

CG 36 CODE RT-695-D PKG.

EST. WGT. 1350 LBS.

STD. HRS. TIME 11:15 P M

D.V. 313 322 330

PROCESSES

APPROVED BY

|          |     |
|----------|-----|
| ( )      | ( ) |
| ( )      | ( ) |
| ( )      | ( ) |
| ( )      | ( ) |
| TYPED BY |     |

Dec. Roy  
2 25

B.O.U 322

## NON-BLEEDING

| IPMENT | NAME                                                         | USE LBS. | N CODE | ACCT. LBS. |
|--------|--------------------------------------------------------------|----------|--------|------------|
| Prep 1 | If necessary, clean, dress Sparkler & pre-coat with 15#      |          | 777-A  |            |
| 1      | Obtain for 56                                                |          | 255-C  |            |
| 1      | Obtain for 528                                               |          | 82-C   |            |
| 13     | Run 25" (370G) water into V-313                              |          |        |            |
| 2      | Weigh & Pour in M 12, 49.34% 199                             |          | 7-D    | 98         |
| 2      | Turn on agitator & steam & dump in from S 2                  |          | 255-C  | 500        |
|        | Lot 100%                                                     |          |        |            |
|        | 37 RW 397 66.6 597                                           |          |        |            |
|        | 4-P 103 45.6 335                                             |          |        |            |
| 7      | <del>Heat to 195-200F</del>                                  |          |        |            |
| 8      | <del>Record: BY + (+), if necessary adj to +BY</del>         |          |        |            |
| 9      | Heat to 195-200F                                             |          |        |            |
| 10     | Record: BY + (+), if necessary adj to +BY                    |          | 7-D    |            |
| 11     | Stir 30 min at 195-200F, then shut off steam                 |          |        |            |
| 12     | Circulate 15 min or longer thru Sparkler until soln is clear |          |        |            |
|        | Maintain at 190-195F for 5/24. Record: 10 OF                 |          |        |            |
|        | & Recorder: OF                                               |          |        |            |
|        | Record: Start Total Min 64.4                                 |          |        |            |
| 13     | WEIGH ON POSTAL SCALE & ADD LOT 282                          | 2        | 584-C  | 2          |
| 14     | <del>Run 25" (370G) water into V-313</del>                   |          |        |            |
| 15     | <del>Run 25" (370G) water into V-313</del>                   |          |        |            |
| 22     | Run in 2" (66G) water into V-322                             |          |        |            |
| 4      | WEIGH IN PLASTIC LINED M 2, 31.42% 643                       |          | 28-D   | 202        |
|        | DRUMS & POUR IN & HAND FOR S 28                              |          |        |            |
| 18     | WHEN IN COMPLETE CLOSURE V-313 AFTER STOP PUMP               |          |        |            |
| 19     | PUMP 25" (370G) WATER & HEAT TO 195-200F                     |          |        |            |
| 20     | <del>Run 25" (370G) water into V-313</del>                   |          |        |            |
| 21     | <del>Run 25" (370G) water into V-313</del>                   |          |        |            |
| 22     | RECORD: 10.00                                                |          |        |            |
| 23     | HEAT TO 195-200F (SAMPLE)                                    |          |        |            |
|        | STIR 30 MIN & RECORD: 10.00                                  |          |        |            |
|        | APPROVED: 10.00                                              |          |        |            |
|        | CHECK LOCATION OF 10.00                                      |          |        |            |
|        | IN OFFICE TO 10.00                                           |          |        |            |
| 24     | Run 25" (370G) water into V-313                              |          |        |            |
|        | Run 25" (370G) water into V-313                              |          |        |            |
|        | Run 25" (370G) water into V-313                              |          |        |            |

