

SPECIFICATION DOCUMENT			
PRODUCT NAME	J's - Cooked Chicken Wings plain, Frozen		
PRODUCT DESCRIPTION	Chicken Wings		
PRODUCT CODE	236 FG 1043		
Issue Date	Revision No.	Supersedes	Issued By
14/11/2024	07	29/03/2024	Steve Bale
Reason For Issue	Update to metal detection pieces		

SUPPLIER INFORMATION			
SUPPLIER Action Foods		POINT OF MANUFACTURE Charcuterie Continental Ltd	
ADDRESS Cheshunt , EN7 6WZ		ADDRESS The Green Twechar Glasgow G65 9QA	
TEL No: 01992 420 237			
SUPPLIER CONTACT DETAILS			
TECHNICAL CONTACT	Steve Bale	Technical Manager	technical@actionfoods.co.uk
COMMERCIAL CONTACT	Rebecca Mehta	Sales and Marketing Manager	Rebecca.mehta@actionfood s.co.uk
ORDER & DISTRIBUTION CONTACT	Paul Dunne	Office Administrator	Orders@actionfoosd.co.uk

MEAT ORIGIN (where applicable)	
Chicken	UK /EU

INGREDIENT DECLARATION	Chicken Wings Note: product contains bones
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NUTRITIONAL ANALYSIS		
Typical Values per 100g		
	Per 100g	Method
Fat	7.5	A La Calc online calculation
Saturated Fat	2.1	
Monounsaturated	3.4	
Polyunsaturated	1.5	
Sodium	55mg	
Salt	0.14	
Protein	13.1	
Total Carbohydrate (by Difference)	0	
Energy kJ	500	
Energy kcal	120	
Sugar	0	
Dietary Fibre	0	

ALLERGEN & INTOLERANCE INFORMATION			
The product & ingredients used to manufacture the product are:	YES/ NO		Comments
Free from Milk or Milk Derivatives	YES		
Free from Lactose	YES		
Free from Egg and Egg Derivatives	YES		
Free from Animal Products		NO	Chicken
Free from Beef & Beef Bi-products	YES		
Free from Offal	YES		
Free from MRM (Mechanically Recovered Meat)	YES		
Free from Pork & Pork Products	YES		
Free from Fish, Crustaceans, Molluscs and their Derivatives	YES		
Free from Azo Colours and Coal Tar Dyes	YES		
Free from Wheat & Wheat Derivatives	YES		
Free from Gluten	YES		
Free from Sulphites	YES		
Free from Nuts, Nut Oils & Nut Derivatives	YES		
Free from Sesame Seeds and Derivatives	YES		
Free from Soya and Soya Derivatives	YES		
Free from Maize and Maize Derivatives	YES		
Free from Hydrogenated Vegetable Protein or Derivatives	YES		
Free from 3-MCPD (3-Monochloropropane-1, 2-diol) <10ppb	YES		
Free from Yeast & Yeast Derivatives	YES		
Free from Celery and Celery Derivatives	YES		
Free from Lupin	YES		
Free from Mustard and Mustard Derivatives	YES		
Free from Honey	YES		
Free from Artificial Colours	YES		
Free from Artificial Flavours	YES		
Free from Additives	YES		
Free from Irradiated Foodstuffs	YES		
Free from Genetically Modified Organisms	YES		

SUITABILITY INFORMATION			
Suitable for Vegetarians		NO	
Suitable for Ovo Lacto Vegetarians		NO	
Suitable for Vegans		NO	
Suitable for Coeliacs	YES		
Suitable for Lactose Intolerance	YES		
Suitable for Nut Allergy Sufferers	YES		

ALLERGEN ADVICE	
Product Contains	No declarable allergens

MICROBIOLOGICAL STANDARDS				
Organism	Method	Frequency	Target	Maximum
Aerobic Colony Count	BS EN ISO 4833: 2003	Each Batch	10 ⁴	>10 ⁶
Enter.	ISO 21528-2: 2004	Each Batch	<100	>500
E coli	BS ISO 16649-2: 2001	Each Batch	<10	>100
Staph aureus	BS ISO 6888-1: 1999	Each Batch	<20	>100
Salmonella	VIDAS and confirmation with biochemical profile and serology	Each Batch	ND in 25g	Detected in 25g
Listeria monocytogenes	VIDAS and confirmation with biochemical profile	Each Batch	ND in 25g	Detected in 25g

ORGANOLEPTIC & PHYSICAL PROPERTIES	
APPEARANCE	Chicken wings, plain cooked in bag.
AROMA	Cooked chicken aroma with slight fatty overtones.
FLAVOUR	Chicken wings taste of typical cooked chicken with some fatty notes.
TEXTURE	Soft, cooked chicken wings with some chicken juice cook out (natural gravy/fat)
SIZE	Split mids and prime chicken wings.

FINISHED PRODUCT PACKAGING INFORMATION	
PACK WEIGHT	1.5kg
PRIMARY PACKAGING DETAILS	Vac pack bag, sealed
SECONDARY PACKAGING DETAILS	4 x 1.5kg in a cardboard box
FULL PALLET DETAILS	As per customer requirements
PRIMARY SHELF LIFE From day of manufacture	Frozen below -18°C, 18 months
SECONDARY SHELF LIFE From opening of pack	48 hours stored under chilled conditions (0-5°C) and within use by date.
MINIMUM SHELF LIFE INTO DEPOT	12 months stored below -18°C
DATE CODING & TRACEABILITY INFORMATION As displayed on the label	Best Before : DD/MM/YY Julian Day Code (e.g.):100 Product Code: 236

PROCESS CONTROL		
Control	Frequency	Critical Limit
Batch Cook	Each batch	Above 72°C for min 3 minutes
Batch Cool	Each batch	<5°C within 12.5 hours
Metal Detection	Hourly	3.5mmFe, 4.5mmNFe, 7.0mm SS

DECLARATION	
<p><i>Please return a signed and dated copy of this page (Page 6). E-mail to technical@actionfoods.co.uk (Technical Manager)</i></p> <p><i>If we do not receive this within 7 days of receipt, we will assume that you agree to the above specification.</i></p>	
Signed for and on behalf of Action Foods Ltd.	<i>S.Bale</i>
Name:	Steve Bale
Position:	Technical Manager
Date:	14/11/2024
Signed for and on behalf of the Customer	(Signature)
Name:	
Position:	
Company:	
Date:	
<p><i>The contents of this document are solely for the use of the signatories and the companies they represent.</i></p>	