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Issued By	Issue Date
LJ	1-Aug-18
Supplier Spec Ref:	Date/Version
Spec Review Date	16/03/2022

TECHNICAL SPECIFICATION

Legal Name/Description: Plain coating coated fully cooked chicken fillet 110-130g, individually quick frozen. Product is fully cooked and suitable for thaw and serve use.

180723/C-269

MANUFACTURE DETAILS

Company Name: Yantai Taiyuan Foods Co.,Ltd

Address: Huanghai 3rd Road, Laiyang, Shandong

Contact(s):

Fax:

Linda Jin

Telephone: 0086 15854205078 Factory Code: China CN 3700/03264

Third Party Accreditation(s)

BRC

0086 535 7322588

INGREDIENTS DECLARATION (as on label)

Chicken breast fillet, water, palm oil, tapioca starch, salt, coating (flour (wheat), starch (maize, tapioca) , wheat gluten, salt, yeast extract, spice (balck pepper) sugar, raising agent (E450, E500), yeast, palm oil)

Made with 62 g. of raw chicken per 100 g. of finished product

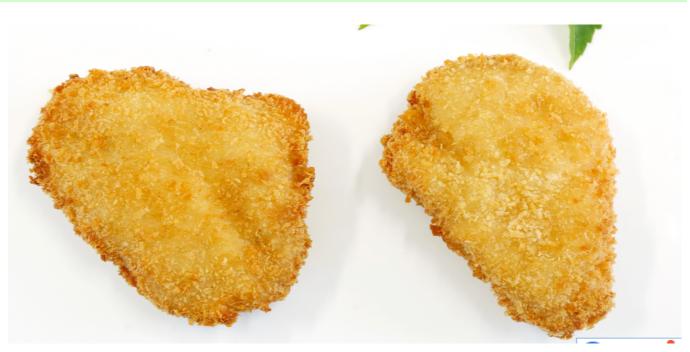
PRODUCT SUMMARY

Shelf Life: 18 months Declared Case Weight: Min 9.6kg

Declared Bag Weight: Min 2.4kg Individual Piece Calibration: 110-130g

Country of Origin: China

PRODUCT PHOTOGRAPH





Plain Breaded chicken fillet 120g

180723/C-	
269	

Spec Version		1
Issued By		Issue Date
LJ		1-Aug-18
Supplier Spec Ref:		Date/Version
	0	4
Spec Review Date		16/03/2022

PRODUCT COMPOSITION ('Mixing Bowl Stage')							
Component	Ingredient Code	Description (source, type, grade,	Quantity	% in Mixing Bowl			
Chicken			100	82.9			
Brine			20.6	17.1			
			120.6	100.0			

BRINE	Ingredient	% in mixing bowl	% in tumbled meat
	water	82.5	17.0
	salt	4.9	1.0
	tapioca starch	9.7	2.0
	E500	1.0	0.2
	E331	1.94	
		100.0	20.6

CONFIDENTIAL

Doc Ref:	TeccSpec001	Version No	#REF!	Date	#REF!	Created By:	#REF!
Vantai Taiyuan Foods Co. I td							



Spec Version		1
Issued By		Issue Date
LJ		1-Aug-18
Supplier Spec Ref:		Date/Version
	0	0
Spec Review Date		16/03/2022

180723/C-269

PROCESS FLOW		QUALITY CHECKS / STANDARDS			
CCP / CP	Step No	Process Step	Target / Tolerance	Monitoring (Quantity tested/test method &	
ССР		Raw Material	From the CIQ registered chicken		
		Tumbling			
		Holding/Resting	0-4 degree 1-4hrs		
		flattening			
		pre-dust	by machine pick up 3-5%		
		batter	by machine pick up 22-27%		
		breading	by machine pick up 15-20%		
Ì		flash fry	185-190 degree, 40-45s, palm oil		
			used from the RSPO certified		
			suppliers		
CCP		Steam roasted cooking	Core temp >72°C for 2 minutes		
		Individually Quick Freezing			
		Primary Packing	2.50kg bags		
ССР		Metal Detection	Fe 1.2mm, Non Fe 1.5mm, Sus		
CCP		X-Ray	Sus(ball) >= 0.8mm,		
		-	Sus(line)>=0.6x2mm, porcelain		
			>=5.0mm, glass >=5.0mm		
		Secondary packing	4 x 2.50kg		
			bags		
		Cold Storage	<-18°C		
ı					

PRODUCT QUALITY STANDARDS							
Product Dimens	sions (if applic	able):					
Length:	NA	Width/ Depth:	NA	Height:	N/A	Diameter:	N/A

Product Calibration: Target: 115-125G >=80%

110-130g=100%

Sensory Parameters (for product as sold):

