

## # coragem Quality Standards - Manufacturing

### ## Raw Material Specifications

#### ### Milk Powder

- **Protein content:** Min 24%
- **Fat content:** 26-28%
- **Moisture:** Max 5%
- **Supplier certification:** ISO 22000, HACCP

#### ### Sugar

- **Purity:** Min 99.8%
- **Moisture:** Max 0.1%
- **Particle size:** 0.3-0.6mm

### ## Production Standards

#### ### Hygiene Requirements

- Daily sanitization of all equipment
- Personnel hygiene checks at entry
- Air quality monitoring (particulate count)
- Water quality testing (daily)

#### ### Process Parameters

- **Mixing temperature:** 45-50°C
- **Drying temperature:** 180-200°C
- **Packing temperature:** <35°C
- **Line speed:** 120 units/minute

### ## Quality Control Testing

#### ### In-Process Testing

- Moisture content (every 2 hours)
- Bulk density (every batch)
- Particle size distribution (every 4 hours)

#### ### Final Product Testing

- Microbiological analysis (every batch)
- Chemical composition (daily)
- Sensory evaluation (daily)
- Package integrity (random sampling)

### ## Rejection Criteria

- Microbial count exceeds limit
- Composition out of specification
- Foreign matter detected
- Package defects (leaks, damage)

### ## Documentation

- Batch records (retained 2 years)
- Test results (retained 2 years)
- Deviation reports (retained 5 years)

### ## Contact

Quality Manager: [quality@coragem.com](mailto:quality@coragem.com) | Ext: 5200