

	Quality Management System and Food Assurance	Document: CS 63169
	<b>COMMERCIAL SPECIFICATION</b> BLC-03 / 63169	Review: 10
	Products Research and Development	Last Update: 20/01/2016

**1 - PRODUCT IDENTIFICATION**

Product Name	Frozen Cooked Chicken Meat 16mm Diced
Product Code	63169 / BLC-03
Raw material	Chicken breast and leg meat
Family	Cooked products
Brand	Seara
Market	Europe

**2 - PRODUCT REFERENCE\***



**3 - INGREDIENTS**

Chicken Meat (Leg and Breast) and Salt.
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**3.1 Recipe**

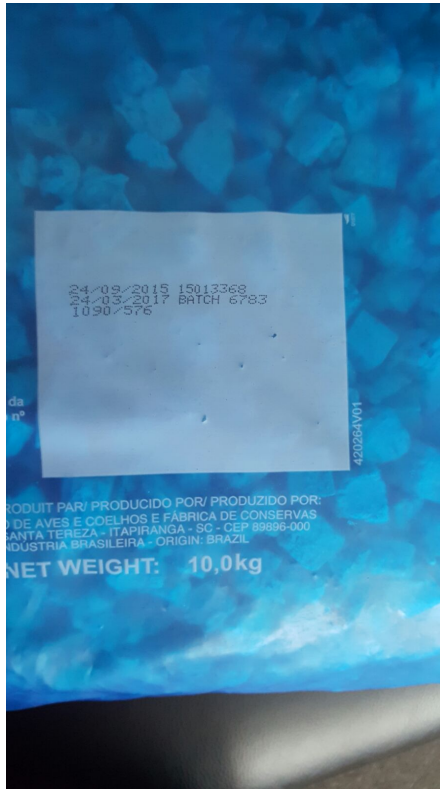
Ingredient description	Recipe	% In final product
Confidential	Confidential	Confidential

**4 - SECONDARY PACKING**



Pictures for illustrative purposes

**5 - TRANSPORT PACKING**



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**6 - PACKAGING**

**6.1 - PRIMARY PACKAGING**

Code	420264
Type	PELD blue bag
Thickness (each side)	120 µm
Weight / dimensions	64 g tare, dimensions 400 x715 x 0,24mm
Primary packaging net weight	10 Kg
Number of pieces	variable

**6.2 - SECONDARY PACKAGING**

Code	507.890
Type	Jumbo box
Weight / dimensions	11 kg tare; dimensions 1200x1000x1200mm
Secondary packaging net weight	550 Kg
Number of primary packaging	55
Number of seal labels	4
Number of product's labels	4
Number of client's labels	NA
Shrink-packed	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Closure	NA

**6.3 - TRANSPORT PACKING**

Code	507.890
Form	Palletized
Net weight	550 Kg
Packs per box	NA
Package dimension	NA
Closure	NA

**6.4 - LABEL**

Code	719.641
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**6.4 - PALETIZATION\***

How the product will be loaded into the containers?		<input type="checkbox"/> Handballed <input checked="" type="checkbox"/> Palletized
Net Weight	550 Kg	
Configuration	Layers	1
	Case per layer	1
	Total	1
Closure	N/A	
*Stretched	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	

\* To be filled if the container is palletized

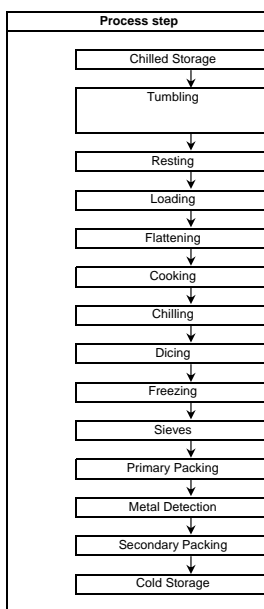
**7 - SHELF-LIFE AND STORAGE CONDITIONS**

Shelf-life from production date	18months
Storage temperature	(-18 ° C) or colder

**8 - PROCESS OUTLINE**

Chilled Chicken Meat, Tumbled, Flattened, Cooked, Chilled, Diced (16 mm), IQF Frozen and Packed.  
The product conform in every respect with the requirements of the European Union Legislation.

**8.1 - PROCESS FLOW DIAGRAM**



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## 9 - ALLERGENS LIST

**Present** = The ingredient contains the allergen (as ingredient, component of an ingredient, food additive or processing aid) or can contain the allergen due to carry over.

