

Task LisQ : peInspection Plan

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Material 402280 Plant P020

Vannamei shrimp Jumbo HP 6x900g

Group	4	GrpCtr 1	Final product at production		
FrmGrp		0	ToGrp	99.999.999	KG
Usage	3		Status	4	

Oper.	0010	Work Ctr			
		CtrlKey	QM02	Final product at production	
				0	0

CharNo QltQntSplPrc Method MsrInsCh Short descriptn.

Material	Vendor	Customer	BOM Unit
SelSet/TrgtValue	LwrTol.	Upper tolerance	

0010	X		OXYGEN	Oxygen	
				1	
0020	X		CARBONDI	carbondioxide	
				1	
0030	X		PH	pH	
				1	
0040	X		SCENT	Scent	
			COLOUR		
0050	X		COLOUR	Colour	
			COLOUR		
0060	X		TASTE	Taste	
			COLOUR		
0070	X		TEXTURE	Texture	
			COLOUR		
0080	X		REMARK	Remark	
			ZREMARK		
0090	X		TPC 22	Total plate count 22°C	
			ZMICS10		
0100	X		TPC1 22	total plate count 22°C quant	
				0	
0102	X		TPC	total plate count 30°C	
0104	X		TPC1 30	total plate count 30°C quant.	
				0	
0110	X		S.AUREUS	Staph. aureus	
			ZMICS10		
0120	X		S. AURQ	S. aureus quant	
				0	
0130	X		ENTERO	Enterobacteriaceae	
			ZMICS10		
0140	X		ENTERO1	enterobacteriaceae quant	
				0	
0150	X		MOULDS	Moulds	
			ZMICS10		
0160	X		MOULDSQ	Moulds quant	
				0	
0170	X		YEASTS	Yeasts	
			ZMICS10		
0180	X		YEAST QU	yeast quant	
				0	
0190	X		LACT 22	Lactic acid bacteria 22°C	
			ZMICS10		
0200	X		LACT 22Q	Lactic acid bacteria 22°C quant	
				0	
0202	X		LACT 30	Lactic acid bacteria 30°C	
			ZMICS10		
0204	X		LACT 30Q	Lactic acid bacteria 30°C quant	
				0	

0210	X	E. COLI	E. coli
	ZMICCS10		
0220	X	E.COLI1	e.coli quant.
			0
0230	X	SALMONEL	Salmonella
	ZABPRE25		
0240	X	LISTERIA	Listeria
	ZABPRE25		
0250	X	LIST QUA	listeria quant
			0
0260	X	PACKAGIN	PACKAGING LINE
			0
0270	X	CAMPY Q	Campylobacter Quant
			0
0280	X	CAMPYLO	Campylobacter
	ZMICCS10		
0290	X	DRAINED	drained weight
			2
0300	X	TVB-N	Total Volatile Base Nitrogen
			2
0310	X	PSEUDO	Pseudomonas
			0

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Material 402280 Plant P020

Vannamei shrimp Jumbo HP 6x900g

Group	5	GrpCtr	1	final product at BBD		
FrmGrp			0	ToGrp	99.999.999	EA
Usage	3	Status	4			

Oper.	0010	Work Ctr			
		CtrlKey	QM02	final product at BBD	
				0	0

CharNo	Qty	Spl	Prc	Method	Msr	Ins	Ch	Short descriptn.
Material				Vendor	Customer			BOM Unit
	SelSet	Trgt	Value	LwrTol.	Upper tolerance			

0010	X				OXYGEN			Oxygen 1
0020	X				CARBONDI			carbondioxide 1
0030	X				PH			pH 1
0040	X				SCENT			Scent
0050	X				COLOUR			Colour
0060	X				TASTE			Taste
0070	X				TEXTURE			Texture
0072	X				REMARK			Remark
0090	X				ZREMARK			
0090	X				TPC 22			Total plate count 22°C
0100	X				ZMICS10			
0100	X				TPC1 22			total plate count 22°C quant 0
0110	X				MOULDS			Moulds
0120	X				ZMICS10			
0120	X				MOULDSQ			Moulds quant 0
0130	X				YEASTS			Yeasts
0140	X				ZMICS10			
0140	X				YEAST QU			yeast quant 0
0150	X				LACT 22			Lactic acid bacteria 22°C
0160	X				ZMICS10			
0160	X				LACT 22Q			Lactic acid bacteria 22°C quant 0
0170	X				SULPH. R			Sulphite reducing clostridia
0180	X				ZMICS10			
0180	X				SULPH RE			Sulphite red. clostridia quant 0
0190	X				PACKAGIN			PACKAGING LINE 0
0200	X				LISTERIA			Listeria
0210	X				ZABPRE25			
0210	X				LIST QUA			listeria quant 0
0220	X				TVB-N			Total Volatile Base Nitrogen 2
0230	X				PSEUDO			Pseudomonas 0