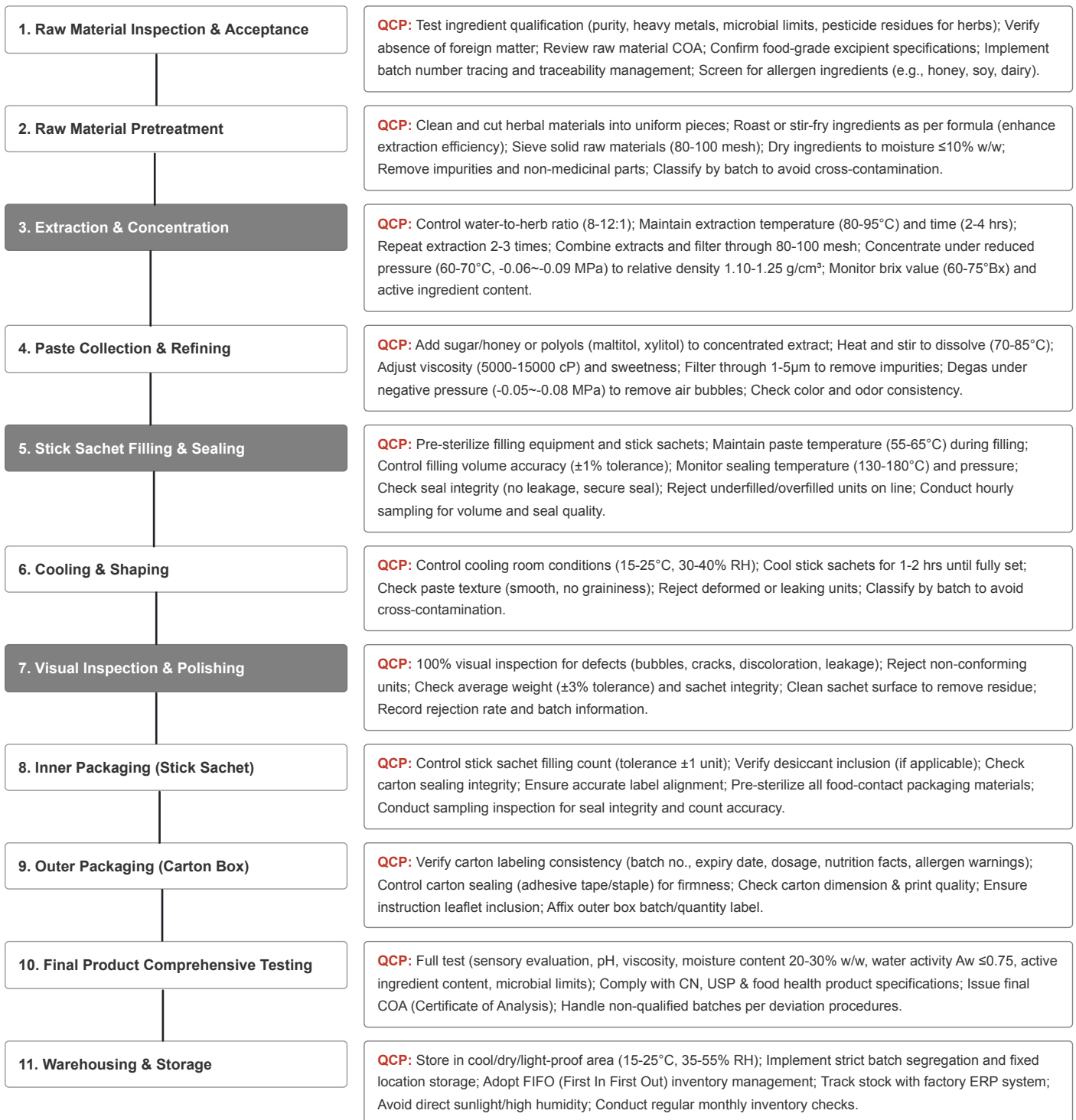


Paste - Manufacturing Process Flow Chart



Key Remarks & Compliance Note:

- Clean Room Requirement:** Steps 3-7 (Extraction to Visual 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.
- 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 (CIP/SIP validation).
- Cross-Contamination Prevention:** Perform equipment cleaning validation between batches (residue testing); Use dedicated equipment for allergen-containing ingredients (e.g., honey, soy); Label allergen information clearly on primary and secondary packaging.
- 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; Ensure full traceability from raw materials to finished products.