



Product specification

Product name : Steam Cooked SBB Diced 13 mm RME 105

Product description : Frozen fully cooked marinated SBB diced 13 mm

Customer name : Food Trac Ltd

SP.RD.PI. 026



Ingredient declaration : Chicken breast meat (83.33%), Water, Salt

QUID : Made with 119 g of raw meat for 100 g of finished product

Allergen advice : None

Organoleptic parameters :

- Appearance : Chicken breast diced 13 mm
- Colour : White/creamy colour of steam cooked chicken breast
- Flavour : Cooked chicken flavour with a slight hint of salt
- Aroma : No taints or off odours
- Texture : Good texture with a soft mouth feel

Finished product dimensions :

Parameters	Target	Limits
Weight / piece	n/a	Inner range : n/a Outer range : n/a
Width	13 mm	Dice size 2 dimensions : Width x Length 16-18 mm ≤ 15% 11-15 mm ≥ 70% 4-10 mm ≤ 15%
Length	13 mm	
Height / Depth	13 mm	
Double / Triple pieces	Nil	≤ 5% by weight
Fines	Nil	≤ 5% by weight



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Nutrition information : per 100 g finished product

Energy (kJ)	441	Dietary fiber (g)	n/a
Moisture (g)	73.7	Total sugars (g)	n/a
Protein (g)	24.1	Lactose (g)	n/a
Carbohydrate (g)	0	Ash (g)	1.6
Fat (g)	1.0	Sodium (mg)	304
Saturated fat (g)	n/a	Salt (as NaCl) (%)	n/a

Microbiological analysis : Frequency every production lot

Parameters	Target	Maximum acceptable	Method
APC (CFU/g)	$\leq 1.0 \times 10^3$	1.0×10^5	FDA BAM <i>Online</i> , 2001 (Chapter 3)
Coliforms (MPN/g)	≤ 10	100	FDA BAM <i>Online</i> , 2002 (Chapter 4)
<i>Escherichia coli</i> (in 0.1 g)	Not detected	Not detected	AOAC (2012) 998.08
<i>Clostridium perfringens</i> (in 0.2 g)	Not detected	Not detected	FDA BAM <i>Online</i> , 2001 (Chapter 16)
<i>Staphylococcus aureus</i> (in 0.1 g)	Not detected	Not detected	AOAC (2012) 2003.11
<i>Enterococcus</i> (CFU/g)	≤ 10	1.0×10^2	Nordic Committee on Food Analysis. No.68, 5 th Edition (2011)
<i>Salmonella</i> spp. (in 25 g)	Not detected	Not detected	ISO 6579 : 2002/Cor.1 :2004(E)
Yeasts and Molds (CFU/g)	≤ 10	1.0×10^2	FDA BAM <i>Online</i> , 2001 (Chapter 18)
<i>L. monocytogenes</i> (in 25 g)	Not detected	Not detected	ALOA ONE DAY™ AFNOR Certificate N° AES 10/3-09/00

Shelf life and Storage conditions :

- 18 months, keep frozen at -18 °C or below
- 24 hours, keep in refrigerator at 4 °C or below
- * Do not refreeze once defrosted

Suggested regeneration method :