| EQUIPMENT | PAGE | CG | CODE | PT | EST. WGT. | LBS. | USE LBS. | N CODE | ACCT. LBS. |
|-----------|------|----|------|----|-----------|------|----------|--------|------------|
| 207       | ✓25  |    |      |    | 1350      |      |          |        |            |
| 7         | ✓26  |    |      |    |           |      |          |        |            |
|           |      |    |      |    |           |      |          |        |            |
|           | ✓27  |    |      |    |           |      |          |        |            |
|           | ✓28  |    |      |    |           |      |          |        |            |
|           | ✓29  |    |      |    |           |      | 27x330   | 57-A   | 8210       |
| 322       | ✓30  |    |      |    |           |      |          |        |            |
| 8         | ✓31  |    |      |    |           |      |          | 7-D    | 239        |
|           | ✓32  |    |      |    |           |      |          | 82-C   | 425        |
|           |      |    |      |    |           |      |          |        |            |
|           | ✓33  |    |      |    |           |      |          |        |            |
|           | ✓34  |    |      |    |           |      |          |        |            |
|           | ✓35  |    |      |    |           |      |          |        |            |
|           | ✓36  |    |      |    |           |      |          |        |            |
| 107       | ✓37  |    |      |    |           |      |          |        |            |
| 9         | ✓38  |    |      |    |           |      |          |        |            |
|           | ✓39  |    |      |    |           |      |          |        |            |
|           | ✓40  |    |      |    |           |      |          |        |            |
|           | ✓41  |    |      |    |           |      |          |        |            |
|           | ✓42  |    |      |    |           |      |          |        |            |
|           | ✓43  |    |      |    |           |      |          |        |            |
|           | ✓44  |    |      |    |           |      |          |        |            |
| 302       | ✓45  |    |      |    |           |      |          |        |            |
| 10        | ✓46  |    |      |    |           |      |          |        |            |
| 322       | ✓47  |    |      |    |           |      |          |        |            |
| 11        | ✓48  |    |      |    |           |      |          |        |            |
| 207       | ✓49  |    |      |    |           |      |          |        |            |
| 12        | ✓50  |    |      |    |           |      |          |        |            |
|           | ✓51  |    |      |    |           |      |          |        |            |
|           | ✓52  |    |      |    |           |      |          |        |            |
|           | ✓53  |    |      |    |           |      |          |        |            |
|           | ✓54  |    |      |    |           |      |          |        |            |
|           | ✓55  |    |      |    |           |      |          |        |            |
|           | ✓56  |    |      |    |           |      |          |        |            |
|           | ✓57  |    |      |    |           |      |          |        |            |
|           | ✓58  |    |      |    |           |      |          |        |            |
|           | ✓59  |    |      |    |           |      |          |        |            |
|           | ✓60  |    |      |    |           |      |          |        |            |
|           | ✓61  |    |      |    |           |      |          |        |            |
|           | ✓62  |    |      |    |           |      |          |        |            |
|           | ✓63  |    |      |    |           |      |          |        |            |
|           | ✓64  |    |      |    |           |      |          |        |            |
|           | ✓65  |    |      |    |           |      |          |        |            |
|           | ✓66  |    |      |    |           |      |          |        |            |
|           | ✓67  |    |      |    |           |      |          |        |            |
|           | ✓68  |    |      |    |           |      |          |        |            |
|           | ✓69  |    |      |    |           |      |          |        |            |
|           | ✓70  |    |      |    |           |      |          |        |            |
|           | ✓71  |    |      |    |           |      |          |        |            |
|           | ✓72  |    |      |    |           |      |          |        |            |
|           | ✓73  |    |      |    |           |      |          |        |            |
|           | ✓74  |    |      |    |           |      |          |        |            |
|           | ✓75  |    |      |    |           |      |          |        |            |
|           | ✓76  |    |      |    |           |      |          |        |            |
|           | ✓77  |    |      |    |           |      |          |        |            |
|           | ✓78  |    |      |    |           |      |          |        |            |
|           | ✓79  |    |      |    |           |      |          |        |            |
|           | ✓80  |    |      |    |           |      |          |        |            |
|           | ✓81  |    |      |    |           |      |          |        |            |
|           | ✓82  |    |      |    |           |      |          |        |            |
|           | ✓83  |    |      |    |           |      |          |        |            |
|           | ✓84  |    |      |    |           |      |          |        |            |
|           | ✓85  |    |      |    |           |      |          |        |            |
|           | ✓86  |    |      |    |           |      |          |        |            |
|           | ✓87  |    |      |    |           |      |          |        |            |
|           | ✓88  |    |      |    |           |      |          |        |            |
|           | ✓89  |    |      |    |           |      |          |        |            |
|           | ✓90  |    |      |    |           |      |          |        |            |
|           | ✓91  |    |      |    |           |      |          |        |            |
|           | ✓92  |    |      |    |           |      |          |        |            |
|           | ✓93  |    |      |    |           |      |          |        |            |
|           | ✓94  |    |      |    |           |      |          |        |            |
|           | ✓95  |    |      |    |           |      |          |        |            |
|           | ✓96  |    |      |    |           |      |          |        |            |
|           | ✓97  |    |      |    |           |      |          |        |            |
|           | ✓98  |    |      |    |           |      |          |        |            |
|           | ✓99  |    |      |    |           |      |          |        |            |
|           | ✓100 |    |      |    |           |      |          |        |            |

| EQUIPMENT | PAGE | CG | CODE     | RT   | EST. WGT. | LBS. | USE LBS. | N CODE | AC L |
|-----------|------|----|----------|------|-----------|------|----------|--------|------|
| 100       | 3    | 36 | RT-695-0 | 1350 |           |      |          |        |      |

