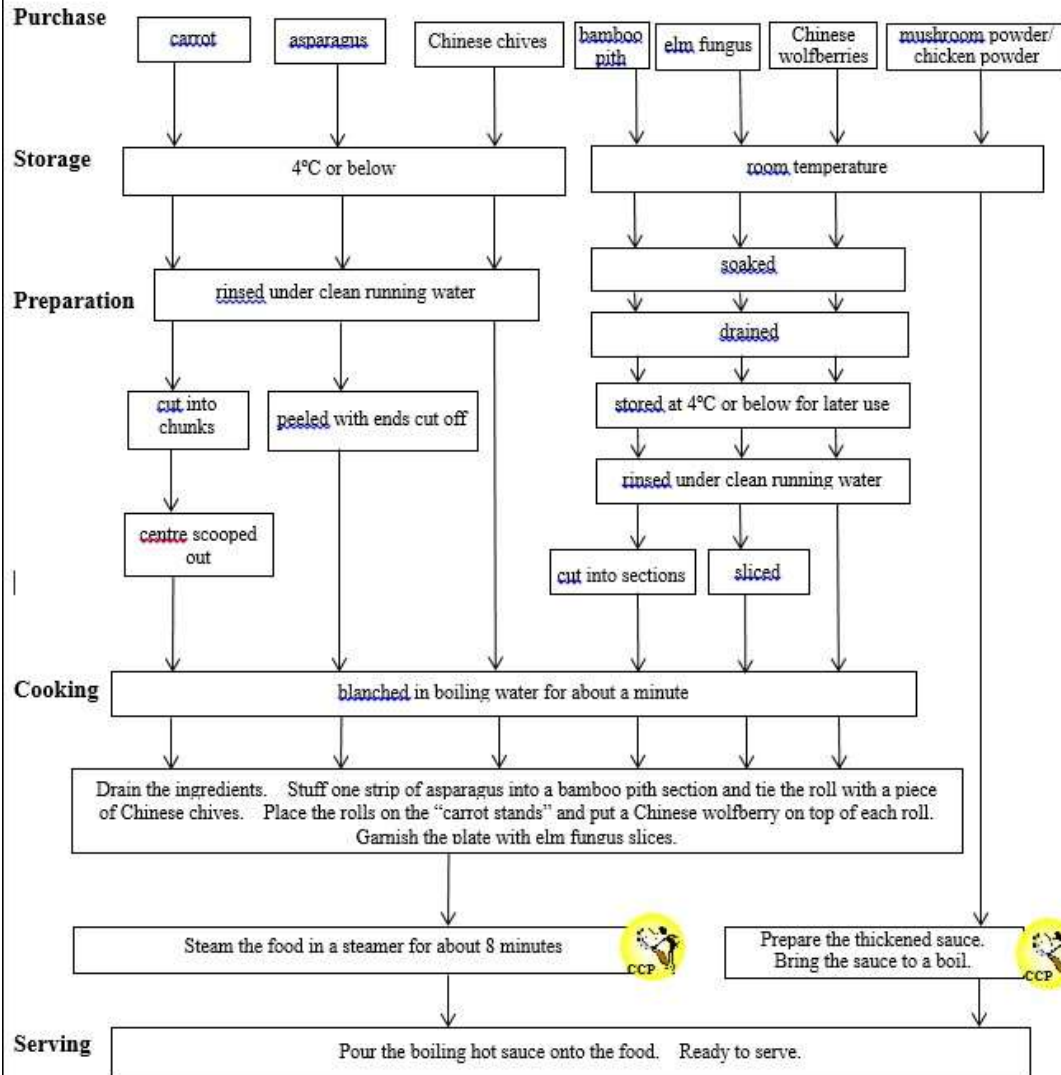


Production Process



Critical Control Point (CCP)

It is a step or procedure in a food manufacturing process at which control can be applied and as a result, a food safety hazard can be prevented or eliminated.

CCPs in the production of "Bamboo Pith Rolls with Asparagus and Elm Fungus":

- All ingredients should be cooked thoroughly before consumption.