

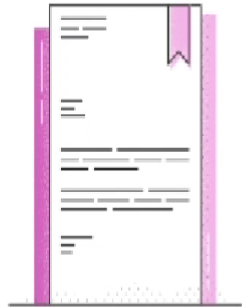
Cold Chain Management

Cold Chain

- Ang supply at distribusyon ng mga materyal na kailangang nasa saklaw ng tamang temperatura sa kabuuang shipping at storage cycle nito.
- Nangangahulugan ng pagkakasunud-sunod na magkakaugnay na operasyon sa produksyon, distribusyon, storage at retailing ng chilled at frozen na mga produ

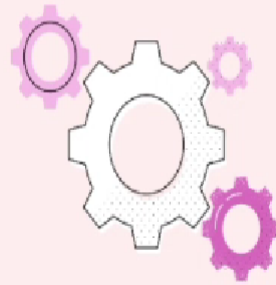


Cold Chain Management



X

Malaman at maintindihan ang temperature danger zone ng pagkain



X

Iwasan ang cold chain breakdown



X

Training para sa mga concerned personnel



Cold Chain Breakdown

- Ang cold chain breakdown ay nangyayari tuwing hindi naabot ang required temperature ng FPM stocks from any point in manufacturing and distribution.

CONSEQUENCES



Product quality is affected



Product safety is compromised



Loss of profit as business is affected



Cold Chain Breakdown Effects



Thawing out



Discoloration