100  
12

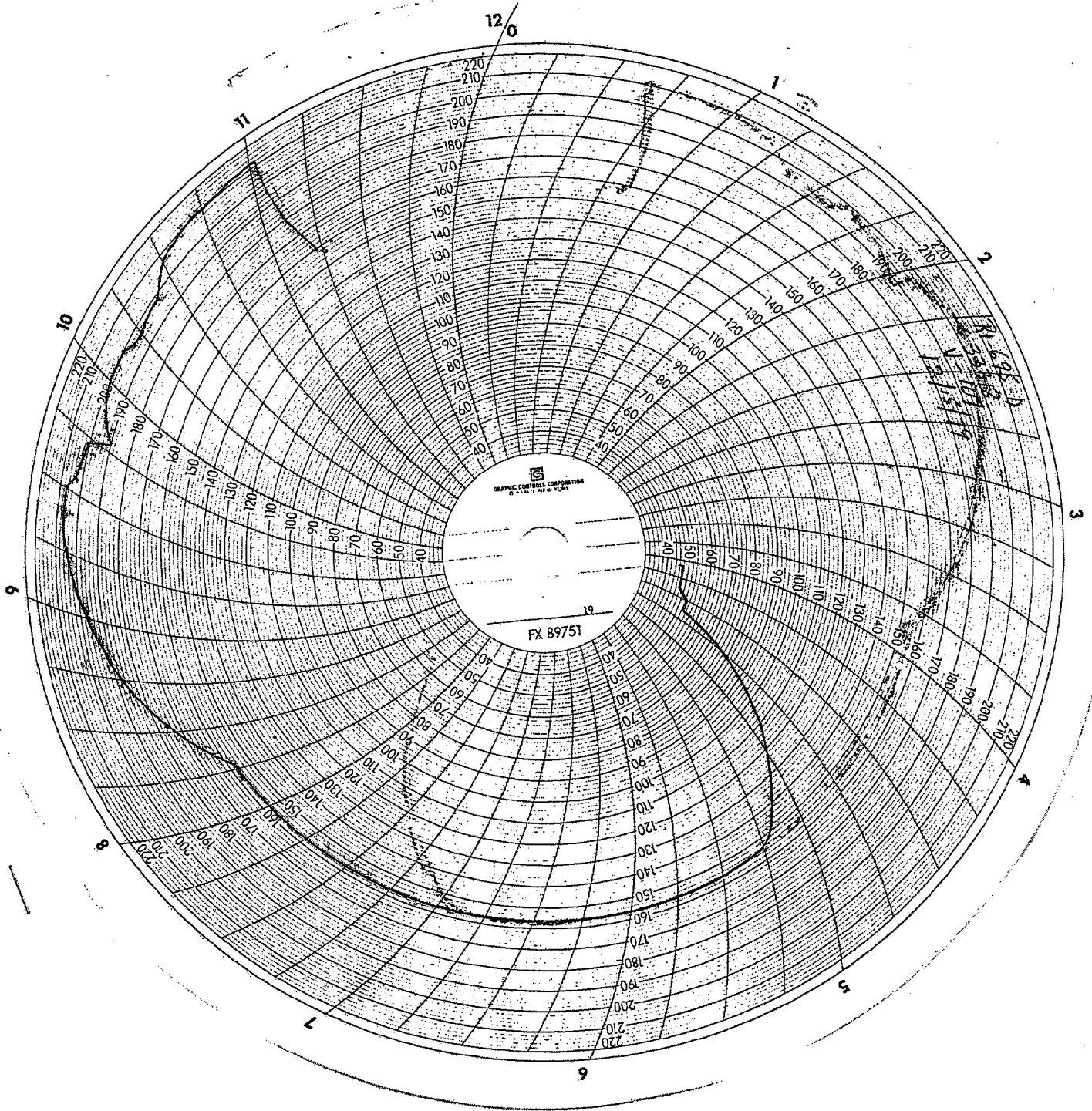
52 DURING S 49, HEAT TO 210-212°F, SHUT OFF STEAM  
 NOTE: IF NECESSARY, REHEAT V-100 TO 210, 212°F  
 PRIOR TO START OF STRIKE  
 54 PUMP V-207 INTO V-100 IN 60 - 65 MIN. LET V-100  
 TEMP DROP TO 200-205°F, THEN MAINTAIN AT 200-205°F  
 FOR BALANCE OF STRIKE  
 RECORD: START 4.00 PM TOTAL MIN 80  
 55 WHEN STRIKE COMPLETE, HEAT TO 210-212°F  
 56 STIR 15 MIN AT 210-212°F  
 57 FEED TO 87" (86486) RECORD: PH 7.0 (6.5-7.2)  
 58 STOP AGITATOR

