

**HS Product Code: DSFF12** 

Spec Version :	1
Issue Date :	06/02/25
Issued By :	HSFG
Review Date :	05/02/28
Spec Reference :	DSFF12001

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

Factory Accreditations:

BRC HALAL Thomas Ridley QC Dept 8:23, 14 Jul 2025

be food information supplied by Thomas Ridley Foodservice has been provided.

compiete in any respect.

product information, ingredients, nutritional guides and dietary or allergy wice may change from time to time, we recommend that you always carefulls all the product label prior to using or consuming any such products. You could not selder you youn their information we provide and make your own

#### **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**



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Ingredient Country of Origin	
Ingredient	Country of origin
Chicken	China
Water	China
WHEAT flour	China
Palm oil	Malaysia, Indonesia
Tapioca starch	Thailand, Vietam
Salt	China
WHEAT starch	China
Corn flour	China
Starch acetate	China
Black pepper	China
Spice (oregano, black pepper, white pepper, garlic onion)	China, Australia, Turkey, US
WHEAT GLUTEN	China
Dry yeast	China
Paprika red	India
Sugar	China
Yeast extract (E160c)	China
Disodium pyrophosphate (E450i)	China
Sodium hydrogen carbonate (E500ii)	China
Flavour (Black pepper oleoresin, propylene glycol)	India
Curcumin (E100i)	China,US
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Process Fl	ow		
CCP / CP	Step No	Process Step	Target / tolerance
· · · · · · · · · · · · · · · · · · ·		Chicken receipt	CIQ registered farm and slaughterhouse, free of drug residue
			and to agreed micro standard
		Tumbling	3rpm, 35-45min
		Holding/Resting	0-4° C. 1-4hrs
		Flattening	1.1-1.3cm.
		Pre-dust	Pick up 3-5%
		Batter	Pick up 17-21%
		Breading	Pick up 15-20%
		Flash fry	185-190°C, 40-50s, palm oil used from RSPO certified suppliers
ССР		Steam roasted cooking	Product core temp equivalent to >70°C for 2 min
		IQF	Product core temp equivalent to =-18°C</td
		Primary Packing	2.4Kg bags
ССР		Metal Detection	Fe: 1.2mm, Non-Fe: 1.5mm, S. Steel: 1.5mm
ССР		X-Ray	Sus (ball) >=0.8mm, Sus(line) >1.2mm, glass >=5.0mm
		Secondary Packing	4 x 2.4Kg bags
		Cold storage	Store<-18°C.
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## **Product Quality Standards**

Product Calibration : Target weight : 110-130g > =80%

Inner range: 105-135g

Outer range:

#### Sensory Parameters (for product as sold) :

	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

## Packaging Specification - Inner Box / Bag



**Packaging Specification - Label** 

N/A



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## **Packaging Specification - Outer Carton**



Packaging Specification			
(	Outer Packaging		nner 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 secondary packaging recyclable Yes	Is the packaging made up from more Yes than 30% recycled material



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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	<b>Product Contains</b>	Allergen I	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	This Product is Suitable For		
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	Bird Feed	Regimes (if applicable)	
Game / game products	No		Yes / No	
Poultry / poultry products (except eggs)	Yes	GMO Free	Yes	
Mechanically seperated / recovered meat	No	Fish protei	n free Yes	
GMO	No	Mamalian	/ avian Yes	
Any novel food ingredients	No	protein and	d fat free	



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Nutrition Information		
Typical Values	Per 100g (as sold)	Analytical / theorectical
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 irradition treatment?	No

Microbiological Standard				
Test	Target	Maximum Acceptable	Reject	Frequency
Aerobic colony count (ACC), 30°C	< 1 X 10^3 cfu/g	1 x 10^3- 1 x 10^5 cfu/g	>1 x 10^5 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 / Reheat	ting 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



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History Lo	og .		
Version Number	Reason For Change	Name	Date
1	1st Issue	Tijo George	06/02/25
		W .	
	H. Smith Food Gr	oup plc	

#### **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