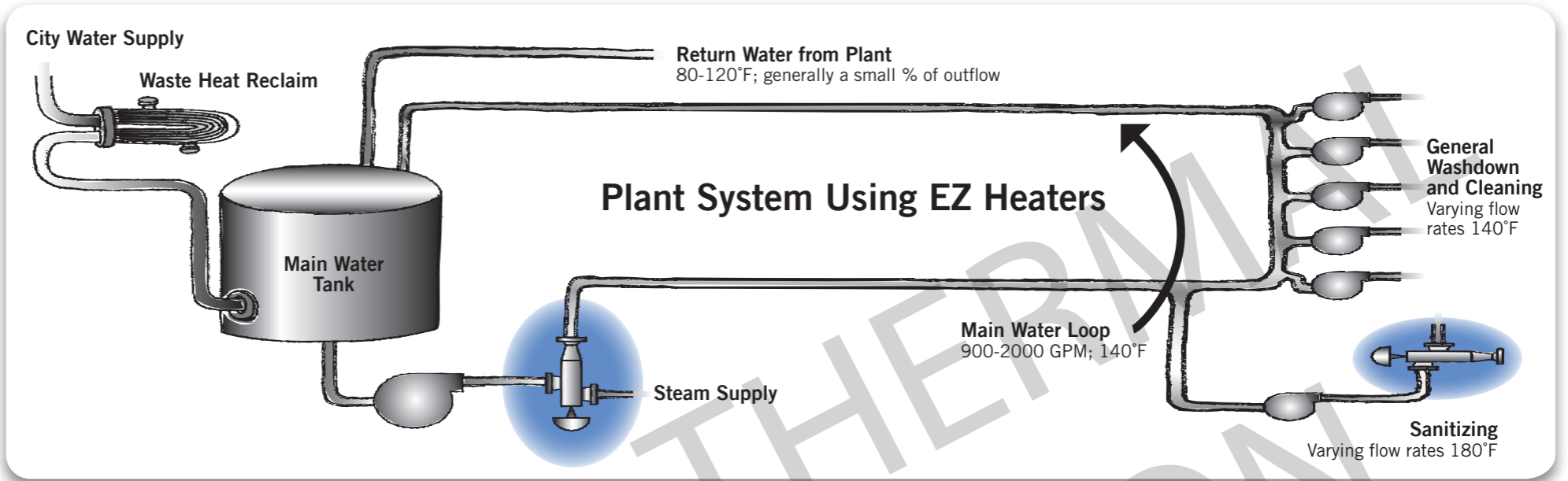


# MEAT PROCESSING INDUSTRY

- 1 Live Cattle
- 2 Stun
- 3 Bleeding
- 4 Hide-on Carcass Wash
- 5 Hide Removal
- 6 Head and Hock Removal
- 7 Pre-viscera Wash and Sanitization
- 8 Viscera
- 9 Inspection
- 10 Offal Wash
- 11 Tripe Wash
- 12 Wash and Sanitization
- 13 Wrapped and Freezed
- 14 Utensil Sanitization
- 15 Processing
- 16 Packaging and Shipping
- 17 Digester heating

# Critical Control Points (CCPs)



Notes: 1. Single EZ Heaters are shown. Possible arrangements include EZ Heaters in parallel for improved turndown and redundancy.  
 2. Heaters are shown in-line. For applications with rapidly varying flow and tight temperature requirements, a recirculation loop and/or buffering tank is recommended.