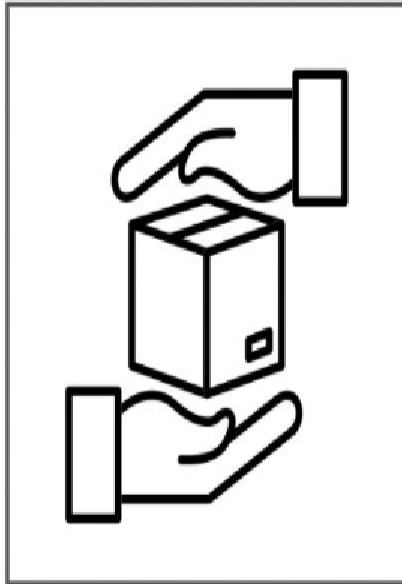
Ice crystallization



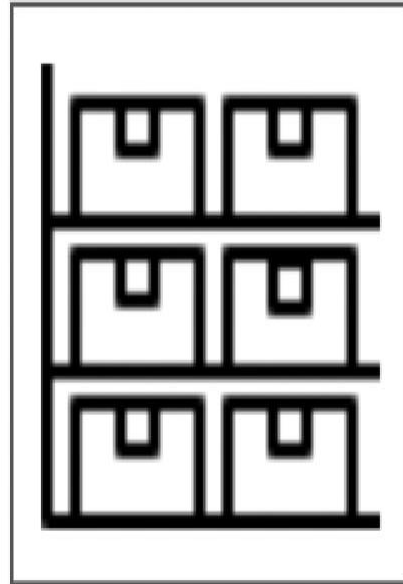
03. Product Handling Guidelines



OPERATION PROCESS



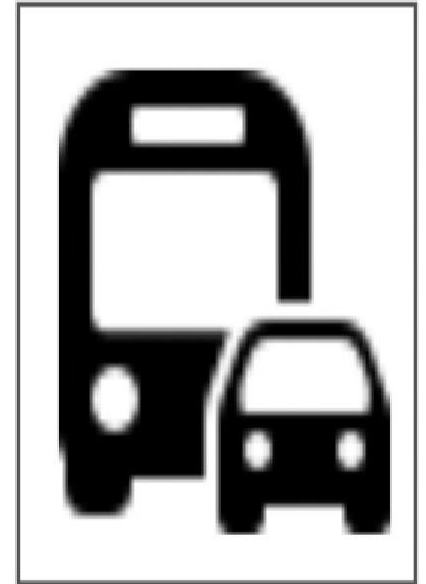
RECEIVING



STORAGE



DISPATCH

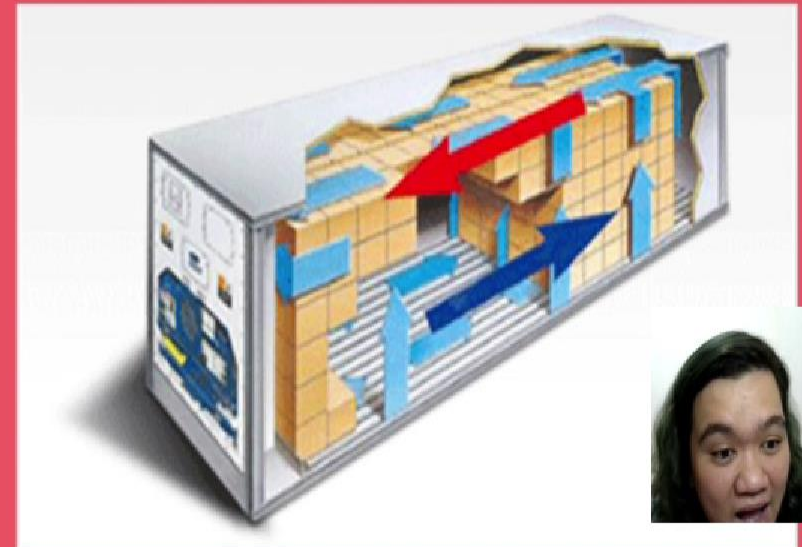


TRANSPORT

Delivery Vehicle

Ang kabuuan ng truck ay malinis at walang peste.

Ang sahig ay hindi flat at dapat ay “slatted”.



Delivery Vehicle

Naaabot ang pre-cooling temperature bago mag-load ng mga produkto sa truck.

Product Category	Pre-Cooling Temperature
FPM Selected Customers	-15°C or colder
FPM Food Service Customers	-12°C or colder
FPM Regular Products	-10°C or colder
Dairy Products	0 to +10°C

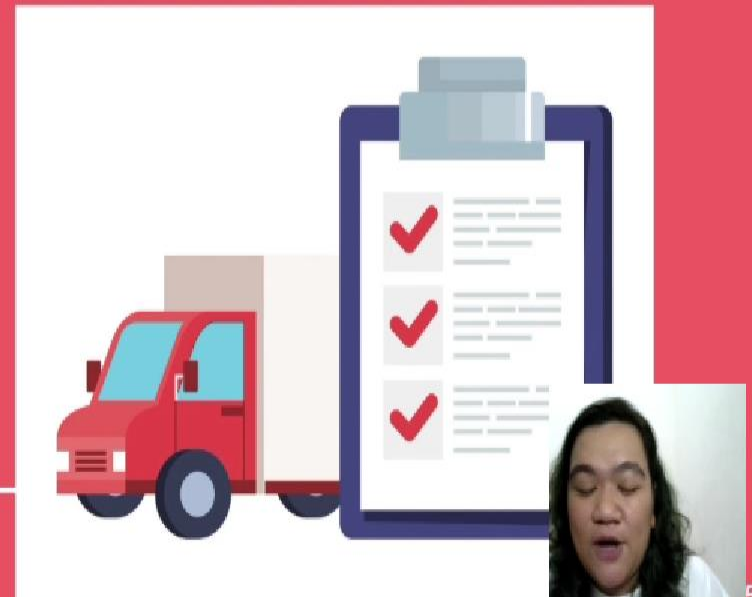


Delivery Vehicle

Siguraduhing naka-lock o sealed ang mga delivery vehicles

Siguraduhing tama at kumpleto ang mga dokumento.

- Delivery Checklist Form (DCF)
- Standard Shipping Permits
- COA (if applicable)
- Pre-Trip Inspection Checklist



