# DRAGÉE LINE — PRODUCTION FLOW CHART

Freeze-dried fruit centres (strawberry, blackberry) coated in milk, dark or white chocolate · panning process

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## Raw materials



**1 Raw material receiving** QC
Sugar, cocoa butter, milk powder, freeze-dried strawberry and blackberry; supplier documents checked

› **2 Raw material inspection** QC
Visual and documentary check; non-conforming lots rejected

## Preparation



**3 Freeze-dried fruit preparation**
Fruit pieces sorted and prepared for the pan

› **4 Chocolate preparation**
Milk, dark or white chocolate melted and held ready for coating

› **5 Compound coating preparation**
Compound coating matching the chocolate type prepared

› **6 Coating materials preparation**
Powdered sugar, oil, glazing agents (SLC 35, Capol 550)

## Coating (dragée pan)



**7 Feeding the dragée pan**
Fruit centres loaded into the rotating pan

› **8 Powdered sugar coating**
Sealing layer on the centres

› **9 Oil application**
Surface conditioning before compound layer

› **10 Compound coating**
Layer-by-layer build-up

› **11 Chocolate coating**
Final milk, dark or white chocolate layers to target weight

› **12 Polishing**
Glazing and shine

## Finishing



**13 Cooling**
Controlled cooling tunnel / cooling room

› **14 Screening and size grading**
Doubles and undersize removed; size classes separated

› **15 Metal detector check** CCP
Every unit passes the metal detector; rejects segregated

› **16 Quality control** QC
Appearance, weight, taste; release by QC

## Packing



**17 Packaging**
Flowpack / doypack / bulk carton; lot code and production date printed

› **18 Finished product**
Palletised, stretch-wrapped; storage 18–22 °C, dry

### Legend

QC quality control point  CCP critical control point (metal detection)  › process flow

### Allergen information

Contains milk and soya. May contain traces of other nuts. Allergen separation and line cleaning applied between product changes.

### Traceability & release

Each batch carries a lot code and production date on the pack and carton. Finished goods are released after QC approval and stored at 18–22 °C in dry conditions; shelf life 12 months from production.