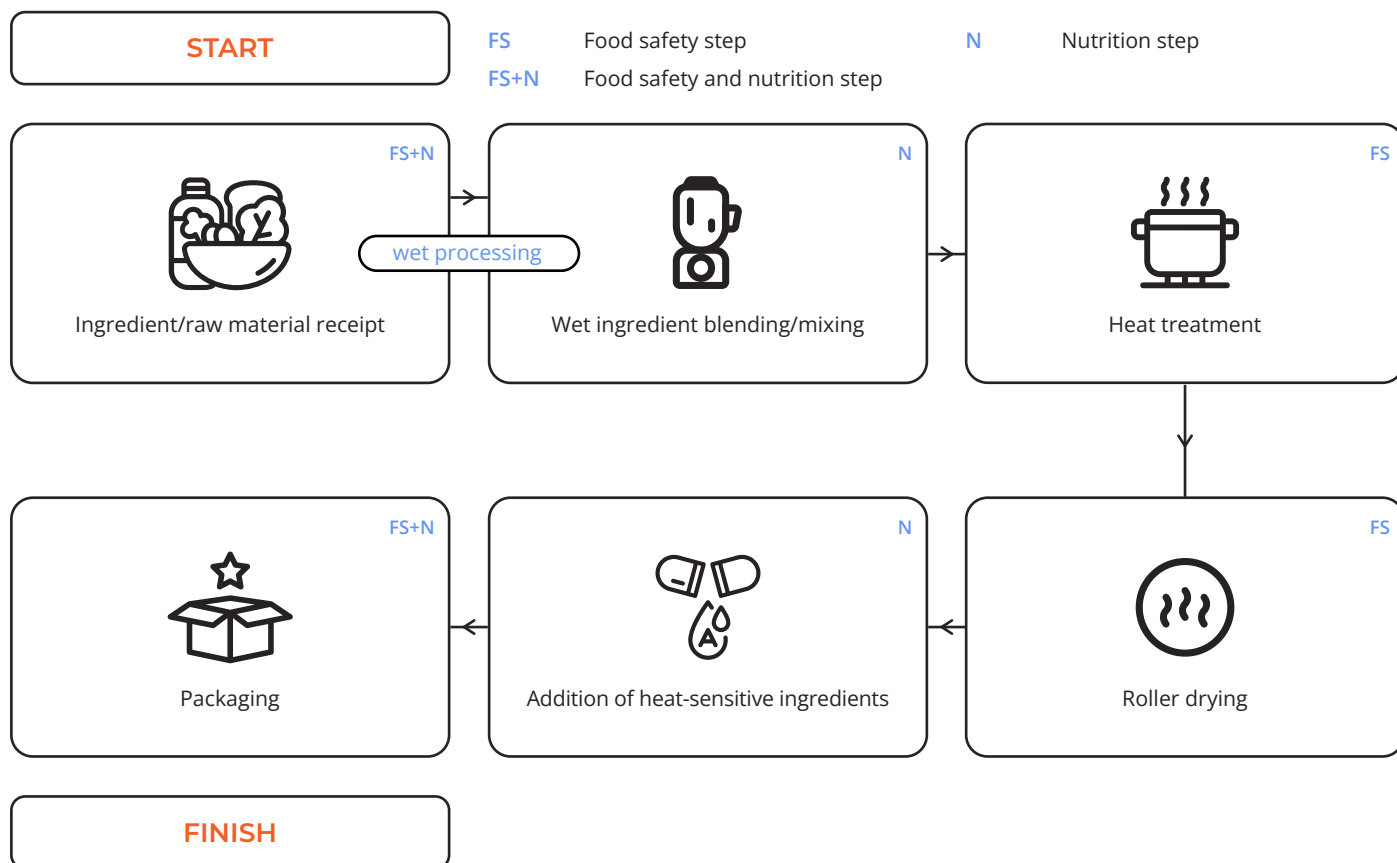


# Infant Cereals Flowchart



## INGREDIENT/RAW MATERIAL RECEIPT

### FOOD SAFETY & NUTRITION

Raw incoming ingredients are tested to confirm they are acceptable. Cereals (e.g. wheat, oats and rice) are first selected and prepared to ensure they are safe and nutritious, and then combined with other ingredients, such as fruit.

## WET INGREDIENT BLENDING/MIXING

### NUTRITION

Cereal flours are mixed with other ingredients such as water, oil and pureed fruit in a large blender.

## 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. This process is critical for food safety.

## ROLLER DRYING

### FOOD SAFETY

The wet mixture is cooked and dried on heated rollers. This evaporates the water and prevents the growth of microbes.

## ADDITION OF HEAT-SENSITIVE INGREDIENTS

### NUTRITION

Heat-sensitive ingredients that couldn't be added at the start, such as certain vitamins and minerals, are now added to the formulation and dry blended to mix them until they are homogeneously mixed within the product. This is essential to ensure that the final product is nutritionally adequate.

## PACKAGING

### FOOD SAFETY & NUTRITION

The product is packaged to protect to protect and maintain its safety and quality throughout the shelf-life.