



Beverage		
Equipment Profile (Please fill out a separate form for each unit/product)		
1.	Type of filling equipment	
(a)	Batch or continuous, make and model of unit(s), if possible	
2.	Temperature and time of process and hold loop	
(a)	Current critical process parameters for this product/process	
(b)	How do you verify temperature? hand samples, continuous monitoring etc.	
(c)	How do you record time, e.g. include come-up or start hold time at a specific temperature, e.g. 195°F	
3.	Send copies of product, information: formula number, revision date.	
4.	Container sizes and type	
5.	pH range and target for each products in question	
6.	Process flow chart for each process/product	