



COMMERCIAL SPECIFICATION

BPT-24

CS 203829

Last Update: 04/10/2022

Nº/Version: 16

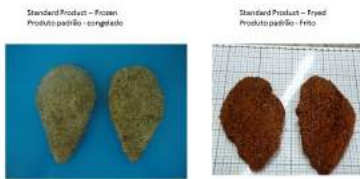
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1 - PRODUCT IDENTIFICATION

Product Name: FROZEN BREADED COOKED CHICKEN FILLETS
Product Code: 203829
Packaging: 10 X 1,00 KG = 10,00 KG/CX
Family: Coated products
Brand: SEARA
EAN13: 7894904203826 **DUM14:** 17894904203823

2 - PRODUCT REFERENCE

* The picture is only a reference of the product.



3 - INGREDIENTS

Chicken meat (62%), vegetable oil (cottonseed and/or sunflower and/or rice), WHEAT flour, water, breadcrumb (WHEAT flour, starch, WHEAT gluten, salt and yeast), spices (pepper, garlic, onion, oregano, CELERY, fennel), starch (WHEAT, tapioca), salt, modified starch, dextrose, WHEAT gluten, stabilisers (E450i, E451i), maize flour, raising agents (E500ii, E450i), natural flavourings, yeast extract, thickener agent (E415), colouring agent (E160c). May contain Rye, Barley, Oats and Soya

4 - SHELF-LIFE AND STORAGE CONDITIONS

Shelf-life from production date: 545 Day(s)
Storage temperature: -18 Or colder

5 - PROCESS OUTLINE

Breast Fillets, blended with a brine mix and coated (Predust, Batter and Breader), flash fried, cooked, frozen (IQF) and packed.

SUITABLE FOR INFORMATION

Is the product suitable for?

- Vegetarians - No
- Vegans - No
- Celiac - No
- Halal - Yes
- Kosher - No

6 - COOKING METHOD

In fryer:

Pre heat the oil until 180°C. Place product from frozen. Fry for about 6 to 8 minutes

In oven:

Pre heat oven until 200°C. Place products from frozen and bake for 25 to 35 minutes

In microwave:

N/A



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7 - PACKAGING

7.1 - Primary Packaging

Code PP: 490439

Type: Blend with low density polyethylene and linear low density polyethylene.

Dimensions (mm): N/A

Packaging Weight (kg): 0.0244000

Thickness (each side) (microns): 120

Code Label PP: N/A

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of pieces :		Variable	
Primary packaging net weight (kg):	1.000	1.000	

Note: N/A

7.2 - Secondary Packaging

Code SP: 717010

Type: Corrugated Cardboard Box

Dimensions (mm): 400 x 330 x 283

Packaging Weight (kg): 0.5830000

Number of seal: 2

Number of product's labels: 1

Number of client's labels: 0

Shrink-packed: NO

Closure: Scotch tape

Code Label SP: 468863

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of primary packaging:	10	10	
Net weight(kg):	10.000		10.000

Internally Printed: NO

7.3 - Palletizing

How the product will be loaded onto containers? Not Palletized Palletized

Net Weight (Kg): 720.00

Layer: 8

Case per layer: 9

Total: 72

Stretched: YES

8 - 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
CEREALS AND DERIVATIVES CONTAINING GLUTEN	X		wheat flour, wheat gluten, wheat starch
BARLEY AND DERIVATIVES		X	may contain due to cross contamination wheat in field
CELERY, CELERIAC AND DERIVATIVES	X		celery
CRUSTACEANS/SHELLFISH AND DERIVATIVES		X	
EGGS AND DERIVATIVES		X	
FISH AND DERIVATIVES		X	