Appearanc	Characteristic of cooked breaded chicken			
e:				
Colour:	golden brown color, black color is not accept			
Aroma:	Characteristic of cooked plain coated chicken meat			
Flavour:	Characteristic of plain taste of cooked chicken meat			
Texture:	crispy & Succulent with a pleasing meaty bite			

| CONFIDENTIAL | Doc Ref: | TeccSpec001 | Version No | #REF! | Date | #REF! | Created By: | #REF! |



180723/C-269

Spec Version	1
Issued By	Issue Date
LJ	1-Aug-18
Supplier Spec Ref:	Date/Version
0	0
Spec Review Date	16/03/2022

PACKAGING SPECIFICATION AND LABELLING

Plain Breaded Chicken Fillet 120g

PRODUCT IS FULLY COOKED AND SUITABLE FOR THAW AND SERVE USE

Ingredients: chicken breast fillet, water, palm oil, starch, salt, coating [flour (wheat), starch (maize, tapioca), wheat gluten, salt, yeast extract, spice (black pepper), sugar, raising agent (E450, E500), yeast, palm oil], Sodium Bicarbonate, Sodium Citrate.

(for 100g finished product, 62g of raw chicken is used)

Allergy advice: for allergens, including cereals containing gluten, see ingredients in bold.

Country of manufacture: China

Storage: freezer: (-18 °C) | Do not refreeze once defrosted

Reheating instruction:

Reheat from frozen.

Oven: Preheat the oven at 200°C. Cook for approx. 10 minutes, or until the core temperature reaches a minimum of 75°C.

Net weight: 2.4kgs

At -18°C best before:

Production date/ Frozen on:

Lot no.:

Nutritional values -100 g of which saturates 1.3 g Carbohydrates 13.9 g of which sugars 1.3 g protein 15.7 g 1.09

> CN 3700/03264

Imported by: **H.SMITH FOOD GROUP PLC.**24 Easter Industrial Park Ferry Lane South Rainham RM 13 9BP United Kingdom



Plain Breaded Chicken Fillet 120g

Product is fully cooked and suitable for thaw and serve use

Ingredients: chicken breast inner fillet, water, palm oil, starch, salt, coating [flour (wheat), starch (maize, tapioca), wheat gluten, salt, yeast extract, spice (black pepper), sugar, raising agent (E450, E500), yeast, palm oil], Sodium Bicarbonate, Sodium Citrate.

(for 100g finished product, 62g of raw chicken is used)

Allergy advice: for allergens, including cereals containing gluten, see

ingredients in bold.

Country of manufacture: China

Storage: freezer: (-18 °C) | Do not refreeze once defrosted

Reheating instruction: Reheat from frozen.

Oven: Preheat the oven at 200°C. Cook for approx. 10 minutes, or until

the core temperature reaches a minimum of 75°C.

Net weight: 2.4kgsX 4

At -18°C best before:

Production date/Frozen on:

Lot no .:

Nutritional values -100 g Energy 644kJ/154kcal 3.8 g of which saturates 1.3 g Carbohydrates 13.9 g of which sugars 1.3 g protein 15.7 g salt 1.09 g



Imported by: H.SMITH FOOD GROUP PLC.

24 Easter Industrial Park Ferry Lane South Rainham RM 13 9BP United Kingdom www.hsmithplc.com

	Outer Packaging:				Inner Packaging:
Description:	Cardboard Box			Description:	Polythene Bag
Colour:	White			Colour:	blue bag, black printed
Material:	paper			Material:	PE
Weight:	524G			Gauge/ Thickness:	0.1mm
Ext. Dimensions (LxWxH):	365 x 285 x 255m	ım		Weight	: 28G
Closure:	Tape			t. Dimensions (LxH):	: 460 x 320mm
				Closure:	heat seal
Other Packaging (e.g. bubble	e-wrap, layer-pad,	etc.):		TRACEABILITY CODING/ FORMAT	
PALLETISATION	Pallet: 4 way entry	y:	1000 x 1200n	Outer Barcode:	5060114949973
				Inner Barcode:	5060114949966
		Bag	Bags per	Production Date:	DD/MM/YYYY
PACK CONFIGURATION:	Units per Bag	weight	Outer		
	N/A	2.4kg	4 bags per	Best Before Date:	DD/MM/YYYY
			case		
Cases Per Layer:	10	•		Batch/ Lot No:	YYMMDDXX
Layers Per Pallet:					
Cases Per Pallet:	0				

SHELF LIFE

STORAGE CONDITIONS
Frozen/Ambient/Chill: Frozen Storage Temperature $^{\circ}\text{C}$: <-18 $^{\circ}\text{C}$

Maximum Shelf Life At Manufacture: 18 months linimum Shelf Life On Delivery To Cold store: 14 months

Storage Temperature After Defrosting/ Opening °C: Chill < 4°C [aximum Shelf Life After Defrosting/ Opening: 48 hours

HANDLING INSTRUCTIONS (as on label)

Keep frozen at -18°C or below. Do not re-freeze once defrosted.

