# Classic Hummus — Production SOP

Chilled dips, spreads & salads · Central Production Unit, Bengaluru · Cold Prep Line 1 · India (FSSAI), UAE, United States

| Batch | Store | Shelf life | Pack | Allergens |
|---|---|---|---|---|
| **9.26 kg** | **≤ 5 °C** | **3 days** | **Food-grade PP tub with lid and tamper band** | **Sesame** |

## INGREDIENTS

| Ingredient | Per batch | % | Allergen |
|---|---|---|---|
| Chickpeas (cooked, drained) | 5 kg | 54.0 | |
| Olive oil, extra virgin | 1.8 kg | 19.4 | |
| Tahini (sesame paste) | 1.2 kg | 13.0 | SESAME |
| Ice, potable water | 1 kg | 10.8 | |
| Lemon juice | 0.15 kg | 1.6 | |
| Salt | 0.06 kg | 0.7 | |
| Garlic | 0.05 kg | 0.5 | |

## METHOD

| # | Step | Check | Who |
|---|---|---|---|
| 1 | Soak dry chickpeas in three times their volume of potable water in a lidded tub in the chiller. | Time: 12 h ± 2 h at ≤ 5 °C (timer, every batch) | Production operator |
| 2 | CCP 1 Drain, cover with fresh water, bring to a rolling boil and cook until soft. Probe three chickpeas from the centre of the pot. | **Temperature: Core ≥ 90 °C (probe thermometer, every batch)** | Production operator |
| 3 | CCP 2 Drain, spread no more than 5 cm deep in a tray and blast chill. Probe the centre at 2 hours and at the end. | **Temperature: 21 → 5 °C within a further 4 h (probe thermometer, start and end of batch)** | Production operator |
| 4 | Blend garlic, salt and cooled chickpeas, then add crushed ice and process on high for 2 minutes. | — | Production operator |
| 5 | OPRP 1 Add tahini and lemon juice and process until creamy, then stream in olive oil until smooth. Check product temperature. | Temperature: ≤ 10 °C at end of blend (probe thermometer, every batch) | Production operator |
| 6 | Portion into tubs, apply lid and tamper seal, label for the destination market and move to the chiller within 20 minutes. | Weight: 200 g ± 3 g (scale, every 10th pack) | Production operator |

## CRITICAL CHECKS

| Step | Must be | If not met |
|---|---|---|
| CCP 1 Step 2 | **Core ≥ 90 °C** | Stop. Fix and check again. If it can't be met, hold the batch and tell the QA manager. |
| CCP 2 Step 3 | **21 → 5 °C within a further 4 h** | Stop. Fix and check again. If it can't be met, hold the batch and tell the QA manager. |
| OPRP 1 Step 5 | **≤ 10 °C at end of blend** | Correct it, check again and note it on the batch record. |

## BEFORE RELEASE

Release only when these are done and recorded: Appearance and texture check; Product temperature at packing; Net weight check; Correct label and allergen statement; pH recorded; Batch records complete and signed.

## ALLERGENS, HYGIENE & RECORDS

| | |
|---|---|
| **Label says** | Contains: Sesame.<br>يحتوي على بذور السمسم |
| **Hygiene** | Hairnet, clean work coat, gloves where product is handled by hand, no jewellery, beard snood. Clean and sanitise equipment before use and between products; make allergen products last. |
| **Equipment** | Food processor / blender, Cooking kettle / pot, Probe thermometer, Digital scale, pH meter, Blast chiller or ice bath, Finished-goods chiller, Food-grade lidded containers (colour-coded) |
| **Records** | Batch record and critical checks, signed daily. Keep 24 months. |

## APPROVAL

**Prepared by** · Production supervisor
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**Approved by** · Operations director
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Version 2.0: Rewritten on the FCOS SOP format with hazards, allergens and records. Review by 01/11/2027. Based on Codex HACCP principles · FSSAI Schedule 4 · GSO 21 / GSO 1694 · 21 CFR 117.