**FINAL PRODUCT INSPECTION AND TEST**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Grade | Specs | Job Order NO | Date | Shift | Variety | Product Code | Product Name |
|  |  |  |  |  |  |  |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Item /Spec.** | | | **Stand.** | **Results** | | | | | | | | | | | | | |
| Time of Sample | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Frozen Together | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Defects | | Critical > 12 mm |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Major 6-12 mm |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| minor 3 - 6 mm |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| length | | > 7.5 CM |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| > 5.0 CM |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| < 2.5 CM |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| No. Of Strips / bag | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Broken (WT) | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Slivers (WT. IPS) | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Shattering | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Defects Tol. Cutting Size | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Burnt (black points) | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Moisture Content | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Sugar | | End (Max) |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Medium (Max) |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Dark (Max) |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| U.S.D.A – Value | | Frozen |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| After Frying |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Texture | | Inner |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Outer (Crispiness) |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Appearance | | Frozen |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| After Frying |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Holding Time | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Green Strips | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Taste | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Smell After Frying | | |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Pallet No. / | | Pass |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Bulk No. | | Block |  |  | |  |  |  |  | |  |  | |  |  |  |  |
| Reason of Blocked | |  | | | | | | | | | | | | | | | |
| Q.C Inspector | | | Review (Q.C. Supervisor) | | | | | | | Approval (Q.C. manager) | | | | | | | |
| Name |  | | Name | |  | | | | | Name | | |  | | | | |
| Sign |  | | Sign | |  | | | | | Sign | | |  | | | | |

\* Length, Texture, Color variation, small units, slivers, Appearance and Flavor: at least every 2 hours, with a deviation of +/- 15 minute.

\* Major-Minor-Critical defects, Skin, Frozen Together , Burnt: at least every 1 hours, with a deviation of +/- 10 minute.