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| Lagerdokumentation | | | | | | | | | | | | | | | | | | | | | | |  | | | | **Erntejahr:** | | | | | | | | 20\_\_\_ | | | | | | | | | | | | | | | | | | | | | |
| **Betrieb:** | | | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | | | | | | | | | | | | | | | | | | | | | | | | **Anschrift:** | | | | | | | | | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | | | | | | | | | | | | | | | | | | | | |
| **Lager** (Lagerbezeichnung/-nummer): | | | | | | | | | | | | | | | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | | | | | | | | | | | | **Fruchtart**: | | | | | | | | | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | | | | | | | | | | | | **Sorte:** | | | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | | | | | |
| **Produktherkunft** (Schlag-/Lagerbezeichnung): | | | | | | | | | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | | **Einlagerungsdatum von:** | | | | | | | | | | | | | | | | | **\_\_\_\_\_\_\_\_** | | | | **bis:** | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | |
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| **vorheriger Lagerinhalt**: | | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**\_\_\_\_\_\_\_** | | | | | | | | | | | | | | | | | | | | **Lagerschutz** | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Lagerreinigung:1** | | | | | | O nein | | O ja | | falls ja, Verfahren: | | | | | | | | O Besen | | O Staubsauger | | | | | | | | Datum | | | | | Verfahren | | | | | | | | | | | | | Präparat | | | | | | Menge/t | | | |
| O HD-Reiniger | | | | | | O Schlauch | | | | O sonstiges Verfahren: | | | | | | | | | | \_\_\_\_\_\_\_\_\_\_ | | | | | | | |  | | | | |  | | | | | | | | | | | | |  | | | | | |  | | | |
| **Trocknung Erntegut:** | | | | | | | O nein | | | O ja | | | Verfahren: | | | | | | | \_\_\_\_\_\_\_\_\_\_ | | | | | | | |  | | | | |  | | | | | | | | | | | | |  | | | | | |  | | | |
| **Feuchtegehalt bei Einlagerung** | | | | | | | | | | Partie 1: \_\_\_\_\_\_\_% . Partie 2: \_\_\_\_\_\_\_% | | | | | | | | | | | | | | | | | |  | | | | |  | | | | | | | | | | | | |  | | | | | |  | | | |
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| **Belüftung** | | | | | | | | | | | | | | | | | | | | | | | | | |  | | **Lagerüberwachung2** | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Datum | | | | | Dauer (Std.) | | | | | | | Datum | | | | | | | Dauer (Std.) | | | | | | |  | | Datum | | | | | Temperatur (°C) | | | | | | | | | | Feuchte (%) | | | | | | Schädlingsbefall | | | | Unterschrift | | |
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| Auslagerung/Umlagerung (Datum): von \_\_\_\_\_\_\_ bis \_\_\_\_\_\_\_\_ | | | | | | | | | | | | | | | | | | | | | | | | | | | | Zielort der Auslagerung: O Verkauf | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 1 Entsprechend Reinigungs- und Desinfektionsplan für Lagerräume. | | | | | | | | | | | | | | | | | | | | |  | | |  | | | | 2 Empfohlen: 1. Woche ab Einlagerung tägliche, später wöchentliche Kontrollen. | | | | | | | | | | | | | | | | | | | | | | | | | | | |