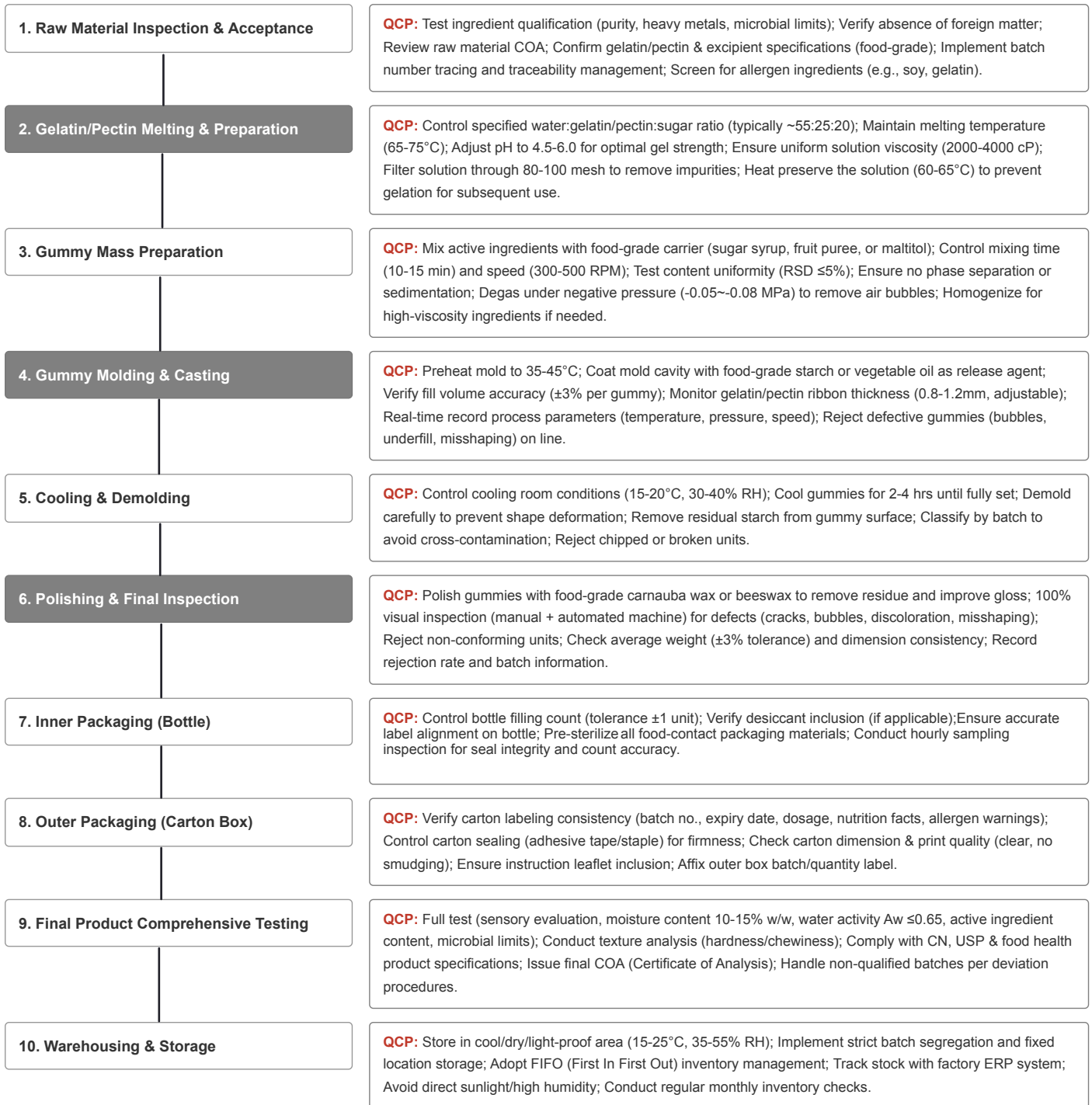


Gummy - Manufacturing Process Flow Chart



Key Remarks & Compliance Note:

1. Clean Room Requirement: Steps 2-6 (Gelatin/Pectin Melting to Polishing & Final Inspection) must be operated in a 100,000 Grade Clean Room with continuous positive pressure; Monitor environmental parameters (particulate matter, settling bacteria, airborne microbes) per food GMP standards.
2. Food GMP Compliance: All processes strictly follow GMP guidelines for health food production; No cross-contamination is allowed during the whole production process; All equipment and utensils are food-grade and properly sanitized.
3. Cross-Contamination Prevention: Perform equipment cleaning validation between batches (residue testing); Use dedicated equipment for allergen-containing ingredients (e.g., gelatin, soy); Label allergen information clearly on primary and secondary packaging.
4. Record Management: All production and testing process parameters are recorded in real time; Production records, batch records, and COA are archived for 5 years in accordance with national regulatory requirements.