Product Un/Loading

Maayos na pagpapatong ng mga kahon o produkto



Proper product handling guideline

✓ DO'S



Proper way of lifting



Keep away from direct sunlight



Handle with care



Keep dry

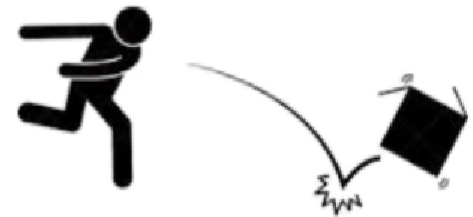
✗ DON'TS



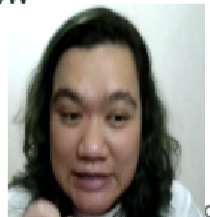
Wrong way of lifting



Do not sit



Do not throw



× Incorrect Practice

Improper handling of products while arranging in Styrofoam containers



✓ Correct Practice

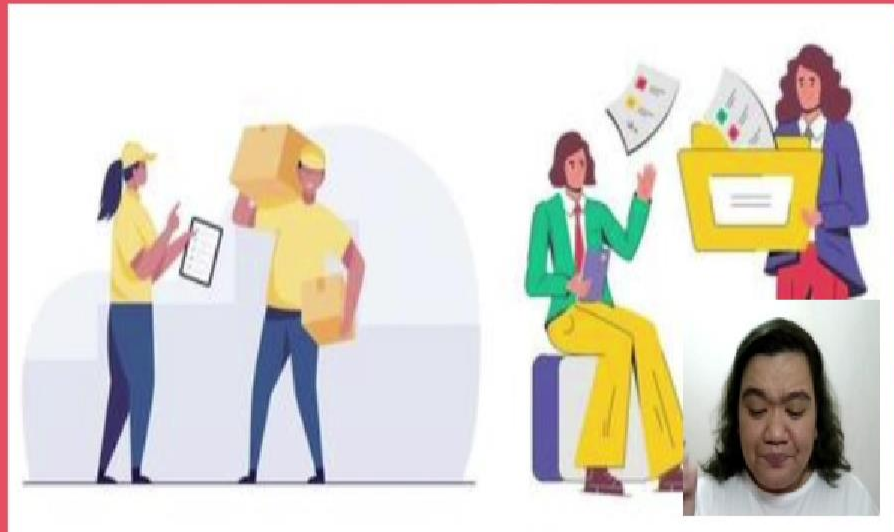
No excessive flipping of boxes during barcode scanning and arranging in styrofoam containers



Transport

May wasto at tamang kondisyon ang delivery truck ayon sa requirements.

Itago ang lahat ng records sakaling magkaroon ng product concerns.



Transport

Tamang temperature habang nasa byahe.

TANDAAN!!

- Ang pagsasama ng FPM at GP products nang walang pagitan ay mahigpit na ipinagbabawal.

Product Category	Transport Temperature
FPM Selected Customers	-15°C or colder
FPM Food Service Customers, Frozen Steamed Bun and Pizza Crust Products	-12°C or colder
FPM Regular Products	-10°C or colder
GP and Condiments Products	Ambient o 23-32°C
Dairy Products	10 to 20°C



Proper handling guideline - Cheese Trans

Product	Plant Warehouse Storage Requirement	Transport Delivery Options and Requirement	Maximum Travel Time	Branch Warehouse Storage Requirement	Other Warehouse
Cheese Blocks for Retail 30/35g, 160g/165g, 430/450g (Danes, Bigtime, Robinsons)	15°C to 20°C	RECOMMENDED Exclusive Truck 10°C to 20°C	n/a	10°C to 20°C	
		FPM Van (Styro Pack)	8 hours		
		GP Truck (28 to 32°C)	7 days		
Food Service/ Institutional Cheese Block 2kg (Filled Cheese, Selecta, CMC, Mozza, Danes, Brightgold, FS Regular)	5°C to 15°C	RECOMMENDED Chiller Truck (1°C to 15°C)	n/a	1°C to 15°C	
		FPM Van (Styro Pack)	8 hours		
Cheese Slices and Cheese Sticks (Danes, Bigtime, Robinsons, PureBasics, Ministop, WaffleTime, Angel's, 7 11)	5°C to 15°C	RECOMMENDED Exclusive Truck 10°C to 20°C	n/a	10°C to 20°C	
		FPM Van (Styro Pack)	8 hours		
Shredded Cheese (Danes)	5°C to 15°C	RECOMMENDED Chiller Truck (1°C to 15°C)	n/a	1°C to 15°C	
		FPM Van (Styro Pack)	8 hours		
Queso de Bola or Cheese Balls (Danes, Robinsons, Super8 Greatbuy, Hardiscount)	15°C to 20°C	RECOMMENDED Exclusive Truck 10°C to 20°C	n/a	15°C to 20°C	
		FPM Van (Styro Pack)	8 hours		
		GP Truck (28 to 32°C)	7 days		

OTHER REMINDERS

1. Store in a dry and clean place, away from fresh foods and materials with strong odor and dusts (eg raw meat, fruits and vegetables, grains and powders/ spices)
2. Do not freeze
3. Handle with care
4. Do not tumble
5. Protect from direct sunlight
6. Keep dry
7. First Expiry, First Out



04. Defects



Defects

PRODUCT LEAKAGE

Anong gagawin?

1. I-check at ihiwalay ang mga apektadong boxes
2. I-record ang mga detalye ng produkto at kung ilan ang apektado
3. I-report sa Coordinator para maibalik sa planta at ma-evaluate ang mga produkto



Defects

WET BOXES

Anong gagawin?

1. I-check kung nagkaroon ng fluctuation sa temperature ng truck.
2. I-record ang mga detalye ng produkto at kung ilan
3. I-report sa Coordinator para mabalik sa planta at ma-evaluate ang mga produkto.



Defects

DAMAGED BOXES

Anong gagawin?

1. I-check ang mga apektadong kahon.
2. I-record ang mga detalye ng produkto at kung ilan ang apektado.
3. I-report sa Coordinator para sa mga susunod na hakbang.



Defects

TAMPERED SEAL

Anong gagawin?

1. I-check kung ang pagbukas seal ay intensyonal. Maaaring aksidenteng nabuksan lamang ito dahil sa wet o damaged boxes.
2. I-document ang nangyari.
3. I-report sa Coordinator para mga susunod na hakbang.

