1. SCOPE
2. To remove the outer shell of opened ackee pods, and collect the ackee segments with attached seeds for transfer to pre-processing area for sorting and weighing.
3. Only opened ackees must be “seeded out” and ackees must be firm and sound. All damaged and rotten ackees must be discarded.
4. All workers must adhere to GMP Policy for worker personal hygiene and dress code (TIJULE GMP-001) and all containers used for collection of ackees must be sanitized.
5. RESPONSIBILITIES
6. The raw material Supervisor shall be responsible for the supervision to ensure that only open ackees are seeded out and that any unopened ackees are discarded.
7. Workers are responsible for proper selection of ackees for shelling.
8. PROCEDURE
9. Shell out or seed out ackees, placing the shells and bad fruits in a garbage bucket and the good segments in clean tubs.
10. Workers must place seeds and membrane in a designated container for dumping, and place ackees in a clean container on the table.
11. Workers bring in ackees to the pre-processing area where they are sorted, weighed and logged.

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