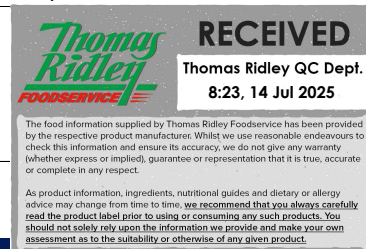


 H. Smith Food Group plc <b>TECHNICAL SPECIFICATION</b>	<b>Delightful Southern Fried Chicken</b> <b>Fillet 120g</b>  <b>HS Product Code : DSFF12</b>	Spec Version : 1
		Issue Date : 06/02/25
		Issued By : HSFG
		Review Date : 05/02/28
		Spec Reference : DSFF12001

Producer Details			
Company Name :	H. Smith Food Group plc	Country of origin :	China
Address :	24 Easter Industrial Park Ferry Lane South, Rainham, RM13 9BP	Factory Number :	3700-02364/ 3700-18277
Email :	enquiries@hsmithplc.com		
Telephone :	01708 878 888		
Technical Manager	Tijo George	Contact :	tijo@hsmithplc.com
Factory Accreditations :			
BRC			
HALAL			



## Ingredients Declaration (as on label)

Chicken breast (62%), water, **WHEAT** flour palm oil, tapioca starch, salt, **WHEAT** starch, corn flour, modified tapioca starch (E1420), black pepper, spice (oregano, black pepper, white pepper, garlic), **WHEAT GLUTEN**, dry yeast, paprika red (E160c), sugar, yeast extract, disodium pyrophosphate (E450i), sodium hydrogen carbonate (E500ii), flavour (black pepper oleoresin, propylene glycol), curcumin (E100i).

Product Summary	
Legal name / product description :	Southern fried coated fully cooked IQF chicken fillet
Declared case weight :	9.6Kg
Declared bag weight :	2.4Kg

## Product Photograph





## Spec Reference : DSFF12001

## H. Smith Food Group plc - DSFF12001 - Page 2 of 8



**HS Product Code : DSFF12**

Spec Reference : DSFF12001

[illegible]

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Product Calibration :	Target weight :	110-130g > =80%
	Inner range :	105-135g
	Outer range :	

	Target	Reject
Appearance :	Characteristic of cooked breaded chicken	
Colour :	Golden brown colour	Burnt or undercooked fillet
Aroma :	Characteristic of cooked coated SF chicken	Any off aroma
Flavour :	Characteristic of cooked coated SF chicken	Any off flavour
Texture :	Crispy & Succulent with a pleasing meaty bite	Too hard, chewy ad dry



N/A

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## Packaging Specification - Outer Carton

## Packaging Specification

Outer Packaging		Inner Packaging	
Description :	Cardboard box	Description :	Colour printed polythene bag
Colour :	White	Colour :	Black
Material :	Paper	Material :	Polyethylene
Weight :	510g	Weight :	32g
Ext. Dimensions (LxWxH) :	365mm(L) x 285mm(W) x 260mm	Ext. Dimensions (LxH) :	480mm(L) x 350mm(H)
Closure :	Clear tape	Closure :	Heat sealed
Palletisation :		Gauge / thickness :	0.09mm

## Traceability Coding / Format

Outer barcode :	5060114941535	Inner barcode :	5060114941533
Production date :	DD/MM/YYYY	Best before date :	DD/MM/YYYY
Batch / lot No :	YYMMDDxx		

## Pallet Configuration

Bag weight :	2.4Kg
Bags per case :	4
Cases per layer :	10
Layers per pallet :	7
Cases per pallet :	70
Height of pallet (including wood pallet) :	1.7m

## Recycling

Is primary packaging recyclable	Yes	Is the packaging made up from more than 30% recycled material	Yes
Is secondary packaging recyclable	Yes		

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Storage Conditions		Shelf Life	
Frozen / Ambient / Chill :	Frozen	Shelf life from production date :	18 months
Storage temperature °C :	< -18°C	Minimum shelf life on delivery to H. Smith :	12 months
Storage temp once defrosted °C :	Chill < 4°C		

