

Processing Line SOP

Fisheries & Aquaculture

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces processing-line SOPs — receiving, washing, grading, processing, freezing, packing and storage — with temperature, hygiene and quality controls at each step. Use it to run a consistent, compliant line.

Purpose of this tool & output

Standardise the processing line

How the output is used

Use it to standardise the processing line — a processing line SOP across receiving, grading, processing and packing.

Important cautions

SOPs must align with your HACCP plan and buyer and regulatory standards; temperature and hygiene lapses cause rejection and safety risk. Validate CCPs and limits with a qualified food-safety professional.

Companion documents

- Seafood Processing Unit Setup
- HACCP Plan Builder
- Seafood Quality Control Plan
- Cold Chain SOP
- Seafood Packaging & Labelling Guide
- Value-Added Products Strategy

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.