

# PV207 HW2 - Making of Chilli Sauce

487558, Svoreň Ondrej, PV207/02EN

## Process description:

The process starts with planting the seeds and watering on the fields. The floods can come and destroy the crops. In this case the harvest loss report is generated and the process ends by failure. Otherwise the peppers are shipped by Delivery service to the Farmer's factory, where they should ripen into the wanted state. If the peppers ripen too long, it can easily happen they will be over-ripened and they lose the quality. That's why they have to be separated from the others. Well ripen peppers are then grounded up, mixed with salt and resultant mash is shipped back to Grower's factory. In the Grower's factory the mash has to age in wooden barrels for 3 years. Meanwhile, certain amount of vinegar from Vinegar supplier is ordered. After aging finished, the mash is mixed with vinegar. The last step is to remove seeds and skin from the mash and the chilli sauce is ready and prepared for next processing.