SAMPLE

START  
12:30 PM  
3.00 PM

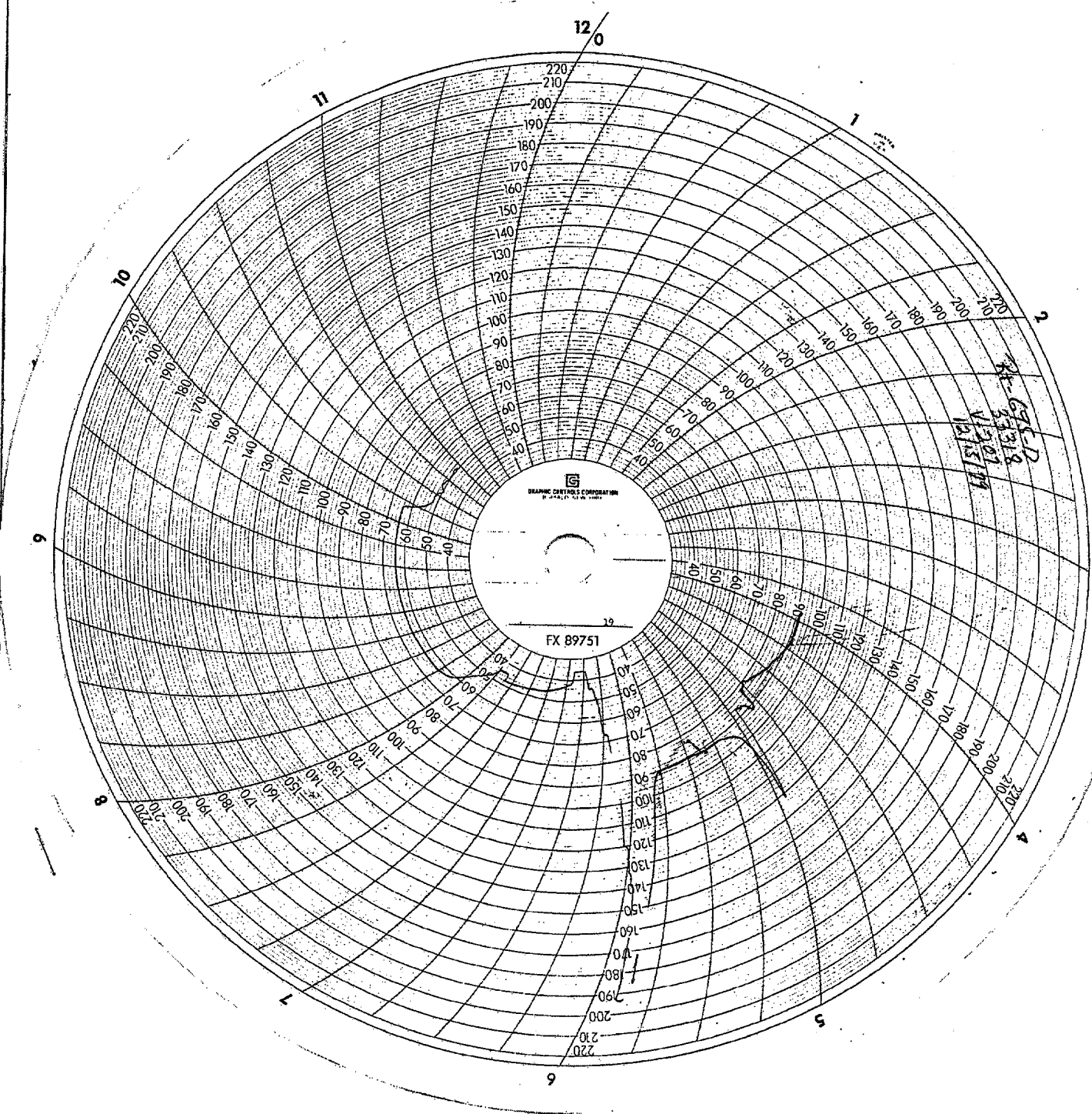
FIN  
3.1 PM  
10.50 PM

OPTR  
223  
143



DUP050292365

N 31826.01



MD-3-A

## PACKAGE TICKET

(DRY AND PASTE ONLY)

CODE RT 695 LOT 33.318

NET WT/PKG NO. PKG PACK. WGT LOCATION PQ

13 1164 32.34

STUMP

TOTAL NET WT. 1164 PKG. N-CODE

PROD. SPYR. DATE WHSE. OPER.

