

STANDARD OPERATING PROCEDURE - Iced Tea and Green Tea Production**INTRODUCTION**

Iced tea and green tea are prepared from a powdered mix, pasteurized and then packaged for wholesale and retail distribution.

MATERIALS

1. Supplies
 - a. Sanitizer
 - b. Swabs
 - c. Powdered iced tea or green tea mix
 - d. Sugar
 - e. Preservative
 - f. Brix refractometer
 - g. Record of manufacture form
2. Hazards
 - a. Burns from hot water and hot metal.
 - b. Corrosive damage to eyes and skin from sanitizer. Wear goggles and gloves when using the concentrate. Avoid breathing the vapors.

PROCEDURE

1. Prepare a chart for the HTST and start it recording the pasteurizing conditions. Perform all required pre-operational equipment checks.
2. Pre-production sanitation
 - a. Discard the sanitizing solution that was held in the filler bowls, allowing it to flow through the filler tubes and onto the floor.
 - b. Prepare at least 300 gallons of sanitizing solution in a mixing tank. Test the concentration and record the result on the sanitation test record.
 - c. Pump the sanitizing solution through the lines leading to the HTST, through the HTST, and then to the tank that will be used for tea production. Finally, pump the sanitizing solution from the tea production tank through the lines to the fillers, allowing it to overflow the bowls and to flow through all of the filler tubes and then onto the floor.
 - d. Pasteurize some water. Run this water through the lines leading to the tank that will be used for tea production, then through the lines to the fillers. Allow the pasteurized water to overflow the bowls and to flow through all of the filler tubes and then onto the floor.
 - e. Swab food contact surfaces. If results indicate the presence of milk protein residues repeat the sanitation procedure.
3. Production
 - a. Pump some soft water into the mixing tank.
 - b. Add the tea mix and sugar according to the manufacture's recommendations. Mix with high agitation.
 - c. Add preservative, and hold for at least 15 minutes with high agitation.
 - d. Pump the tea mixture through the HTST at a minimum of 161°F and a holding time of at least 15 seconds. The pasteurized tea should be directed into the pre-sanitized tea production tank.
 - e. Pasteurize the remaining volume of soft water and add this to the tea production tank.
 - f. With cooling and high agitation turned on, mix for at least 30 minutes.
 - g. Taste the tea and check the Brix. The Brix reading for iced tea should be between 8.0 and 10.0%, for green tea it should be between 6.5 and 8.5%.
 - h. Fill containers and store them at < 40°F.

RECORDKEEPING

1. Each day that tea is prepared a record of manufacture form should be filled out. This will specify the ingredients used, the volume of tea made, and the results of the milk protein residue test.
2. Charts should be used to record the pasteurization conditions.
3. Record the results from the sanitizer concentration assays on the weekly sanitation test form.
4. Retain all records for at least two years.

The following individual is responsible for implementation of this SOP and has the overall authority on-site:

Name: _____ Title: _____ Date: _____