



**Mission: Produce food for the consumer with excellence.**  
**Vision: Be the best company in the food segment for our customers.**

**SPECIFICATION - PRODUCT**

<b>Product:</b>	<b>FROZEN (IQF) CHICKEN BREAST, COOKED STRIPS 12 mm</b>		
<b>Product Code:</b>	<b>1087868</b>	<b>Version: 9.0</b>	<b>Publish Date: 23/05/2019</b>
<b>Amended items:</b>	07.		<b>Reviewed: 14/03/2023</b>
			<b>Next review: 14/03/2025</b>

**01. Process description**

Whole Chicken breast, tumbled, cooked, cut in strips 12 mm, IQF frozen and packed.

**02. Register in the Agriculture Ministry SIF/DIPOA number: 0833/3300**

**03. Raw material and ingredients**


Ingredients	%
Chicken breast skinless boneless	93 - 95
Water	4 - 5
Salt	1 - 2
<b>TOTAL</b>	<b>100%</b>

**03.01. Declared Ingredients List**

Ingredients: Chicken breast (98%), salt.  
 DOES NOT CONTAIN GLUTEN.

**04. Food allergens and intolerance data:**

Ref.	Ingredient	Tick if present	Comments
01	Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof.	<input type="checkbox"/>	
	<i>Except: (a)wheat based glucose syrups including dextrose; (b)wheat based maltodextrins; (c)glucose syrups based on barley; (d)cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.</i>		
02	Crustaceans and products thereof	<input type="checkbox"/>	
03	Eggs and products thereof	<input type="checkbox"/>	
04	Fish and products thereof	<input type="checkbox"/>	
	<i>Except: (a)finish gelatin used as carrier for vitamin or carotenoid preparations; (b) fish gelatin or Isinglass used as fining agent in beer and wine.</i>		
05	Peanuts and products thereof	<input type="checkbox"/>	
06	Soybeans and products thereof	<input type="checkbox"/>	
	<i>Except: (a) (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;</i>		
07	Milk and products thereof (including lactose)	<input type="checkbox"/>	
	<i>Except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;</i>		
08	Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	<input type="checkbox"/>	
09	Celery and products thereof	<input type="checkbox"/>	
10	Mustard and products thereof	<input type="checkbox"/>	
11	Sesame seeds and products thereof	<input type="checkbox"/>	
12	Sulphur dioxide and sulphite at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>	<input type="checkbox"/>	
13	Lupin and products thereof	<input type="checkbox"/>	
14	Molluscs and products thereof	<input type="checkbox"/>	

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**05. Ingredients containing or suspected to contain GMO'S and Irradiation treatment**

		Tick if present
SOY/SOYA DERIVATIVES	Soy flour	<input type="checkbox"/>
	Soy protein products	<input type="checkbox"/>
	Hydrolyzed vegetable protein (Soya)	<input type="checkbox"/>
	Soya lecithin (soy derived E322)	<input type="checkbox"/>
	Soya flavoring / Soya sauce	<input type="checkbox"/>
	Soya oil	<input type="checkbox"/>
MAIZE DERIVATIVES	Maize flour	<input type="checkbox"/>
	Maize starch	<input type="checkbox"/>
	Modified maize starch	<input type="checkbox"/>
	Maize oil	<input type="checkbox"/>
	Maltodextrin / Dextrin / Dextrose	<input type="checkbox"/>

**05.01 Final Product**

	No	Yes
Contains GMO	<input checked="" type="checkbox"/>	<input type="checkbox"/>
GMO Free certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Has undergone any irradiation treatment?	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Halal Certified? (raw meat)	<input type="checkbox"/>	<input checked="" type="checkbox"/>

**06. Product attributes and Appearance**

**Shape:** Breast cut instrips 12 mm

**Color:** Creamy white

**Flavor:** Chicken cooked aroma

**Texture:** Juicy and tender meat



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**07. Microbiological limits**

