



Flow Diagram For Manufactured Products

Receiving of Raw Materials / Components

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Sampling

Q Testing

Weigh-up

Blending / Compounding

QC / QA Testing

Packaging

Shipping

In addition to the above flow chart, animal ingestable products are manufactured according to standard processing techniques and have been subjected to heat treatment to reach an internal core temperature of at least 70 degrees Centigrade for a period of not less than 30 minutes or to an equivalent treatment which has been demonstrated to inactivate virus and bacteria.