

	WAKENE FOOD COMPLEX	Document No: OF/WFC /11
Revision: 1	Document title Quality and food safety Objectives	Page No.: Page 1 of 1

- 1) **To produce consistently min 76% of extraction until the end of June 2023.**
- 2) **To maintain key flour parameters (gluten content of flour consistently in b/n 24 -28 % with moister content 12.5 -13.5% and ash content 0.7 max. until the end of June 2023.**
- 3) **In each cleaning process by remove of physical hazards to get minimum 95% Of pure wheat in before first break until the end of june2023**
- 4) **Test flour in outsource laboratory ones a year until the end of June 2023.**
- 5) **By scheduling daily, weekly, monthly and 6month preventive maintenance to keep machine availability of both machine 85% at the end of June 2023.**
- 6) **To give a quality and food safety management training for 101 employers twice until at end of June 2023.**
- 7) **To reduce employees turn over by 5% at the end of June 2023.**
- 8) **Conduct customer satisfaction survey on 10 customer's until the end June 2023.**
- 9) **Store the incoming raw material and finished products according to the criteria.**

APPROVED BY;



DATE; August/2023