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GLUTEN	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat gluten, wheat starch
LUPINE AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
MILK AND DERIVATIVES (INCLUDING LACTOSE)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
MOLLUSCS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
MUSTARD AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
WALNUTS (JUGLANS SPP.)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
OATS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	may contain due to cross contamination wheat in field
PEANUTS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
RYE AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	may contain due to cross contamination wheat in field
SEAFOOD AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SESAME SEED AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SOYBEANS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	may contain due to cross contamination wheat in field
WHEAT AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat gluten, wheat starch
ANY OTHER ALLERGEN THAT WAS NOT MENTIONED?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SULPHUR DIOXIDE AND SULPHITES - IF PRESENT, CONCENTRATION MG/KG OR MG/L AS SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
IS THERE ANY HANDLING OF ALLERGENS, EVEN IT IS NOT A PRODUCT INGREDIENT?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	We have handling of other allergens in the factory, but our allergen policy doesn't allow the cross contamination.

9 - MICROBIOLOGICAL STANDARDS

Microorganism	Unit	n	c	m	Exp	M	Exp
Salmonella spp (25g)	-					Absence	
Aerobiums Mesophylos (TVC) (CFU/g)	UFC/G					5,0x10	3
Total coliforms (CFU/g)	UFC/G					5,0x10	1
E. coli (CFU/g)	UFC/G					<2,0x10	1
Yeast and Mould (CFU/g)	UFC/G					2,0x10	2
Staphilococcus Coagulase Positive (CFU/g)	UFC/G					1,0x10	1
Listeria monocytogenes (25g)	-					Absence	

11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
Salt	%			1,5
Fat	%	5		10
ASH	%			3
pH	-	6		7
Protein	%	14		20
HUMIDITY CONTENT	%	55		65

Reference values.

Chemical Analysis do not constitute a rejection. Levels shall be trended and monitored.

12 - NUTRITIONAL TABLE

Portion: 100g

	Amount	%VD*
Energy Value (Kcal)	150	-
Energy Value (KJ)	629	-
Total Fat (g)	6.3	-
Saturated Fat (g)	2.6	-
Carbohydrates (g)	5.4	-
Nonreducing sugars expressed as sacarose (g)	0,5	-
Protein (g)	18	-
salt (g)	1.5	-



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13 - PICTURES

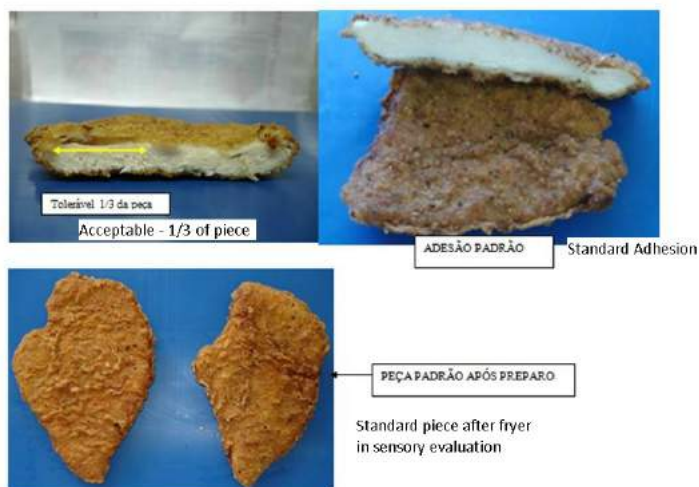
Pictures for illustrative purposes.

