

Background: DSI Micro Matic supplies components ready for food- and beverage-use in respect to HACCP.

All goods must arrive our plants free of all kinds of residues.

examples: no oil, no cooling lubricants, no grease, no fats, no burr, no production abrasion and no chips, etc.

Also the packaging must avoid any contamination of goods as well as damages to each other during transport.

examples: no scratches, no dents, no marks, no deformation, etc.

REMARK:


HACCP stands for "Hazard Analysis and Critical Control Points" and is a systematic approach to ensuring food safety.

This concept is particularly widespread in the food industry, but can also be applied in other areas where the safety of products or processes is of crucial importance.

The HACCP method involves identifying potential hazards that could be associated with a food product or production process.

Critical control points (CCPs) are identified where action can be taken to control or eliminate these hazards.

A CCP is a point in the production process where a control can be implemented to minimize the hazard.

PRODUCT				TOLERANCES DIN ISO 2768-mH		LAST CHANGE		SCALE		WEIGHT VOLUME			
				ROUGHNESS DIN EN ISO 1302		- X Δ		MATERIAL					
				EDGES DIN EN ISO 13715				TITLE arrival condition of purchased parts					
				DESIGN		DATE						NAME	
						11.04.2024						mirco.wolter	
				ÄM		5062							
				LAST CHANGE		ZD						11.04.2024	
						SD				FILE NAME: - DRAWING NAME: 300690_-dft			
						PROJ. METHOD		FORMAT		DRAWING NUMBER		SHEET	
						REPL. -		A4		300690		1	
ALTERATIONS				DATE		NAME		ÄM		PROD. DEV.		GERMANY	
										REPL. BY -		1 SHTS.	