11/17 12/20 292

DUP050292367

N 31826.03



N 31826.04

DUP050292368

35  
107

CO 36 CODE RT-695-D PKG.  
DEC14 33318  
EST. WGT. ~~222~~ 1350 LBS.

222

PROCESSING INSTRUCTIONS: BATCH UNIT

|         |              |             |
|---------|--------------|-------------|
|         | PROCESSES    | APPROVED BY |
|         |              |             |
|         | TYPED BY     |             |
|         | MAKING NOTES |             |
| REMARKS |              |             |
|         |              |             |
|         |              |             |
|         |              |             |

ONE: "BON" RED DARK 1 nipple missing 197 NON-BLEEDING

| INSTRUCTIONS  |    |    |          | -PRESSING-  | RECORD |     |     |     |     |
|---------------|----|----|----------|-------------|--------|-----|-----|-----|-----|
| AT            |    |    | 107      | PRESSLOAD   | 1ST    | 2ND | 3RD | 4TH | 5TH |
| ATE           |    |    | 12-15-75 | STARTED     | 1230M  |     |     |     |     |
| IME           |    |    | 11:00PM  | CAKES USED  | 30     |     |     |     |     |
| RELEASED BY   |    |    |          | WATER ON    | 530AM  |     |     |     |     |
| RESS          | 32 | 33 | 35       | HRS. WASHED | 13 1/2 |     |     |     |     |
| O. OF CAKES   | 60 | 60 | 60       | OHMS        | 4000   |     |     |     |     |
| RESS WITHOUT  |    |    |          | HRS. WASHED |        |     |     |     |     |
| ASH TO 4000   |    |    |          | OHMS        |        |     |     |     |     |
| EST AFTER 16  |    |    |          | HRS. WASHED |        |     |     |     |     |
| OAD on 8 cars |    |    |          | OHMS        |        |     |     |     |     |

CLEAN PUMP STRAINER & MAGNETIC SEPERATOR AFTER FILLING

CLEAN: BY 197 TIME 530AM

|           |  |            |             |
|-----------|--|------------|-------------|
| MPLES     |  |            |             |
| ELIVER TO |  | SAMPLED BY | RELEASED BY |

-DRYING-

|                       |          |     |                                       |
|-----------------------|----------|-----|---------------------------------------|
| XXX                   | XXX      | XXX | LUMP - OK - WET - SALTS - CONTAMINATE |
| XXX                   | XXX      | XX  |                                       |
| DRY 12 HOURS AT 220 F |          |     | No More color in Area no              |
| DRY 12 HOURS AT 180 F |          |     | Remnd of any Processing Cases         |
| in COLOR              |          |     | ADDITIONAL DRYING HOURS REQUIRED      |
|                       | 10-10-10 | %   |                                       |

|       |  |                 |                |
|-------|--|-----------------|----------------|
| MPLES |  |                 | NO. DRUMS      |
| LIVER |  | NO. CARS PULLED | LUMP WGT. 1179 |
|       |  | SAMPLED BY      | RELEASED BY    |

-GRINDING-

|                                  |                |     |
|----------------------------------|----------------|-----|
| LL 4 HSP 1/8" RP SCREEN 4600 RPM | SCREEN         | RPM |
| X. TEMP. 170 °F                  | MAX. TEMP.     | °F  |
| MN COLOR                         |                |     |
|                                  | EXPLAIN LOSSES |     |

|                           |            |             |
|---------------------------|------------|-------------|
| MPLE XXXXX WITHOUT MIXING | DATE MIXED | 227         |
| MPLES 1 ENV & 3 PT CANS   |            |             |
| ELIVER TO                 | SAMPLED BY | RELEASED BY |

00T

1.82  
1.78  
1.77  
1.86  
1.77  
1.66  
1.72  
1.74  
1.77  
1.67  
1.72  
1.72  
1.70

3000 → 11.79T

N 31826.06

DUP050292370