MASTER FORMULATION RECORD

RECEPTOL ORAL SPRAY

Proprietary Nutraceutical

Prolin Rich Polypeptides Oral Spray

Manufacturing Site	**:**	**Biomix Network Ltd** **Near Khatraj Cross Road,** **Khatraj, Dist – Kheda, Pin -387 130** **Gujarat, India**
Doc. No.	**:**	**DOC-720-01**
Date of Rev..	**:**	**01/01/2009**
Rev. No.	**:**	**03**
Product Code No	**:**	**B-RCPTL-01**

Reviewed By -	Approved By -

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01. : General Information

01. Name of Product : RECEPTOL ORAL SPRAY

02. Generic Name : Prolin Rich Polypeptides Oral Spray

03. Composition : Receptol is a pure natural product with active ingredients of Nano info Peptide of Prolin Rich Polypeptides (0.3 % of solids)derived from Bovine Lacteal Source by Nano biotechnology method.

INGREDIENTS:
Purified Water, Lactose, Prolin RichPolypeptides (0.3% of Solids) Flavoring substances Vanilla Flavor., Preservatives – Sodium Benzoate, Potassium Sorbate and Disodium EDTA

NUTRITIONAL FACTS:
Amount per 100 ml

Energy	: 10 kcl
Protein	: 0.3 g
Carbohydrates	: 2.5 g

04. Shelf Life : 2 Years

05. Pack Style : HDPE Bottle of 125 ml with spray pump in blister pack

06. Mfg. License No. : AC/MDC/ND/3169

02. : Manufacturing Formula
Batch Size : 1000 Liters

Sr. No.	Code No.	Ingredients	Unit Formula Mg / 3 ml	Batch Formula for 1000 lt. (In Kg.)
01		Colostrum Whey	2700	900
02	RM-001	Sodium Benzoate	3.0	1.00
03	RM-002	Potassium Sorbate	3.0	1.00
04	RM-003	Di Sodium EDTA	3.0	1.00
05	RM-005	Flavor Vanilla	1.5	0.500
06	--	D.M Water for di filtration *	q.s	q.s
07	RM-004	Citric Acid @	q.s	q.s

* D.M.Water: Quantity of D.M.Water for di filtration will be up to make the volume as per batch size

@ Citric Acid Quantity of Citric Acid for pH adjustment up to 5.0

03. : List of Equipments

Sr.No.	Equipment Name	Make	Capacity	Equipment No.
1.	Filter - 1	Filter Concept	500 LPH	B-PD-EQ-001/08
2.	Filter - 2	Filter Concept	500 LPH	B-PD-EQ-002/08
3.	Bulk Chiller - 1	IDMC	1000Ltr.	B-PD-EQ-003/08
4.	Product Pump	Crompton	5 KLPH	B-PD-EQ-004/08
5.	Pre-Filtration	Aqua-clear	500 LPH	B-PD-EQ-005/08
6.	Balance Tank	Prism Pharma	260 HS	B-PD-EQ-006/08
7.	Ultra Filtration (Stage – 1)	Millipore	4000 LPH	B-PD-EQ-007/08
8.	Balance Tank	Prism Pharma	260 HS	B-PD-EQ-008/08
9.	Ultra Filtration (Stage – 2)	Millipore	400 LPH	B-PD-EQ-009/08
10.	Bulk Chiller -2	IDMC	500 Lts	B-PD-EQ-010/08
11.	Final Pump	Grindfos	1000 LPH	B-PD-EQ-011/08
12.	CIP Tank	Amruta Fabric	100Ltr.	B-PD-EQ-012/08
13.	Weighing Elec. Balance	Contech	1 Kgs	B-PD-EQ-013/08
14.	Bottle Filling Machine	Parth Engg.	120 BPM	B-PD-EQ-034/08
15.	Labeling machine	Parth Engg.	120 BPM	B-PD-EQ-035/08
16.	Turn Table - 1	Parth Engg.	36 “ dia	B-PD-EQ-033/08
17.	Turn Table - 2	Parth Engg.	36 “ dia	B-PD-EQ-036/08
18.	Inspection Table - 1	Prism Pharma	73 x 36 inch	B-PD-EQ-031/08
19.	Inspection Table - 2	Prism Pharma	73 x 36 inch	B-PD-EQ-032/08
20.	Induction sealing machine	Electronic Devices	120 BPM	B-PD-EQ-037/08
21.	Blister pack line	Parth Engg.	100 BPM	B-PD-EQ-038/08
22.	Bottle Cleaning Machine	Mistry Engg.	100 BPM	B-PD-EQ-039/08
23.	Weighting Elect. Balance	Elder	50 Kgs	B-PD-EQ-040/08
24.	Bulk Filling Machine	Hitech Engg.	45 Kgs	B-PD-EQ-041/08

