



12mm ROAST DICED CHINESE CHICKEN BREAST ISSUE NUMBER 2

PRODUCT CODE: RDB/SAHA/C12 SPECIFICATION NUMBER: LD1003

INGREDIENTS; (for allergens see ingredients in **bold**)

Chicken Breast, Water, Chinese Marinade Powder (Sugar, salt, garlic, spices (star anise, anise, celery), onion, rice flour colours (E160c, E160a, E120), tomato powder, acidity regulator (E331)), tomato paste, sugar, salt

PIECE SIZE;

Average 12mm (no more than 5% will be below 8mm)

PRODUCTION DETAILS:

Age of chickens at slaughter 42 Days (average)

Tumble details Tikka marinade powder

Roast temperature 75°c (held for 1 minute)

Blast chilled <10°c

IQF frozen -18°c (minimum)

Metal detect 1.8 mm FE, 2.5 mm Non-FE & 2.5 mm SS

Carton size 410 x 280 x 250 mm

Carton tare 580g

Bag size 450 x 305 mm

Bag tare 30g

Country of Origin Thailand

CONFIDENTIAL

PHYSICAL ANALYSIS;

NONE of the following will be present;

Grit, stones, dirt or any other extraneous material not associated with poultry. No metal of any kind, no metal or plastic ties, clips or fastenings, either within the product or the packaging.

ALL products will conform to the following standards (based on 20 random 1kg samples);

Bones >15 mm on any plain	Nil
Bones >5 mm <15 mm	1 Max or
Bones < 5 mm	1 Max
Feathers	Nil
Gristle <5 mm	1 Max

MICROBIOLOGICAL/CHEMICAL STANDARDS;

	Max
TVC	10000
Coliforms	100
E.Coli	<10
Staph Aureus	<10

Salmonella Absent in 50g Listeria Mono. Absent in 25g

Raw meat equivalent MINIMUM 108%

NUTRITIONAL INFORMATION; (Average values per 100g)

Protein	28g
Fat	<0.5g
Carbohydrate	5g
Energy (Kcal)	136
Energy (Kj)	578
Total sugars	1.2g
Salt	1g

STORAGE INSTRUCTIONS;

Must be kept frozen at −18°c or colder. Shelf life from date of production is 24 months.

AUTHORISED SIGNATURE; Andrew Stevenson

NAME; Andrew Stevenson

DATE; 7th January 2019