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	StdTechSpec						
Doc Ref:	001	Version No	#REF!	Date	#REF!	Created By:	#REF!
			Yanı	tai Taivuan Fo	ods Co. Ltd		



Spec Version	1
Issued By	Issue Date
LJ	1-Aug-18
Supplier Spec Ref:	Date/Version
	0
Spec Review Date	16/03/2022

180723/C-269

PRODUCT DEFECTS: All products to be free from Extraneous Foreign Matter

Parameter	Limits	Comments
Hard Bone >7mm	Nil	
Soft Bone >7mm	Nil	
Cartilage >12mm	Nil	
Cartilage 5-12mm	3 max of 100kgs	
Feathers	Nil	
Blood Spots <10mm	2 max of 10kgs	
Bruising<10mm	2 max of 10kgs	
Freezer Burn	Nil	

INTOLERANCE INFORMATION	The P	roduct Contains:	Allergen	Free Site
	Yes / No	Comments	Yes / No	Comments
Peanuts/ Peanut Products	No		Yes	
Nuts/ Nut Products	No		Yes	
Sesame/ Sesame Products	No		Yes	
Fish/ Fish Products	No		No	some fish ingredients used for Japanese products
Shellfish/ Shellfish Products	No		Yes	
Egg/ Egg Products	No		No	use for Japanese products
Milk/ Dairy Products (including lactose)	No		No	coating ingredients
Soya/ Soya Products	No		No	soya sauce
Cereals Containing Gluten and products thereof	Yes		No	coatings
Mustard/ Mustard Products	No		Yes	
Celery/ Celery Products (including celeriac)	No		No	coatings
Lupin/ Lupin Products	No		Yes	
Sulphites (>10mg/kg SO ₂ from E220 to E228)	No		Yes	
Preservatives	No			•
Benzoates (>1mg/kg from E210 to E219)	No		The product	is Suitable for:
Flavourings	No			Yes / No
Maize/ Maize Products	No		Vegetarian Diet	No
Yeast/ Yeast Derivatives	Yes		Vegan Diet	No
Hydrolysed Vegetable Protein (HVP)	No		Coeliacs	Yes
Beef / Bovine Products	No		Halal	Yes
Pork/ Porcine Products	No			
Lamb/ Ovine Products	No		Bird Feed Regin	nes (if applicable)
Game/ Game Products	No			Yes / No
Poultry/ Poultry Products (except eggs)	Yes		GMO Free	yes
Mechanically Separated/ Recovered Meat	No		Fish Protein Free	yes
GMO	No		Mammalian / Avian	yes
Any novel food ingredients?	No		Protein and Fat Free	

NUTRITION	INFORMATION
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Typical Values	Per 100g (As sold)	Analytical /
		Theoretical
Energy (kJ)	698	Analytical
Energy(kcal)	167	Analytical
Protein [N x 6.25] (g)	17.6	Analytical
Available Carbohydrate (g)	11.7	Analytical
of which sugars (g)	1.3	Analytical
Fat (g)	5.4	Analytical
of which saturates (g)	1.3	Analytical
Dietary Fibre (g)	0.1	Analytical
Sodium (g)	0.43	Analytical
Salt Equivalent [Na x 2.5] (g)	1.08	Analytical

CHEMICAL STANDARD

test	target	tolerance	frequency
Water	65.00	60-68	every production day
Fat	6.00	57	every production day
Protein	16.00	15-18	every production day

Test	Target	Maximum	Reject	Frequency of testing
		Acceptable		
Aerobic Colony Count (ACC), 30°C	$\leq 1 \times 10^3 \text{ cfu/g}$	$1 \times 10^3 - 1 \times 10^5 \text{ cfu}$	$/g > 1 \times 10^5 \text{ cfu/g}$	every batch
Coliforms	≤ 100 MPN/g	100-500 cfu/g	> 500 cfu/g	every batch
Escherichia coli	Absent		Present	every batch
Staphylococcus aureus	Absent		Present	every batch
Salmonella species	Absent		Present	every batch
Listeria species	Absent		Present	every batch
Listeria monocytogenes	Absent		Present	every batch

CONFIDENTIAL

Doc Ref:	TeccSpec001	Version No	#REF!	Date	#REF!	Created By:	#REF!
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0	0
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180723/C-269

SUPPLIER WARRANTY

I confirm that the information provided on this Technical Specification is correct at the time of approval, and no alterations will be made without prior written authorisation by Yantai Taiyuan Foods Co.,Ltd. The product (i.e. the foodstuff, label and packaging) herein described will not deviate from this specification. No amendments or substitutions to the raw materials, formulations, processes, procedures, labelling or packaging will be made without prior written authorisation by Invicta Food Group Ltd. All products supplied will fully comply with all relevant EC and UK legislation, and will be in accordance withYantai Taiyuan Foods Co.,Ltd Polices and Code of Practice

Li Haixia/ Linda Jin
RD/ Sales manager