



Equipment Profile

Please fill out a separate form for each unit/product

1.	Type of Pasteurizer/Roaster	
1a.	Name and model of unit(s)	
1b.	Batch or continuous process	
2.	Temperature and time of process	
2a.	Current critical process parameters for this product/process	
2b.	How do you verify temperature? hand samples, continuous monitoring etc.	
2c.	How do you record time, e.g. include come-up or start hold time at a specific temperature, e.g. 195°F	
3.	Batch system, lbs./batch or continuous system, lbs./hr.	
4.	Particle size, whole, ground, flake, etc.	
5.	Initial product moisture and temperature (held in cold storage or ambient)	
6.	Process flow chart for each process	