



ANCHOVIES PRODUCTION FLOWCHART

Fishing and raw materials receipt
in the manufacturing plant

Fresh cooled
fish stocking

1° Washing in saturated brine

Manual Beheading
and Evisceration

2° Washing in cleaned
saturated brine

Salting

1^ Pressing

2° Pressing and maturation

Production
ANCHOVIES FILLETS PRODUCTION

Salty fish stocking

Washing
Shingling
Manual Peeling

Manual threading

Manual packing

Filling with oil/sauce

Closing packagings

Washings packagings

Secondary packaging

Ware housing

Anchovies fillets
marketing

Production
SALTY ANCHOVIES

Crimping (milk or can)

Salty anchovies
marketing