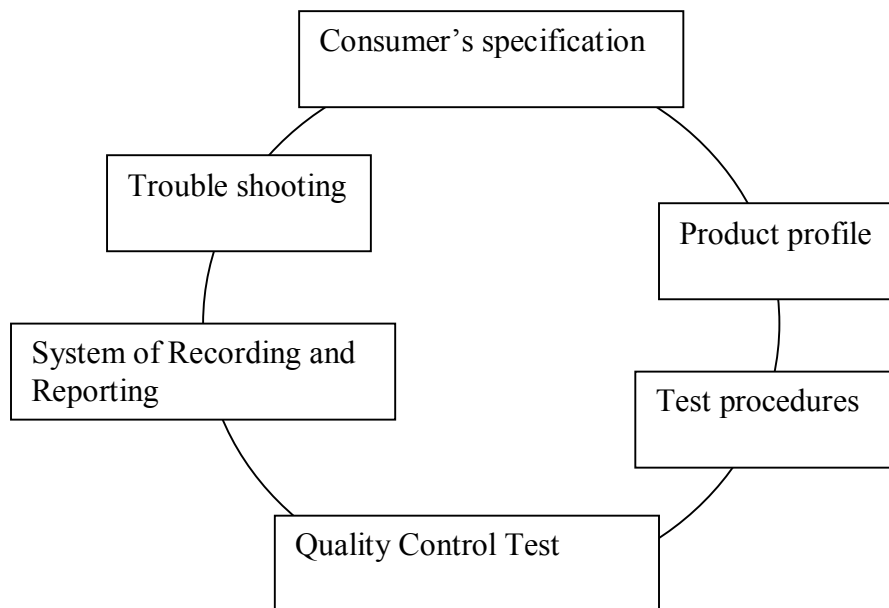
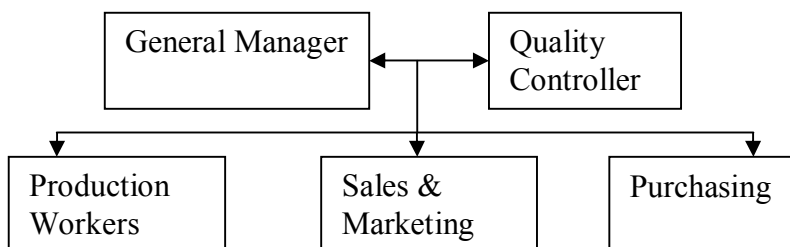


BASICS OF QUALITY CONTROL

1. The Quality Control System in HAM Ltd.Co.



2. General Organizational Structure of Enterprise



3. QUALITY CHARACTERISTICS AND THEIR MEASUREMENT

1. Physical

- Colour
- Flavour
- Aroma
- Texture/ Mouthfeel
- Viscosinity/Consistency

2. Hidden Characteristics

- Nutritional value
- Microbiological safety

5. PRODUCTION REPORT

Production date	Time Started	Time finished	USE OF MATERIALS / Kilo					OPERATIOAN					
			L i n d e n o	O r e g a n o	M i n t	T h y m e	etc	Dry i n g	Proce s i n g	Were housin g	No.Fi nished Raw Mater ial	No.of Finished Product	

Production Chief _____
 Quality Control Manager _____

6. Quality Control Report

Quality Control Report (Finished Product)	
Name of Evaluator: _____	Date evalu. _____
Name of Product _____	Date of Production _____
Details	Result from SAMPLE
Rhysico-Chemical Test:	
Sensority Test	
Microbiological Test	
ACTION TAKEN: OK/ NOT OK	
COMMENTS:	