




PRODUCT PHOTOGRAPH



	CHICKEN GOUJONS 240323/C-013-4	Spec Version	1
		Issued By	Issue Date
		LJ	10-Dec-24
		Supplier Spec Ref:	Date/Version
		0	1
		Spec Review Date	

PRODUCT COMPOSITION ('Mixing Bowl Stage')

Component	Ingredient Code	Description (source, type, grade, cut,	Quantity	% in Mixing Bowl
Chicken			100	83.0
Brine			20.5	17.0
			120.5	100.0

BRINE	Ingredient	% in mixing bowl	% in tumbled meat
	water	94.5	19.4
	salt	2.4	0.5
	marinade powder	3.1	0.6
		100.0	20.5

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PROCESS FLOW

QUALITY CHECKS / STANDARDS

CCP / CP	Step No	Process Step	Target / Tolerance	Monitoring (Quantity tested/test method & frequency)
		Raw Material	From the CIQ registered chicken farm and slaughter house, free of drug residue, meet the micro standard	every lot
		Tumbling	3rpm, 5-10 mins	every batch
		Holding/Resting	0-4 degree 2-6hrs	every lot
		pre-dust	by machine pick up 4-6%	every hour
		batter	by machine pick up 16+/-2%	every hour
		breeding	by machine pick up 23+/-2%	every hour
		flash fry	185-190 degree, 45-50s, palm oil used from the RSPO certified	every 30 mins checking the weight
CCP		Steam roasted cooking	Core temp $\geq 70^{\circ}\text{C}$ for 2 minutes, get a core temp $\geq 75^{\circ}\text{C}$	every half an hour
		Individually Quick Freezing	get a core temp $\leq -18^{\circ}\text{C}$	every hour
		Primary Packing	1.0kge bags	
CCP		Metal Detection	Fe 1.2mm, Non Fe 1.5mm, Sus 1.5mm	every hour
		X-Ray	Sus(ball) $\geq 0.8\text{mm}$, Sus(line) $\geq 0.6 \times 2\text{mm}$, glass $\geq 5.0\text{mm}$	every hour
		Secondary packing	10x 1.0kge bags	every hour
		Cold Storage	$\leq -18^{\circ}\text{C}$	every production day

PRODUCT QUALITY STANDARDS

Product Dimensions (if applicable):

Length:	NA	Width/ Depth:	NA	Height:	N/A	Diameter:	N/A
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Product Calibration: Target: 23-33G $\geq 80\%$

18-38g = 100%

Sensory Parameters (for product as sold):

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

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Yantai Taiyuan Foods Co.,Ltd



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PACKAGING SPECIFICATION AND LABELLING

Outer Packaging:

Description:	Cardboard Box
Colour:	Brown
Material:	paper
Weight:	510+/-10g
Ext. Dimensions (LxWxH):	290 x 445x 255mm
Closure:	Tape

Inner Packaging:

Description:	Polythene Bag
Colour:	special blue bag, black printed
Material:	PE
Gauge/ Thickness:	0.1mm
Weight:	18g+/-1g
Dimensions (LxH):	360 x 245mm

Other Packaging (e.g. bubble-wrap, layer-pad, etc.):

PALLETISATION

Pallet: 4 way entry

1000 x 1200mm

Closure: heat seal

TRACEABILITY CODING/ FORMAT

PACK CONFIGURATION:

	Units per Bag	Bag weight	Bags per Outer
	N/A	1.0kge	10 per case

Cases Per Layer:	8	Outer Barcode:	
Layers Per Pallet:	6	Inner Barcode:	
Cases Per Pallet:	48	Production Date:	DD/MM/YYYY
		Best Before Date:	DD/MM/YYYY
		Batch/ Lot No:	yyymmddxx- yy =year, mm=month, dd=day, xx= subplot

STORAGE CONDITIONS

SHELF LIFE


Frozen/Ambient/Chill:	Frozen	Maximum Shelf Life At Manufacture:	18 months
Storage Temperature °C:	<-18°C		
Storage Temperature After Defrosting/ Opening °C:	Chill < 4°C	Maximum Shelf Life After Defrosting/ Opening:	72 hours

HANDLING INSTRUCTIONS (as on label)

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

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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 5-12 mm	3max of 100kgs	
	Feathers	Nil	
	Blood Spots <10mm	2 max of 10kgs	
	Bruising<10mm	2 max of 10kgs	
	Freezer Burn	Nil	

INTOLERANCE INFORMATION	The Product 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
Shellfish/ Shellfish Products	No		Yes	
Egg/ Egg Products	No		No	coatings, and some for Japan
Milk/ Dairy Products (including lactose)	No		No	coating ingredients
Soya/ Soya Products	No		No	soya sauce
Cereals Containing Gluten and products thereof	Yes	wheat	No	coatings
Mustard/ Mustard Products	No		No	coatings
Celery/ Celery Products (including celeriac)	No		No	coatings
Lupin/ Lupin Products	No		Yes	
crustaceans and products thereof	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	No
Beef / Bovine Products	No		Halal	Yes
Pork/ Porcine Products	No		Bird Feed Regimes (if applicable)	
Lamb/ Ovine Products	No		Yes / No	
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	
Products may contains trace of mustard, celery, fish, egg, milk, soya.				

NUTRITION INFORMATION	Typical Values	Per 100g (As sold)	Analytical / Theoretical
	Energy (kJ)	988	Analytical
	Energy (kcal)	236	Analytical
	Protein [N x 6.25] (g)	15.1	Analytical
	Available Carbohydrate (g)	18.4	Analytical
	of which sugars (g)	0.8	Analytical
	Fat (g)	11.1	Analytical
	of which saturates (g)	5.0	Analytical
	Dietary Fibre (g)	1.4	Analytical
	Sodium (g)	0.42	Analytical
	Salt Equivalent [Na x 2.5] (g)	1.19	Analytical

CHEMICAL STANDARD


test	target	tolerance	frequency
Water	60.00	58-62	every production day
Fat	11.00	9-12	every production day
Protein	15.00	13-17	every production day

MICROBIOLOGICAL SPECIFICATION

Test	Testing method	Target	Maximum Acceptable	Reject	Frequency of testing
Aerobic Colony Count (ACC), 30°C	GB4789.2-2022	$\leq 1 \times 10^3$ cfu/g	$1 \times 10^3 - 1 \times 10^5$ cfu/g	$> 1 \times 10^5$ cfu/g	every lot
Coliforms	GB4789.3-2016	≤ 100 cfu/g	100-500 cfu/g	> 500 cfu/g	every lot
Escherichia coli	GB4789.38-2012	Absent		Present	every lot
Salmonella	GB4789.4-2024	Absent		Present	every lot
Staphylococcus aureus	GB4789.10-2016	Absent		Present	every lot
Listeria monocytogenes	GB4789.30-2016	Absent		Present	every lot
Listeria Spp.	AOAC OMA 2016.07/ISO1129 0-1:2017	Absent		Present	every lot
Yeast & Moulds	GB4789.15-2016	$<50/$ (CFU/g)	50-100 cfu/g	> 100 cfu/g	every lot

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If this specification is not signed, dated and returned with 7 days it will be deemed to have been accepted

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 H. Smith Food Group 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 H. Smith Food Group Plc. All products supplied will fully comply with all relevant EC and UK legislation, and will be in accordance with H. Smith Food Group Polices and Code of Practice .

On behalf of: H Smith Food Group Plc

Signature:

Name in Print:

Position:

Date:

SPECIFICATION STATUS\$ For Internal Use			
Version	Reason for Issue	Date	Status
1	New product	10-Dec-24	Live