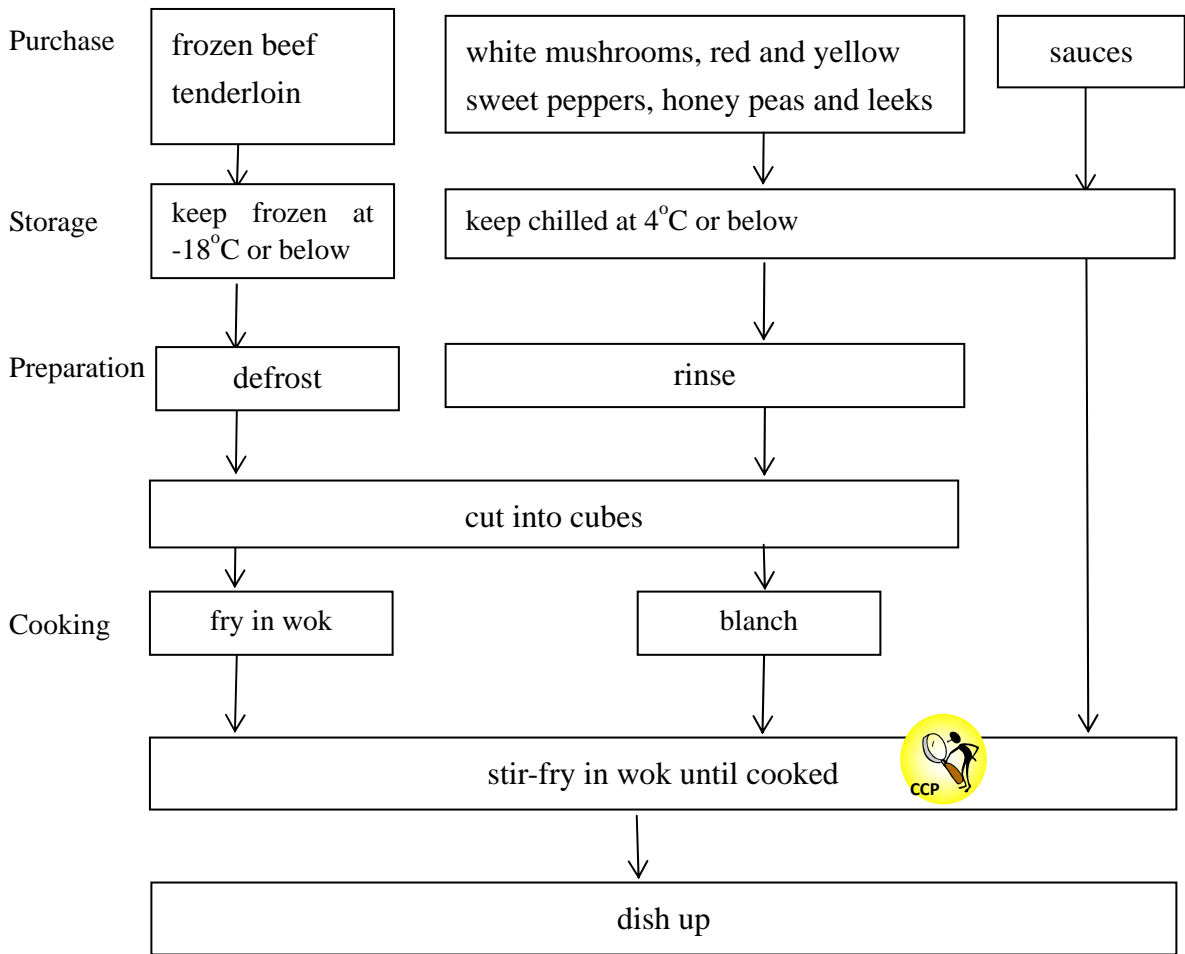


## Production Process



### Critical Control Point (CCP)

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

**There is one Critical Control Point in the production of Angus Beef Tenderloin Cubes with Garlic:**

- *Frying the beef tenderloin until half done in wok beforehand can enhance the fragrance of the food, but when the beef tenderloin is returned to wok with other ingredients for stir-frying, we must ensure that it is cooked thoroughly before consumption.*