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04. : Manufacturing Directions

STAGE 1: RECEIVING OF WHEY

1 Whey is a starting material for our product, so we are considering it as a main raw material of our product.
2 Process of manufacturing of whey is carried out at Amul premises, we are receiving it as a raw material time to time, and in fact Amul is supplying it time to time up to our plant.
3 Before reaching whey to our Plant QC has to certify quality of whey, if parameter of whey found complies, than we will collect it in our plant as a raw material.
4 For receiving of whey starting operation of filter unit 1 & 2
FILTER UNIT - 1
a. Unscrew clamp of filter unit
b. Insert 1.0 micron filter along with s.s.screen and support plate
c. Tighten the screw of filter unit
FILTER UNIT - 2
- Unscrew clamp of filter unit
- Insert 0.45 micron filter one by one and tightened the bolt accordingly
- Tighten the clamp of filter unit

5 For receiving release emergency of panel of whey transfer system then verify the three was valve position, it should remain on to receiving end.
6 Ensure housing of filter unit – 1 & filter Unit – 2 are filled with 1.0 micron filter & 0.45 micron filter respective.
7 Ensure that out let of whey receiving line are connected properly to Bulk Chiller – 1.
8 Press green colour push switch & start pump. Whey will start to come through 1.0 micron filter & 0.45 micron filter uspectvely in to Bulk Chiller-1.
9 Note down the reading of pressure gauges of Filter unit – 1 & filter Unit – 2 before, after & during receiving.
10 After completion of receiving process, note down level of whey through. Deep stick reading, corresponding.
Level Vs Qty. Chart in BMR.
11 Switch on the mains of Bulk Chiller – 1 & start compressor (Colling system) as well as agitator simultaneously.
12 Note down temp. Reading from temp. Indicator initials & after every half an hours.
13 Temp. Indicator has already set programmed for temp. between (4 to 6^{O}C)

04. : Manufacturing Directions

STAGE 2: PREFILTRATION

A OPERATION

1. Open out let valve of Bulk Chiller – 1
2. Ensure valve position of permeate line to balance tank & Retentate line return to bulk chiller in forward position.
3. Rotate pressure regulator valve in anti clock wise direction up to last position (Ensure zero Pressure)
4. Keep regulator switch in auto mode so unit will start automatically
5. Adjust inlet pressure/ out let pressure through pressure regulating valve up to 3 kg/cm2 by rotating it clock wise direction.
6. Note down flow rate reading as well as inlet pressure/ out let pressure, & permeate pressure in BMR as per frequency mentioned.

B DI-FILTRATION

1. Extra DM Water Qty. (10% of total Batch size.) are to be added on line in feed through out filtration system to reduce the concentray of Retentate.
2. Ensure, D.M. Water pass through Microbiological Retentive Filter.
3. Ensure,,pH of D.M.Water, It should be within 6 to 8 and carried out Organoleptic taste and record the same difiltration record
4. Check the quality of filtered water with hygiene meter and record the same in difiltration record. The reading should not be more than 50
5. Out of 10% of DM Water qty. of total Batch size 8% of water qty. to be added on line in Bulk chiller – 1.
   1% of DM Water qty. of total Batch size to be added on line in Balance Tank – 1.
   1% of DM Water qty. of total Batch size. to be added on line in Balance Tank - 2.
6. Not down time Vs Qty. added in respectiverecord

C FLUSH THE SYSTEM WITH WATER

1. After completion of operation connect CIP tank with Prefiltration unit.
2. Fill approx. 100lts. Of water in CIP tank & ensure direction of valve position of Retentate & permeate towards CIP tank.
3. Open all three drain point of system.
4. Start pump of CIP tank & circulate it through system for 20 min & remove all water of CIP tank in drain through drain point.
5. Repeat the same operation (Step 2 to 4) with Hot Water having temp. $50^{O}C$.

