

# Rezepterstellung mit HACCP-Fließdiagramm

The screenshot displays the 'Rezepterstellung & CCPs' window. On the left, there's a search bar for ingredients and a list of ingredients with their categories. Below that is a table of ingredients for the recipe 'Beilage - Kartoffel "Dauphinemasse"':

Menge	Einheit	Zutat	CCP
300,00	g	Brandteig	<input type="checkbox"/>
250,00	g	Mehl	<input checked="" type="checkbox"/>
125,00	g	Butter	<input type="checkbox"/>
8,00	Stück	Eier	<input checked="" type="checkbox"/>
0,00	Prise	Salz	<input type="checkbox"/>
0,00	Prise	Muskatnuß	<input checked="" type="checkbox"/>

On the right, the HACCP flowchart for 'Beilage - Kartoffel "Dauphinemasse"' is shown, detailing risk levels and control points for various ingredients like Brandteig, Mehl, and Butter.

[1]

- [2]
- [3]
- [4]
- [5]
- [6]
- [7]

Quelle URL (generiert am 13.05.2026 - 11:43): <http://www.easyhaccp.eu/content/rezepterstellung-mit-haccp-flie%C3%9Fdiagramm>

## Links:

- [1] <http://www.easyhaccp.eu/sites/www.easyhaccp.eu/files/screenshots/Startseite-von-easyhaccp.PNG>
- [2] <http://www.easyhaccp.eu/sites/www.easyhaccp.eu/files/screenshots/easyhaccp-Rezepterstellung-Allergene.PNG>
- [3] <http://www.easyhaccp.eu/sites/www.easyhaccp.eu/files/screenshots/easyhaccp-Rezept-Ausdruck.PNG>
- [4] <http://www.easyhaccp.eu/sites/www.easyhaccp.eu/files/screenshots/easyhaccp-HACCP-Personalschulung.PNG>
- [5] <http://www.easyhaccp.eu/sites/www.easyhaccp.eu/files/screenshots/easyhaccp-Betriebsbeschreibung->

Hygienemappe.PNG

[6] <http://www.easyhaccp.eu/sites/www.easyhaccp.eu/files/screenshots/easyhaccp-Rezepterstellung-HACCP-Analyse-Allergene-Naehrwerte-BLS.PNG>

[7] <http://www.easyhaccp.eu/sites/www.easyhaccp.eu/files/screenshots/easyhaccp-HACCP-Datenbank.PNG>