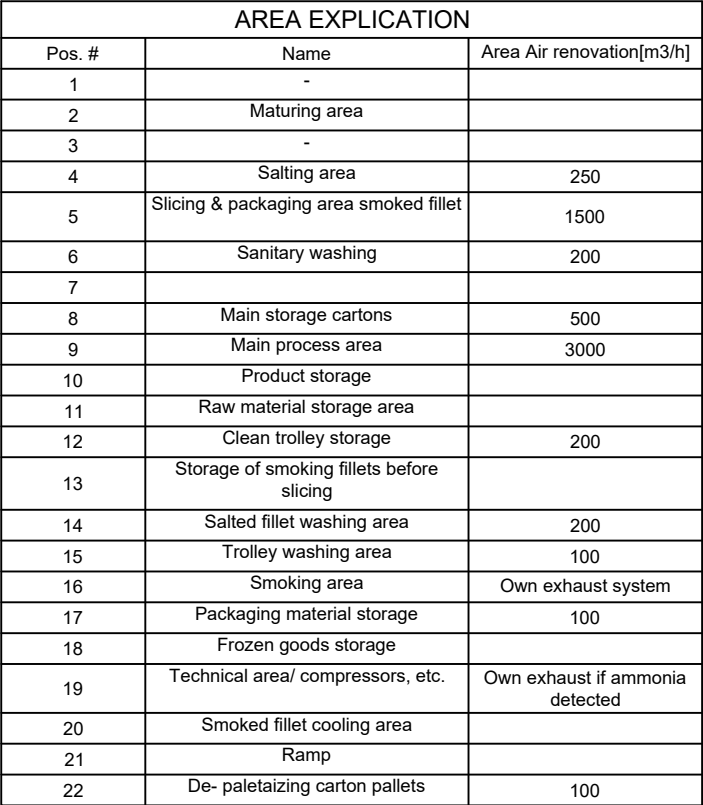




AREA EXPLICATION		
Pos. #	Name	Area T°C
1	-	+2 T°C
2	Maturing area	+6 T°C
3	-	
4	Salting area	+10 T°C
5	Slicing & packaging area smoked fillet	+10 T°C
6	Sanitary washing	+25 T°C
7		+2 T°C
8	Main storage cartons	+25 T°C
9	Main process area	+10 T°C
10	Product storage	0 T°C
11	Raw material storage area	0 T°C
12	Clean trolley storage	+25 T°C
13	Storage of smoking fillets before slicing	-5 T°C
14	Salted fillet washing area	+10 T°C
15	Trolley washing area	+25 T°C
16	Smoking area	+10 T°C
17	Packaging material storage	+10 T°C
18	Frozen goods storage	-22 T°C
19	Technical area/ compressors, etc.	+25 T°C
20	Smoked fillet cooling area	-5 T°C
21	Ramp	
22	De- paletaizing carton pallets	+25 T°C