04. : Manufacturing Directions

D SOAK THE MEMBRANES WITH ALKALI SOLUTION

1. Fill approx. 100 Lts. Of water in CIP tank & prepare 0.1N NaOH solution (400 gms in 100lts of water) heat it up to $50^{O}C$.
2. Close the drains have of system.
3. Start pump of CIP tank & circular it through system for 30 min. a leave the system as it is so membrane will remain soaked in ablative solution until next operation / cleaning.

STAGE 3: ULTRAFILTRATION STAGE – 1

A OPERATION

1. Switch on the main supply of m/c from ultra filtration panel board.
2. Release emergency switch (if press). Immediately,
   "Power On"
   "Drive Read"
   "Control on" – Indicator glow.
3. Physically check feed level in balance tank, it should be up to lower level of sensor
4. Ensure on main valve of balance tank out let is on.
5. Be sure valve position of feed in to membrane 01, 02, 03, 04 & 05 is open.
6. Be sure valve position of feed out from membrane 01, 02, 03, 04 & 05 is open.
7. Be sure valve position of Retentate valve & permeate valve is open.
8. Initial keep air vent valve in open position & permeate valve in closed position. Ensure all drain point valve are closed
9. Now push pump on switch & rotate regulator located on panel board of clock wise direction & adjust desire speed of pump.
10. Speed of pump in terms of RPM indicates on panel board.& Ensure that air bubbles are removing from air vent then close the air vent valve & open permeate valve, now apply pressure to retantate valve up to $0.2Kg/CM^2$ & allow permeate to go to Balance tank-2.
11. Record all parameters in BMR. As per frequency decided like,
    - Pressure before strainer. (Pump out let)
    - Pressure after strainer. (Feed pressure)
    - Temp of feed.
    - Retented pressure.
    - Permeate pressure.
    - Flow rate of Permeate.

04. : Manufacturing Directions

B DI-FILTRATION

As mentioned in Prefiltration Stage

C FLUSH THE SYSTEM WITH WATER.

1. After completion of operation, fill approx. 100 Lts. Of water in balance tank-1.
2. ensure valve position of permeate, retantate & air vent valve all should be open.
3. open all drain valve of system.
4. Now start pump from panel board & adjust 350 RPM for motor.
5. Empty out all liquid of Balance tank-1 & system thorough drain point.
6. Repeat the same operation (Stage No. 1 to 5) with Hot water laving temp. $40^{O}C$.

D SOAKING OF MEMBRANCE WITH ALKALI SOLUTION

1. Fill approx. 100 Lts. Of water in Balance tank-1 & prepaid 0.1 N NaOH solution (400 gms NaOH in 100 Lts. Of water) Heat it up $40^{O}C$.
2. Close all drain valve of system.
3. Close permeate valve & ensure retenate valve & air vent valve position, it should remain open.
4. Start the pump & circulate alkali solution thought system for 30 min. & leave the system as it is so all membrance win remain soaked with alkali solution, until next operation / Cleaning.

STAGE 4 : ULTRAFILTRATION STAGE – 2

A OPERATION

1. Switch on the main supply of m/c from ultra filtration panel board
2. Switch on the main supply of m/c from ultra filtration – 2 panel board.
3. Release emergency switch (if pressed). Immediately,
   "Power on"
   "Drive Ready"
   "Control on" - Indicated will glow.
4. Physically check feed level in balance tank, it should be up to lower level of sensor.
5. Turn on main valve of balance tank out let.
6. Be sure valve position of feed in to membrane 01, 02, 03, 04 & 05 is open.
7. Be sure valve position of feed out from membrane 01, 02, 03, 04 & 05 is open.
8. Be sure valve position of Retentate valve & permeate valve is open.

04. : Manufacturing Directions

9. Initial kept air vent valve in open condition & permeate valve in closed position. Ensure air drain point valve is closed.
10. Now switch on pump & rotate regulator located on panel board to clock wise direction & adjust desire speed of pump up to 350 RPM.
11. Speed of pump in terms of RPM indicates on panel board. & ensure that air bubbles are removed through air vent & then close the air vent valve & open permeate valve, now apply pressure to retentate valve up to 0.2Kg/CM^2 & allow permeate to go to Bulk Chiller – 2.
12. Record all parameters in BMR. As per frequency decided
    - Pressure before stainer
    - Pressure after strainer
    - Temp. Of Feed.
    - Retentate pressure.
    - Permeate pressure.
    - Flow rate of Permeate.

