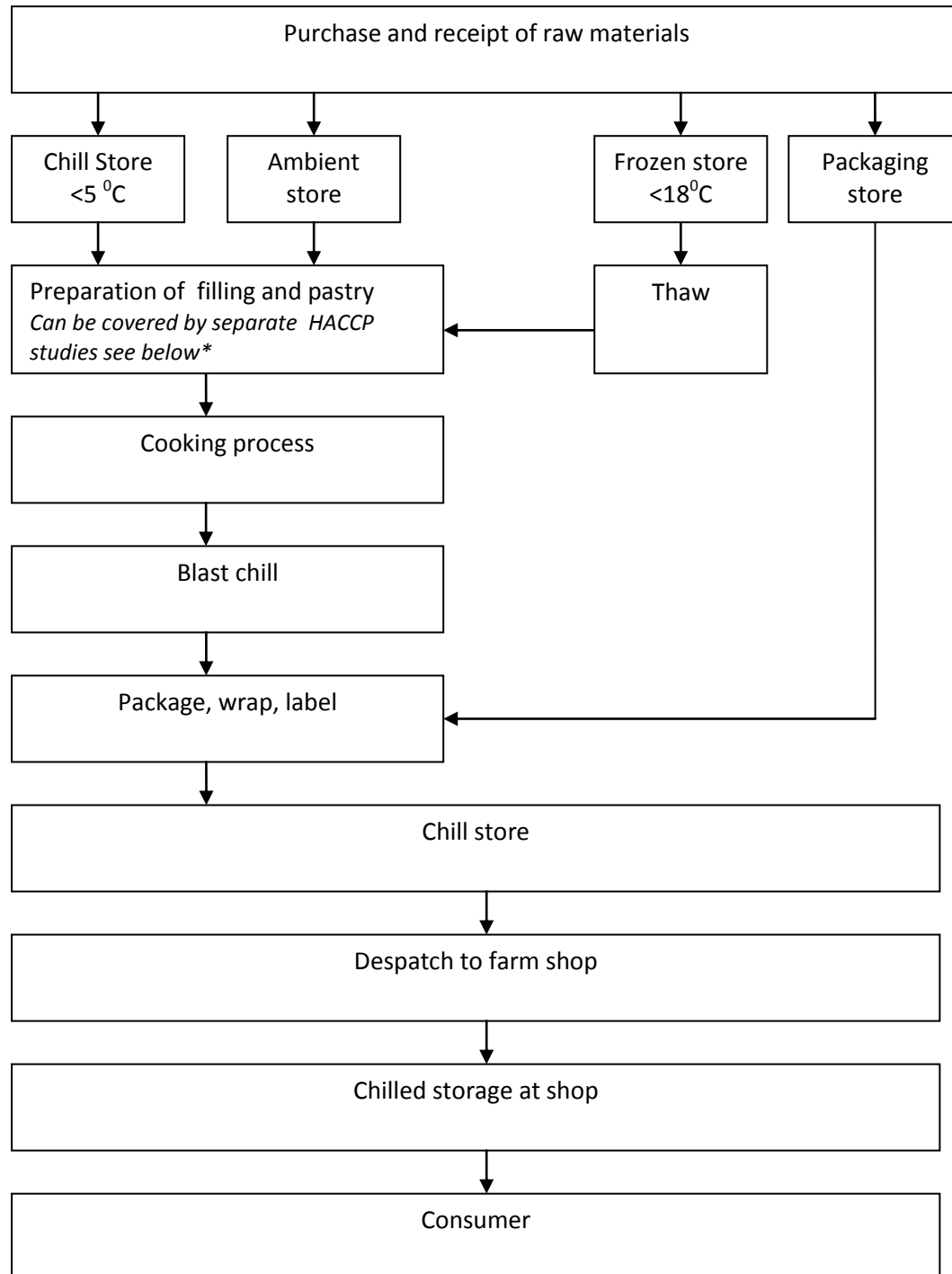


HACCP PLANS

Modular HACCP Study 1 for Pies

Modular HACCP plans are more process specific, this plan could be used for a variety of pies for instance sweet and savoury.



* Additional HACCP Studies could outline the process steps in making different types of pastry and filling:-

HACCP study no.2 types of pastry - short crust savoury and puff.

HACCP study no.3 types of fillings - chicken, chicken and leak, steak and mushroom, steak and ale.