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

Product Defects : All products to be free from extraneous foreign matter			
Parameter	Limits	Parameter	Limits
Hard bone > 5mm	Nil	Cartilage > 5mm	Nil
Hard bone < 5mm	1 per 250kg	Cartilage < or equal too 5mm	5 per 250kg
Soft bone > 5mm	Nil	Blood spots < or equal to 3mm	3 per 250kg
Soft bone <5mm	1 per 250kg	Bruising < or equal to 3mm	3 per 250kg
Feathers	Nil	Freezer burn	Nil

Intolerance Information	Product Contains	Allergen Free Site	
	Yes / No	Yes / No	Comments
Peanuts / peanut products	No	Yes	
Nuts / nut products	No	Yes	
Sesame / sesame products	No	Yes	
Fish / fish products	No	No	Present in Japanese products
Molluscs	No	Yes	
Crustaceans	No	Yes	
Egg / egg products	No	No	Present in Japanese products
Milk / dairy products (including lactose)	No	No	Present in coating ingredients
Soya / soya products	No	No	Soya sauce
Cereals containing gluten and products thereof	Yes	No	Present in coating ingredients
Mustard / mustard products	No	No	Present in coating ingredients
Celery / celery products (including celeriac)	No	No	Present in coating ingredients
Lupin / lupin products	No	Yes	
Sulphites ( > 10mg/kg SO <sub>2</sub> from E220 to E228)	No	Yes	
Preservatives	No		
Benzoates ( > 1mg/kg from E210 to E219)	No	<b>This Product is Suitable For</b>	
Flavourings	Yes		Yes / No
Maize / maize products	Yes	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		
Lamb / ovine products	No	<b>Bird Feed Regimes (if applicable)</b>	
Game / game products	No		Yes / No
Poultry / poultry products (except eggs)	Yes	GMO Free	Yes
Mechanically seperated / recovered meat	No	Fish protein free	Yes
GMO	No	Mamalian / avian	Yes
Any novel food ingredients	No	protein and fat free	

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Nutrition Information		
Typical Values	Per 100g (as sold)	Analytical / theoretical
Energy (kJ)	791	Analytical
Energy (kcal)	189	Analytical
Protein [ N x 6.25] (g)	14.9	Analytical
Available carbohydrate (g)	15.1	Analytical
of which sugars (g)	1.8	Analytical
Fat (g)	7.6	Analytical
of which saturates (g)	1	Analytical
Dietary fibre (g)	0.2	Analytical
Sodium (g)	0.21	Analytical
Salt equivalent [Na x 2.5] (g)	0.53	Analytical

Irradiation		
Has this product undergone an ironising or irradiation treatment?		No

Microbiological Standard				
Test	Target	Maximum Acceptable	Reject	Frequency
Aerobic colony count (ACC), 30°C	< 1 X 10 <sup>3</sup> cfu/g	1 x 10 <sup>3</sup> - 1 x 10 <sup>5</sup> cfu/g	>1 x 10 <sup>5</sup> cfu/g	Every batch
Coliforms	<100 cfu/g	10-500 cfu/g	>500g	Every batch
Enterobacteriaceae	<100	500	1000	Every batch
Escherichia coli	Absent	Absent	Present	Every batch
Staphylococcus aureus	Absent	Absent	Present	Every batch
Salmonella species	Absent	Absent	Present	Every batch
Listeria species	Absent in 25g	Absent in 25g	Present	Every batch
Listeria monocytogenes	Absent in 25g	Absent in 25g	Present	Every batch

Cooking / Reheating Instructions	
Oven Bake	Bake in pre-heated oven(200°C) for approx. 15- 17 minutes until core temp reaches 75°C.
Air fry	Pre heat air fryer to 180°C and fry in small batches for 12 minutes or until core temp reaches 75°C.
Deep fry	Pre heat oil to 180°C and fry in small batches for 5.5 to 6 minutes or until core temp reaches 75°C.
Microwave	N/A
RTE	Yes





H. Smith Food Group plc

**TECHNICAL SPECIFICATION**

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Fillet 120g**

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**History Log**

Version Number	Reason For Change	Name	Date
1	1st Issue	Tijo George	06/02/25

**Supplier Warranty**

We 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 from H. Smith Food Group plc. 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 from 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 plc policies and code of practice.

H. Smith Food Group plc - Technical team

Date : 06.02.2025