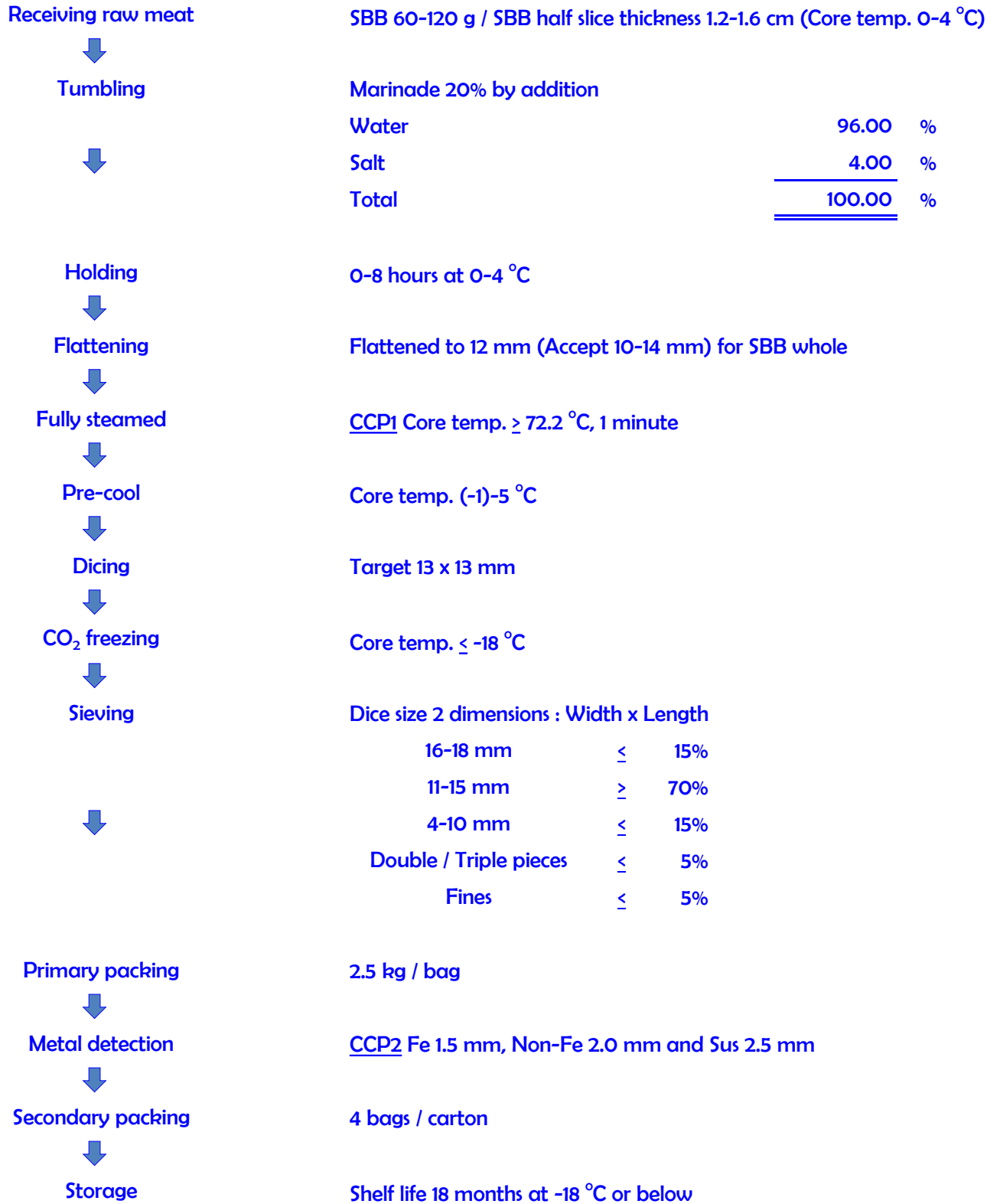
Remove the cooked chicken products from all packaging, place on the plate, cover with film and keep in the refrigerator, allow to defrost in microwave and then heat by microwave 0.30-1.00 minutes. Please ensure products are piping hot before serving.

* The above instructions are guidelines only. Variations in time and temperature may be required for different appliances or variation in portion size and quantities cooked.



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Process flow chart :





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Product specification

Packaging / Packing units :

Item	Primary packaging	Secondary packaging
Description	Polyethylene bag	Carton
Colour	Blue	Brown
Material	LDPE	Corrugated cardboard
Dimensions (w x l x d)	270 mm x 410 mm x 90 micron	288 mm x 388 mm x 205 mm (Score line)
Tare weight	18.3 ± 2 g	500 ± 20 g
Closure	Heat sealed	Transparent tape
Declared pack weight	2.5 kg	10 kg

Labelling / Traceability coding / Format :

Item	Primary packaging	Secondary packaging
Product name/code	Steam Cooked SBB Diced 13 mm RME 105	Steam Cooked SBB Diced 13 mm RME 105
Production date	DDMMYY	DDMMYY
Best before	DDMMYY	DDMMYY
Lot number	06AABBB-CC	06AABBB-CC

* 06 = Plant no., AA = Last 2 digits of Buddhist year, BBB = Julian code, CC = Sub lot number

The product is suitable for :

Item	Yes	No
Vegetarians		✓
Vegans		✓
Coeliac	✓	
Halal	✓	

The certificates and statements :

Item	Yes	No
Halal slaughtered	✓	
Halal certified	✓	
BRC certified	✓	
ISO/IEC 17025	✓	

Name of responsible : Ms. Raweewan Kitpracha

Title : Head of R&D section

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Signature :