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Containers; 3.3 MACHINERY AND EQUIPMENT FOR PROCESSING RAW CITRUS MATERIALS AND SEMIFINISHED PRODUCTS; 3.3.1 Citrus-Sorting Machine; 3.3.2 Scraper-Style Continuous Citrus Peel-Heating Machine; 3.3.3 Orange Segment-Sorting Machine; 3.3.4 Pilot Equipment for Removing Citrus Sac Coating by Complex Enzyme; 3.4 EXHAUST AND STERILIZATION MACHINERY AND EQUIPMENT; 3.4.1 Exhaust Machinery and Equipment; 3.4.2 Sterilization Equipment; 3.5 PACKAGING MACHINERY AND EQUIPMENT
3.5.1 GT786 Automatic Vacuum Juice-Filling Machine 3.5.2 Sealing Machinery for Canned Citrus Segment Products; 3.5.3 Spinning Capper; 3.5.4 Vacuum-Packaging Machine; 3.5.5 Labeling Machine; 3.5.6 Packing Machine; 3.5.7 Carton-Sealing Machine; 3.5.8 Strapping Machine; 3.6 TYPICAL CANNED CITRUS-PROCESSING PRODUCTION LINE; Four - Quality and Safety Control during Citrus Processing; 4.1 LIMITS AND REQUIREMENTS FOR PESTICIDE RESIDUES, CONTAMINANTS, AND ADDITIVES IN CITRUS AND CANNED PRODUCTS ACCORDING TO NATIONAL STANDARDS; 4.2 HAZARD ANALYSIS AND CRITICAL CONTROL POINTS FOR CANNED CITRUS PROCESSING
4.2.1 Hazard Analysis and Critical Control Points Overview
