

SOP ToolBox

Creating SOPs doesn't have to be a complex task! Begin with Fhyzics' SOP Templates, Forms, Checklists, and Agreements. Easily tailor them to your organisation's needs in a user-friendly PPT format. Select your specific domain, and we'll provide you with the customized templates within a week. https://pages.fhyzics.net/sop-toolbox

and All content materials provided in this Standard Ope rating Procedure by Fhyzics Business Counsultants Pvt. Ltd. including but not limited to text, images, videos, documents, and software, are protected by copyright laws and are the intellectual property of Fhyzics Business Counsultants Pvt. Ltd. Unauthorized reproduction, distribution, or use of these materials in any form is strictly prohibited and may result in legal action. Any authorized use of Fhyzics Business Counsultants Pvt. Ltd' materials must include proper attribution and is subject the terms and conditions set forth to by Fhyzics Business Counsultants Pvt. Ltd.

Top 50 SOPs for Standard Operating Procedures (SOPs) for Roasted Nuts and Peanut Butter Manufacturing



SOP-1081-001: Standard Operating Procedure for Raw Material Inspection and Acceptance SOP-1081-002: Standard Operating Procedure for Storage and Handling of Nuts SOP-1081-003: Standard Operating Procedure for Roasting Process for Nuts SOP-1081-004: Standard Operating Procedure for Cooling and Drying Procedures SOP-1081-005: Standard Operating Procedure for Nut Sorting and Grading SOP-1081-006: Standard Operating Procedure for Grinding and Blending of Nuts SOP-1081-007: Standard Operating Procedure for Quality Control Checks for Nut Grinding SOP-1081-008: Standard Operating Procedure for Peanut Paste Production SOP-1081-009: Standard Operating Procedure for Peanut Butter Mixing and Homogenization SOP-1081-010: Standard Operating Procedure for Quality Control Checks for Peanut Butter SOP-1081-011: Standard Operating Procedure for Flavoring and Seasoning Addition SOP-1081-012: Standard Operating Procedure for Packaging Material Inspection SOP-1081-013: Standard Operating Procedure for Filling and Sealing Procedures SOP-1081-014: Standard Operating Procedure for Quality Control Checks for Packaging SOP-1081-015: Standard Operating Procedure for Labeling and Coding of Products SOP-1081-016: Standard Operating Procedure for Nut Allergen Control Measures SOP-1081-017: Standard Operating Procedure for Cleaning and Sanitization of Equipment SOP-1081-018: Standard Operating Procedure for Pest Control in Manufacturing Facilities SOP-1081-019: Standard Operating Procedure for Employee Hygiene and GMP Practices SOP-1081-020: Standard Operating Procedure for Allergen Cross-Contamination Prevention SOP-1081-021: Standard Operating Procedure for Quality Assurance and Quality Control Program SOP-1081-022: Standard Operating Procedure for HACCP (Hazard Analysis and Critical Control Points)



SOP-1081-023: Standard Operating Procedure for Food Safety Training for Employees SOP-1081-024: Standard Operating Procedure for Traceability and Recall Procedures SOP-1081-025: Standard Operating Procedure for Compliance with Food Regulations SOP-1081-026: Standard Operating Procedure for Equipment Calibration and Maintenance SOP-1081-027: Standard Operating Procedure for Waste Management in Manufacturing SOP-1081-028: Standard Operating Procedure for Supplier Quality Assurance SOP-1081-029: Standard Operating Procedure for Shipping and Distribution Procedures SOP-1081-030: Standard Operating Procedure for Storage and Warehousing of **Finished Products** SOP-1081-031: Standard Operating Procedure for Temperature Control in Storage Areas SOP-1081-032: Standard Operating Procedure for Product Sampling and Testing SOP-1081-033: Standard Operating Procedure for Handling and Resolution of **Customer Complaints** SOP-1081-034: Standard Operating Procedure for Product Development and Innovation SOP-1081-035: Standard Operating Procedure for Research and Development in Nut Processing SOP-1081-036: Standard Operating Procedure for Sustainability Practices in Manufacturing SOP-1081-037: Standard Operating Procedure for Occupational Health and Safety Measures SOP-1081-038: Standard Operating Procedure for Fire Safety Protocols SOP-1081-039: Standard Operating Procedure for Emergency Response and Evacuation SOP-1081-040: Standard Operating Procedure for Employee First Aid Training SOP-1081-041: Standard Operating Procedure for Facility Security and Access Control SOP-1081-042: Standard Operating Procedure for Environmental Impact Assessments SOP-1081-043: Standard Operating Procedure for Energy Conservation in Manufacturing SOP-1081-044: Standard Operating Procedure for Employee Training and Development SOP-1081-045: Standard Operating Procedure for Non-Discrimination and Equal Opportunity



SOP-1081-046: Standard Operating Procedure for Community Relations and Engagement

SOP-1081-047: Standard Operating Procedure for Social Responsibility Initiatives SOP-1081-048: Standard Operating Procedure for Continuous Improvement Initiatives

SOP-1081-049: Standard Operating Procedure for Management Review and Evaluation

SOP-1081-050: Standard Operating Procedure for Project Closure Procedures

SOP ToolBox

Creating SOPs doesn't have to be a complex task! Begin with Fhyzics' SOP Templates, Forms, Checklists, and Agreements. Easily tailor them to your organisation's needs in a user-friendly PPT format. Select your specific domain, and we'll provide you with the customized templates within a week. <u>https://pages.fhyzics.net/sop-toolbox</u>





Fhyzics Business Consultants Pvt. Ltd. www.Fhyzics.net