B DI-FILTRATION

As mentioned in Prefiltration

C FLUSH THE SYSTEM WITH WATER.

1. After completion of operation, fill approx. 100 Lts. Of water in balance tank-2.
2. ensure valve position of permeate, Retentate & air vent valve all should be open.
3. Open all drain valve of system.
4. Now start pump from panel board & adjust 350 RPM for motor.
5. Empty out all liquid of Balance tank-1 & system thorough drain point.
6. Repeat the same operation (Stage No. 1 to 5) with Hot water laving temp. $40^{O}C$.

D SOAKING OF MEMBRANCE WITH ALKALI SOLUTION

1. Fill approx. 100 Lts. Of water in Balance tank-1 & prepaid 0.1 N NaOH solution (400 gms NaOH in 100 Lts. Of water) Heat it up $40^{O}C$.
2. Close all drain valve of system.
3. Close permeate valve & ensure Retentate valve & air vent valve position, it should remain open.
4. Start the pump & circulate alkali solution thought system for 30 min. & leave the system as it is so all membrance win remain soaked with alkali solution, until next operation / Cleaning.

04. : Manufacturing Directions

STAGE 5: ADDITION OF PRESERVATIVES AND FLAVORS

1.0 Takes 10 lts of D.M water in suitable S.S. container
2.0 Heat it up to 70 ˚ C add following preservatives with continuous stirring

Sr.No	Name of Preservatives	Quantity in Kgs
01	Sodium Benzoate	
02	Patasium Sorbate	

3.0 Cool it up to normal temp at about 20˚ C and filter it through 200 # nylon muslin cloth
4.0 Add it drop by drop directly in to bulk chiller – 2 with continuous stirring
5.0 Take another 10 lts of D.M water in suitable S.S. container
6.0 Heat it up to 70 ˚ C add following preservative with continuous stirring

Sr.No	Name of Preservatives	Quantity in Kgs
03	Di Sodium EDTA	

7.0 Cool it up to normal temp at about 20˚ C and filter it through 200 # nylon muslin cloth
8.0 Add it drop by drop directly in to bulk chiller – 2 with continuous stirring
9.0 Take 5.0 Lts of D.M. water in suitable S.S. container and add following flavor in it with continuous stirring and filter it through 200 # nylon muslin cloth

Sr.No	Name of Flavor	Quantity in Kgs
04	Vanilla extract	

5.0 Add this solution drop by drop in Bulk Chiller – 2 with continuous stirring

STAGE 6: ADDITION OF CITRIC ACID

1.0 Make 10.0 Lts of 10 % solution of Citric Acid in hot water and filters it through 200 # nylon muslin cloth
2.0 Add above solution gradually with constant stirring up to 2.0 Lts in to Bulk Chiller -2
3.0 Then check the pH of solution lying in Bulk Chiller-2
4.0 Addition of remaining solution with constant stirring until pH of solution found near to pH 5.0

05. : Filling & Packing Direction

PART I = BOTTLE FILLING & PACKING LINE

A BOTTLE CLEANING PROCEDURE

a Switch on main supply of machine from main penal
b Open main compressed air inlet valve.
c Arrange empty bottles to be cleaned on turn table manually
d Start main switch of machine & ensure that air pressure should be minimum 6.0 kgs/cm^2 on pressure regulator gauge.
e Press green colour switch to start machine
f Adjust speed of machine as per require feed with speed regulating knops
g Bottle will move from turn table through stew wheel one by one in to the machine invertor – 1
h Bottle will automatically clean with the help of air such all dust particles three vacuum in vacuum bag.
i Again bottle will move to invertor & get original position
j This cleaned bottles continuously supply to turn table- 1 through conveyer
k After completion of operation affix label "to be cleaned" on it

B BOTTLE FiLLING PROCEDURE

a) Before start filling machine ensure following points:-
   - Ensure that stopper filled with liquid
   - Ensure that level sensor of hopper work properly
   - Ensure that turn table filled with sufficient amount of empty bottles
   - Ensure that screw cap hopper filled with sufficient amount of caps
b) Now switch on mains of filling machine from main panel board
c) Simultaneously switch on turn table-1 and conveyor
d) Now switch on mains from PLC and reset emergency (if pressed earlier)
e) First start conveyor of filling machine and adjust speed accordingly by pressing No. 2
f) Then start screw cap feeder by pressing No. 4 from PLC
g) Then start filling machine by pressing No. 5 from PLC
h) Now machine will start moving, bottles will filled and sealed automatically
i) Adjust desired volume of liquid by adjusting volume variation assembly height
j) After completion of operation affix label "To be cleaned" on it

