# 记录12A：测量pH值验证酸化过程

**使用本记录来验证制作过程。如果过程或配方改变，或生产新口味时，验证必须重做**

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| **产品名称（口味）：** | | |  | | | | | | | | |
| **pH值下降时间范围？** | | |  | | | | | | | | |
| **测试#** | **批号** | **开始发酵日期和时间** | | **pH计校准 – 每日** | | **pH值下降后的pH值检查** | | | | **成品pH值** | |
| **pH值4.0的缓冲液读数** | **pH值7.0的缓冲液读数** | **pH值检查日期和时间** | **检查pH值** | **开始发酵到第一次pH值检查之间的时间？** | **纠正行动（如果pH值高于4.6）** | **最终pH值检查** | **纠正行动（如果pH值高于4.6）** |
| 1 |  |  | |  |  |  |  |  |  |  |  |
| 2 |  |  | |  |  |  |  |  |  |  |  |
| 3 |  |  | |  |  |  |  |  |  |  |  |
| 4 |  |  | |  |  |  |  |  |  |  |  |
| 5 |  |  | |  |  |  |  |  |  |  |  |
| 五个同期生产的批次是否都取得了符合标准的结果？  是或否？如果没有，就需要重复验证程序。 | | | | | | | | | | | |

# 记录12B – 确认过程仍然有效的每月持续pH值测量

**重复pH值测试，至少每月一次，每种口味都必须测试**

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| **产品名称/口味** | | |  | | | | | | | |
| **批号** | **开始发酵日期和时间** | **pH计校准 – 每日** | | | **pH值下降后的pH值检查** | | | | **成品pH值** | |
| **pH值4.0的缓冲液读数** | | **pH值7.0的缓冲液读数** | **pH值检查日期和时间** | **样品pH值** | **开始发酵到pH值检查之间的时间？** | **纠正行动（如果pH值高于4.6）** | **样品pH值** | **纠正行动（如果pH值高于4.6）** |
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