	<b>Standard</b>
<i>Sulfite reducing clostridia</i>	<1,0x10 <sup>1</sup> CFU/g
<i>Coliforms 45°C</i>	<1,0x10 <sup>2</sup> CFU/g
<i>Staphylococcus aureus</i>	<1,0x10 <sup>1</sup> CFU/g
<i>Listeria monocytogenes</i>	Absence in 25 g
<i>Listeria spp</i>	Absence in 25 g
<i>Salmonella sp</i>	Absence in 25 g
<i>Bacillus cereus</i>	<1,0x10 <sup>2</sup> CFU/g
<i>Clostridium perfringens</i>	<1,0x10 <sup>2</sup> CFU/g
<i>Positive Coagulase Staph Count</i>	<1,0x10 <sup>2</sup> CFU/g
<i>E. coli</i>	<1,0x10 <sup>1</sup> CFU/g

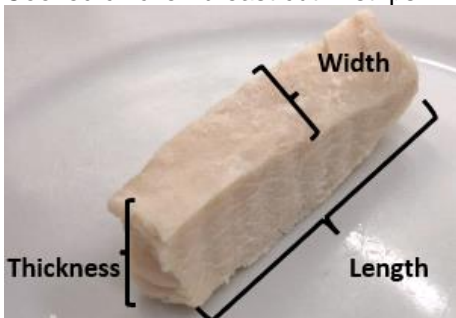
**08. Nutritional specifications**

	Nutritional values*
Energy (kJ/kcal)	428/ 102
Fat	2.0 g
<i>of which</i>	
Saturates	1.2 g
Carbohydrate	0 g
<i>of which</i>	
Sugar	0 g
Fibre	< 0.5 g
Protein	21 g
Salt	0.50 g

\*Average values for 100 g of finished product, by calculation. Tolerances according to the European Commission Guidance on the setting of tolerances for nutrient values (December 2012).

**09. Physical specification**

Cooked chicken breast cut in strips 12 mm.



Width	08 – 18 mm = 80% Tolerance:20%
Length	08 – 18 mm = 80% Tolerance:20%
Thickness	20 – 80 mm = 85% Tolerance:15%

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**10. Shelf life:** 18 months

**11. Goods Surplus Management:**

Customer brands products, or not, that for some reason do not meet the specification may be intended to:

- 1-Canteen of the company;
- 2-Disposal (depending of the nonconformity);
- 3-Philanthropic Institutions;
- 4-Other companies.

**12. Storage and shipping**

Keep frozen at -18°C. Product must be shipped in clean, sealed refrigerated containers capable of maintaining a maximum temperature of -18°C.

**13. Flowchart**

CCP	Production Steps	Task
	Receiving raw material	All Raw Materials must be checked at delivery. There are checks for meat temperature (maximum 4°C), potential foreign body risks.
	↓	
	Storage	All Raw Materials have to be stored in a clean storage area and at the correct storage temperature.
	↓	
	Tumbling	The tumbling is done as indicated in the specification of production.
	↓	
	Equalization	The product in equalization, in storage area with temperature control.
	↓	
<b>CCP 1 B</b>	Cooking	The meat is cooked in oven CCP minimum 75°C
	↓	
	Cooling	The product is cooled for cut.
	↓	
	Cutting	The product is cut according to the physical specifications.
	↓	
	Freezing	Product is freezing achieving core temperature of -18 °C.
	↓	
	Packaging	Pack into a food grade bag, hermetically sealed.
	↓	
<b>CCP 2 P</b>	Metal detecting	All bags are evaluated by metal detector as HACCP plan.
	↓	
	Storage	Store in cold store until required for shipment at a maximum -18°C. Hold for release.
	↓	
	Shipment	
	↓	
	Cleaning	During Production: The facility and equipment has to be kept clean. End of production: all equipment must be cleaned.

Approved 23.05.23 S P Bale Action Foods Ltd

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