C BOTTLE LABLEING PROCEDURE

a) Switch on the mains from the panel board
b) Switch on the mains from PLC
c) Before start filling machine ensure following points:-

05. : Filling & Packing Direction

- Ensure that label roll is wind as per its design on its specified place.
- Ensure that label sensor works properly
- Ensure that filling machine runs properly to feed bottle to labeling machine.
- Ensure few bottles are ready for labeling
- Ensure that discharge of labeling machine conveyor is attached with induction sealing
- Machine conveyor.

d) Now start machine by pushing "Auto on" button from labeling machine PLC
e) Machine with start automatically along with an respective function
f) Adjust label height on bottles and cable level by moving main assembly anticlockwise from button of machine
g) Filled bottles feeding is not there then stop machine
h) After completion of operation Affix label- "To be cleaned" on it

D INK JET PRINTER

a Main function of inkjet print is to over print details on label during on line labeling operation.
b Inkjet printer is installed near labeling machine it works online before labels applied on bottles.
c For over printing on label feed all inputs to inkjet printing machine through counterseal data band system like

Manufacturing Date - _____
Expiry Date - _____
Batch No. - _____
Retail Price not to excel Rs. - _____
Physician Sample - _____

d We have to cuter product & batch details every time according to our requirement.
e Thus each & every labels pass them the head of inkjet printer & over print all details before label stick on bottles.

E BOTTLE INDUCTION

a. Main function of induction sealing machine is to seal bottles with wad
b. Mainly this machine works on induction heating principle
c. Before start filling machine ensure following points:-
   - Ensure that outlet port of labeling machine conveyor is properly connected with inlet port
   - Ensure that few bottles are ready for induction sealing

05. : Filling & Packing Direction

- Ensure that outlet port of induction conveyor properly connected with turn table No. 2
- Ensure that main codes of induction conveyor belt are power fixed to main induction unit socket.3

d. Now "switch on" main from control panel
e. Then start main switch of induction unit so PLC will "On" automatically
f. Adjust height of main induction plate according to height of bottles
g. Keep up to 5mm gap between bottles cap and induction plate
h. Now "switch on" induction unit buy pressing start button from PLC
i. Simultaneously start conveyor of induction from back side of PLC where switch located for conveyor "on" "off"
j. Bottles pass from conveyor of induction machine under induction head and induction will done automatically to all bottles
k. Check by opening bottles for proper induction sealing
l. If induction sealing is not proper adjust height of induction plate as well as increase power 100% from PLC and check again
m. After completion of operation affix label "To be cleaned" on it.

F BLISTER PACKING

a Switch on main supply of machine
b Open compressed air inlet valve
c Bottles received from induction machine converser directly to twister guide track
d While twister guide track are filled with Bottles, start machine from machine PLC system
e Simultaneously put single blister manually on converter of machine
f Through conveyer when blister came in front of Twister guide track, one bottle automatically drop in to the Blister pocket
g Same operation goes on to previous blister
h Through conveyer, blister move forward insert leaflet & pump manually in appropriate place on blister pocket
i At the end of conveyer lift the blister pocket manually, & finally insert flapper on each each blister & sealed it.

G FINAL PACKING

a After sealing each blister, palace twelve blister in one inner box. In two rows (Six in one Rows)
b Affix appropriate label on inner box & seal it with the help of adhesive tap roll.

05. : Filling & Packing Direction

c Insert six such inner box in one outer box & seal it with the help of adhesive tap roll.

d Affix appropriate lable on outer box carried out weight of outer box & mention following details on outer box.

G. Wt. = _____
T. Wt. = _____
N. Wt = _____

Pack Style - 1 X 6 X 12
"Physician sample" if required
Box No. = _____
Any other information like. – Export Registration no if any.

e Put each outer box on plastic pallets lying near wall.

f After completion of Batch transfer all outer boxes to dispatch section through finished goods trivet slip.

