

# Flow Diagram

## *Directions:*

To fulfill the pre-HACCP requirements, develop a description and flow diagram for a food product.

1. Describe the food product using the forms on page 2 and 3.
2. Identify the intended use and consumers of the food.
3. Develop a flow diagram on page 4.
4. Keep the materials created in this project for use in future *Principles of HACCP* projects.

# Flow Diagram Project

## Product Category Description

**Product:** \_\_\_\_\_

1. Common name/description of product
2. How is it to be used?
3. Type of packaging?
4. Length of shelf-life?
5. Where will the product be sold?
6. Labeling instructions?
7. Is special distribution control needed?

# Flow Diagram Project

## Product & Ingredients

1. Product category (Fresh, Ready-to-Eat, etc.):
2. Meat ingredients:
3. Non-meat ingredients:
4. Restricted ingredients:
5. Packaging materials:
6. Casings:

# Flow Diagram Project

## Flow Diagram