Canadian Food Inspection Agency | Agence canadienne d'inspection des aliments

THERMAL PROCESS CONTROL FORM FOR CANNED FISH AND FISH PRODUCTS

Plant Registration Number: _____

Thermal Process Reference Number: _____

Type of Process: _ New___ Replaces (_____) ___ Cancels (_____)

B. COMPANY INFORMATION

Company Name: _____

Company Address: _____

_____

Plant Location: _____

Telephone Number: _____

Facsimile Number: _____

C. PRODUCT

Name, Form or Style, and Packing Medium: _____

Fish is Packed: ___ Raw ___ Precooked

Percent Fish: ___ %

Percent Other Than Fish: ___ % Specify: _____

Product pH: ___

Low Acid Canned Fish/Fish Product: ___

Acidified Canned Fish/Fish Product: ___

Canada

D. PROCESSING INFORMATION

Sterilizer:

Manufacturer_____
Type_____
ID #_____

Heating Medium _____

Maximum Time Between Pre-cooking and Can Sealing: ___ minutes

Maximum Time Between Sealing and Can Retorting: ___ minutes

Maximum Net Content (supported by heat penetration data): ___.___ grams

Maximum Fill Weight Supported By Heat Penetration Data: ___.___ grams

Minimum Net Content: ___.___grams

Minimum Initial Temperature: ___.___ ^{o}F ___.___ ^{o}C

Come Up Time: ___ minutes

Vent Time (steam, steam air): ___ minutes

Rising Time (water immersion): ___ minutes

Temperature at End of Vent / Rising Time: ___.___ ^{o}F ___.___ ^{o}C

Process Temperature: ___.___ ^{o}F ___.___ ^{o}C Process Time: ___ minutes

Type of Cooling:

In Retort Under Pressure: ___ Out of The Retort: ___
In Retort At Atmospheric Pressure: ___ In Retort Water Spray: ___
Water Supply: Town ___ Plant ___
Chlorinated Supply ___
Residual Chlorine: Total ___ ppm Free ___ ppm
Cooling Phase Time: ___ minutes
Final Product Temperature : ___.___ ^{o} F ___.___ ^{o} C

E. SUPPORTING HEAT-PENETRATION DATA

Product Used for Study: _____

Can Name Used for Study: _____

Can Size Used for Study: _____

Can Type Used for Study: _____

Maximum Percent Fish: ___

Percent Other Ingredients ___ Specify _____

Maximum Net Weight __.__ grams

Minimum Net Weight __.__ grams

Dry Pack Cans Included in Study: ___ YES ___ NO

Maximum Number of Cans Nesting: _____

Critical Factors: _____

_____

F_o @ end of Heating phase: _____ F_o @ End of Cooling Phase: _____

F. CONTAINER INFORMATION

1. Metal Container

Tinplate/ Steel Can ___ Aluminium ___

Two Piece ___ Three Piece ___

Soldered ___ Welded ___

2. Glass ___

3. Flexible Pouch ___ Specify _____

4. Other (specify) Container Name: _____

Container Dimensions: _____

Product Sealed Under Vacuum: ___ YES ___ NO

IF FILLED UNDER VACUUM, PLEASE PROVIDE THE FOLLOWING INFORMATION:

Product Temperature at Time of Sealing: __.__ ºF __.__ ºC

Minimum Vacuum After Sealing: _____ inches of Hg _____ mm of Hg

Is Parchment Liner Used: ___ YES ___ NO

G. LABEL CONTENT DECLARATION

Net Content __ grams __.__ kg __ mL __.__ L

Drained Weight __ grams __.__ kg

H. QMP FILE REVIEW

Company Officer

Name: _____

Title: _____

Date: _____

Action: _____