PART II = BULK FILLING PROCEDURE

a Switch on main from panel board.
b Switch on both PLC switch form the machine.
c Programmer will start & display set with & actual weight on screen.
d Set desired weight by pressing & holding set key.
e Again set weight in Air at 00.000 kgs. & press enter.
f Fine valve has already set on machine, so don't disturb it just press enter.
g Now open compressed air valve from the main & fill hopper with liquid through final product pump.
h Now press green colour switch (Filling switch from the machine – before that put specified container Jerry can) Under the nozzle of filling machine & open out let valve of hopper at desired level.
i Liquid will come automatically from the nozzle & stop filling after getting desired weight of liquid.
j Just after completion of filling remove carbo (Container) under the nozzle & insert Nitrogen Nozzle in to the carbo mouth, now press first red colour switch, so Nitrogen will flush automatically.
k Immediately put inner plug on mouth of carbo & place it under the P.cap press unit & press second red colour switch for inner cap pressing.
l Finally fix outer cap on the container & arrange all carboid with proper label & stored it in specified place.
m After completion of operation affix label- "To be cleaned" on it.

06. BATCH RECONISILIATION

A) Manufacturing Stage

01.	Qty. of Whey Received. (A)	:		Lts
02.	Qty. of Whey Consumed (B)	:		Lts
03.	Qty of Water added as Di filtration (C)	:		Lts
04.	Qty. of Preservatives solution added (D)	:		Lts
05.	Qty. of Citric Acid solution added (E)	:		Lts
06.	Theoretical B.Size ≡ Qty. of Whey Received (A)	:		Lts
07.	Theoretical Qty. obtained after process (F) = (B+C+D+E)	:		Lts
08.	Actual Qty. obtained after process. (G)	:		Lts
09.	Mfg. Loss = F-G	:		Lts
10.	Yield Obtained	:		%

B) Packing Stage

PART I = BOTTLE FILLING

01.	Theoretical Batch Size (A)	:	Liters	Bottle
02.	Actual Qty. after Mfg. (B)	:	Liters	Bottle
03.	Qty. of Product filled in bottle (C)	:	Liters	Bottle
04.	Filling stage yield (D) = (C/B x 100)	:	%	%
05.	Filling Loss (E) = B-C	:	Liters	Bottle
06.	Actual Yield (F) = C/A x 100	:	%	%
07.	Actual loss (G) = A-C	:	Liters	Bottle

PART II = BULK FILLING

01.	Theoretical Batch Size (A)	:	Liters	Bottle
02.	Actual Qty. after Mfg. (B)	:	Liters	Bottle
03.	Qty. of Product filled in Jerry Can (C)	:	Liters	Bottle
04.	Filling stage yield (D) = (C/B x 100)	:	%	%
05.	Filling Loss (E) = B-C	:	Liters	Bottle
06.	Actual Yield (F) = C/A x 100	:	%	%
07.	Actual loss (G) = A-C	:	Liters	Bottle

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07. RELEASE OF BATCH

A) Manufacturing Stage

ANALYTICAL CONTROL DATA FOR BULK SAMPLE		
Test	**Standard**	**Observation**
Description		
PH		
Fat		
Protein		
SNF		
Lactose		

MICROBIOLOGICAL CONTROL DATA FOR BULK SAMPLE		
Test	**Standard**	**Observation**
S.P.C.		
Y & M		
Coli Form		
Salmonella		
Listeria		
S.Aureus		

A . RELEASE OF BATCH FOR PACKAGING

A.R. No. _____
Date.: _____

_____
Q.A.OFFICER:

B. VERIFICATION

Batch Records Verified: _____ _____

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07. RELEASE OF BATCH

B) Packing Stage

ANALYTICAL CONTROL DATA FOR FINISHED PRODUCT		
Test	**Standard**	**Observation**
Description		
PH		
Fat		
Protein		
SNF		
Lactose		

MICROBIOLOGICAL CONTROL DATA FOR FINISHED PRODUCT		
Test	**Standard**	**Observation**
S.P.C.		
Y & M		
Coli Form		
Salmonella		
Listeria		
S.Aureus		

A . RELEASE OF BATCH FOR DESPATCH

A.R. No. _____
Date.: _____

_____
Q.A.OFFICER:

B. VERIFICATION

Batch Records Verified: _____ _____

PRODUCTION MANEGER **QA MANEGER**

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