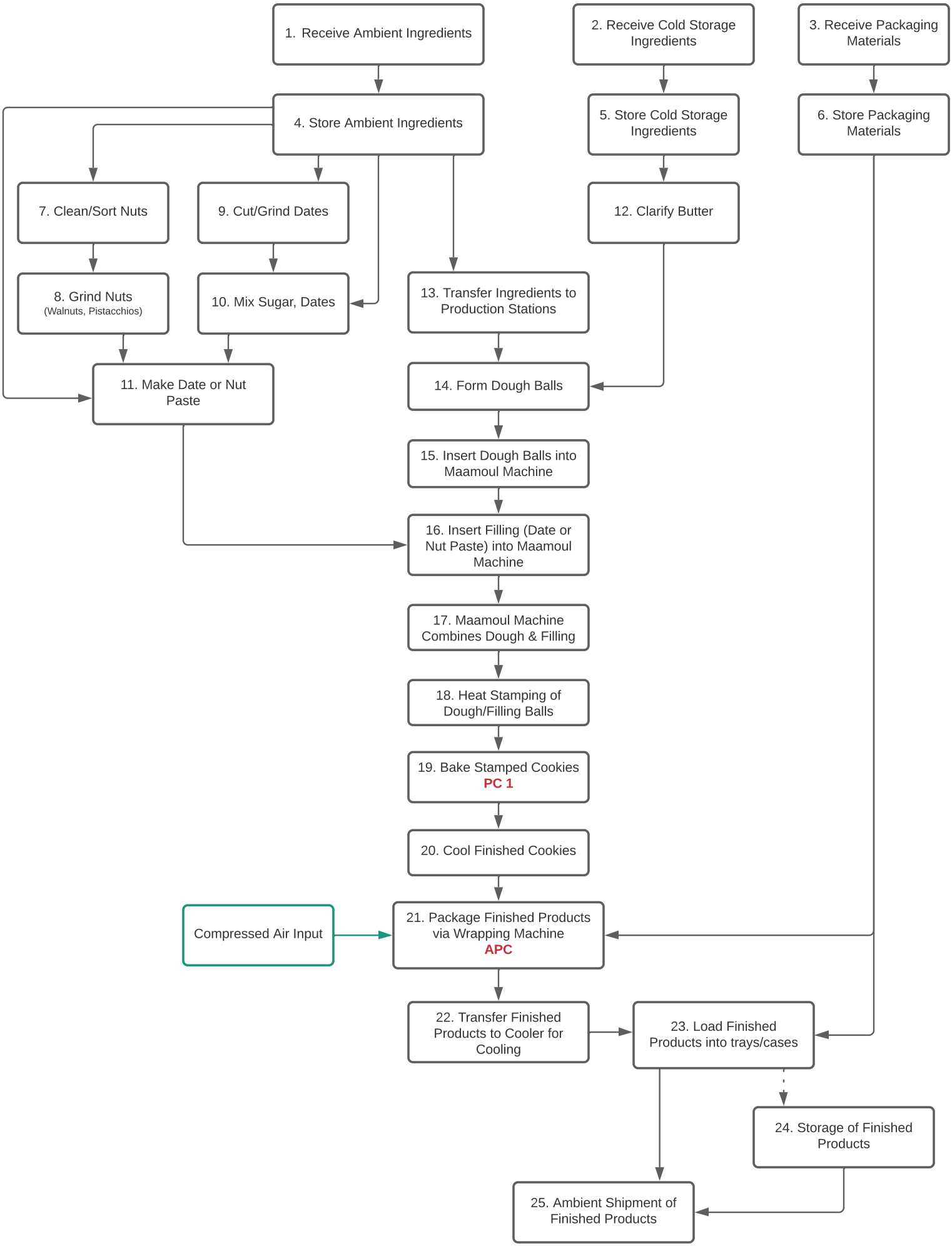
1. Receive Ambient Ingredients
2. Receive Cold Storage Ingredients
3. Receive Packaging Materials
4. Store Ambient Ingredients
5. Store Cold Storage Ingredients
6. Store Packaging Materials
7. Clean/Sort Nuts
9. Cut/Grind Dates
12. Clarify Butter
8. Grind Nuts
(Walnuts, Pistacchios)
10. Mix Sugar, Dates
13. Transfer Ingredients to Production Stations
11. Make Date or Nut Paste
14. Form Dough Balls
15. Insert Dough Balls into Maamoul Machine
16. Insert Filling (Date or Nut Paste) into Maamoul Machine
17. Maamoul Machine Combines Dough & Filling
18. Heat Stamping of Dough/Filling Balls
19. Bake Stamped Cookies
PC 1
20. Cool Finished Cookies
Compressed Air Input
21. Package Finished Products via Wrapping Machine
APC
22. Transfer Finished Products to Cooler for Cooling
23. Load Finished Products into trays/cases
24. Storage of Finished Products
25. Ambient Shipment of Finished Products