Product's Photos

Code: PA.EMP-PP.0034
Vs. 1

Description: SENSORY EVALUATION

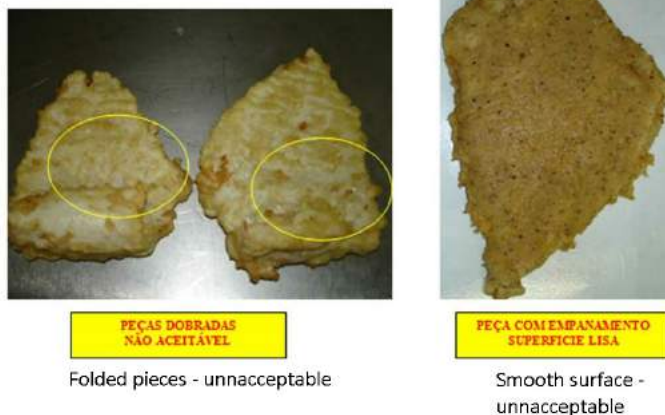
Avaliação Sensorial Sensory evaluation



Code: PA.EMP-PP.0035
Vs. 1

Description: DEFECTS

Falhas após processo de pré-fritura na indústria.
Product defects





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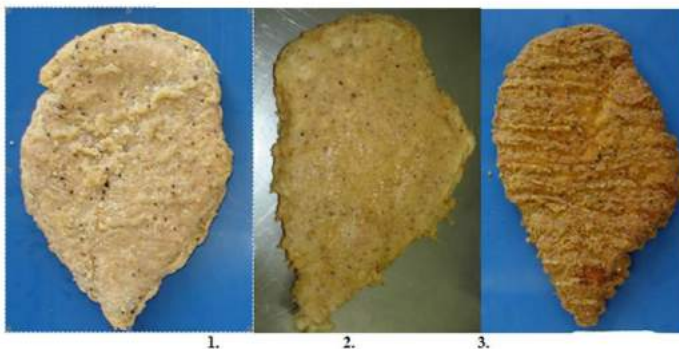
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Code: PA.EMP-PP.0036
Vs. 1

Description: COLOUR STANDARD

Colour variation after pre frying process

Escala de cores – produto após processo de pré-fritura na indústria -



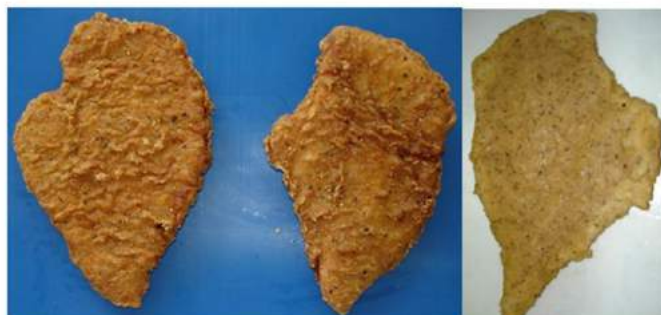
ACCEPTABLE COLOUR AFTER PRE FRYING PROCESS- 2
ACCEPTBALE COLOUR AFTER FYER IN SENSORY
EVALUATION - 3

Code: PA.EMP-PP.0037
Vs. 1

Description: SHAPE

ACCEPTABLE SHAPE

FORMATO ACEITÁVEL E EMPANAMENTO



PADRÃO DE FORMATO E EMPANAMENTO

STANDARD APPEARANCE

FORMATO REGULAR
TOLERÁVEL

LITTLE MISSHAPE -
ACCEPTABLE



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Code:
PA.EMP-PP.0089

Vs.
0

Description:
TINGEING MAXIMUM





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Packaging Photos

Code: PA.EMP-EP.0148
Vs. 1

Description: PRIMARY PACKING



Code: PA.EMP-EP.0149
Vs. 1

Description: PRIMARY PACKING





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Code: PA.EMP-EP.0150
Vs. 0

Description: PACKING IN BOX



Code: PA.EMP-EP.0151
Vs. 0

Description: BOX AND LABEL





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14 - PRODUCT/PRODUCT SPECIFICATION

This specification and all information contained within it:

- Constitutes confidential information of Seara Alimentos. As such it is not to be disclosed to any third party in any event without prior written consent of Seara Alimentos;

- Has been prepared in good faith by Seara Alimentos 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 Seara Alimentos 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 Seara Alimentos and the customer.

15 - CONTACTS

Name	Position
Anderson J. Poloni	R&D Food Processed Products
Helena Mariko Oshiro	R&D Raw and Seasoned Products