**Absent** = The ingredient does not contain the allergen.

Allergens	Present	Absent	Source of allergen e.g. milk present in flavouring
Cereals and derivatives containing gluten		X	
Barley and derivatives		X	
Celery, celeriac and derivatives		X	
Crustaceans/Shellfish and derivatives		X	
Eggs and derivatives		X	
Fish and derivatives		X	
Gluten		X	
Lupin and derivatives		X	
Milk and derivatives (including lactose)		X	
Molluscs and derivatives		X	
Mustard and derivatives		X	
Nuts and derivatives		X	
Oats and derivatives		X	
Peanuts and derivatives		X	
Rye and derivatives		X	
Seafood and derivatives		X	
Sesame seeds and derivatives		X	
Soybeans and derivatives		X	
Wheat and derivatives		X	
Any other allergen that was not mentioned?		X	
Sulphur Dioxide and Sulphites - if present, concentration		X	
Is there any handling of allergens, even if it is not a product ingredient?	X		We have handling of other allergens in the factory, but our allergen policy doesn't allow the cross contamination.

## 10 - MICROBIOLOGICAL STANDARDS

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Test*	Unit	Standard **	Frequency
** <i>E. coli</i>	CFU/g	<10	1 sample per pool of 3 batches
**TVC	CFU/g	5000	
**Total Coliforms	CFU/g	50	1 sample per shift
** <i>S. aureus</i>	CFU/g	10	
** <i>Salmonella sp</i>	---	Absent 25g	
<b>Yeast and Mould</b>	CFU/g	200	
** <i>Listeria monocytogenes</i>	---	Absent 25g	5 samples per production day

\*These analysis will be considered as monitoring only;

\*\*According brazilian legislation

**11 - ACCEPTANCE CRITERIA**

Pices should be anatomically pulled

Product	Parameter	Limit	Frequency
Raw Material	Bone	<= 3 mm	Every raw material container received by Further Processing Plant
		> 3 mm	
	Gristle > 7 mm	2 / 60 kg	
	Tendon > 5 mm	1 / 60 kg	
	Feather	3 / 30 kg	
	Skin	10 / 30 kg	
Foreign Body	Zero	Zero	Zero

**12 - CHEMICAL STANDARDS\***

Test	Unit	Min	Max
Moisture	%	67,00	73,00
Protein	%	20,00	28,00
Total Fat	%	4,00	8,00
Ash	%	-	3,00
pH	%	6,00	7,00
Salt	%	0,50	1,50

\*Reference values

**13 - NUTRITIONAL TABLE\***

Average results per portion (100g)		
Energy	139	Kcal
Carbohydrates	0	grams
Proteins	22,8	grams
Total Fats	5,3	grams
Saturated Fat	1,7	grams
Fibers	<0,5	grams
Sodium	328	miligrams

\* To be confirmed after 3 production

**14 - Cooking Method**

In fryer:	
In oven:	
In microwave:	1) put the frozen meat (roughly 100 g of product) and water (one eating spoon, roughly 10 ml) on a dish; 2) cover the dish with a second dish and turn on the microwave for 6 min/ 960 W . Leave the tray covered after heating for 4-5 extra minutes, in order to let the temperature equilibrate. The meat should present internal temperature of 80 °C (75 to 85 °C) after heating. Then take the dish and start the sensorial analyses.

**15 - DIMENSIONS ANALYSIS\***

Max Piece Length (mm)		
Target	Tolerance	
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A

Max Piece Width (mm)		
Target	Tolerance	
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A

Max Piece Thickness/diameter (mm)		
Target	Tolerance	
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A

Observation: When required, these analysis should be realized on 20 pieces per batch

\* In case of a result out of standard regarding dimensions, make a new monitoring and if still out of spec, request customer concession if the batch is still non conform.

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**16 - PRODUCT/PRODUCT SPECIFICATION**

This specification and all information contained within it:

- Constitutes confidential information of xxxx FOODS. As such it is not to be disclosed to any third party in any event without prior written consent of xxxx FOODS;
- Has been prepared in good faith by xxxx FOODS and was accurate at the date of issue.

The customer acknowledges that it has been given the opportunity to review and approve its contents, that will be deemed to be accepted and agreed unless express written notice to the contrary is served upon xxxx FOODS by the customer in relation to future orders only;

- Has been issued for the sole purpose of giving the customer an approximate idea of the goods to be supplied and will not form part of any contract between xxxx FOODS and the customer.

**ACCEPTANCE CRITERIA****Acceptable****Unacceptable**