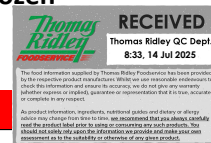


 TECHNICAL SPECIFICATION	CRISPY BATTERED CHICKEN FILLET 120g Product code : DCBF12	Spec Version : 2
		Issue Date : 02/09/24
		Issued By : HSFG
		Review Date : 01/09/27
		Spec Reference : DCBF002

Legal name / Description:

Crispy coated fully cooked chicken fillet 110-130g, individually quick frozen
This product is fully cooked and ready to eat once fully defrosted



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 / 03264
Email :	enquiries@hsmithplc.com	Fully BRCGS certified factory and supply chain	
Telephone :	01708 878 888		

Ingredients Declaration (as on label)

Chicken breast fillet (62%), **WHEAT** flour, water vegetable oil (palm, sunflower), maize starch, tapioca starch, salt, **EGG** white powder, raising agents (sodium bicarbonate, disodium diphosphate), acidity regulators (sodium bicarbonate, sodium citrates), **WHEAT GLUTEN**, yeast extract, modified maize starch, sugar, rice flour, dextrose, natural flavouring, spices (white pepper, black pepper, onion powder), paprika red, hydrolysed maize protein.

Product Summary

Declared case weight :	Min 9.6kg	Shelf life : 18 months
Declared bag weight :	Min 2.4kg	If kept at -18°C
Individual piece calibration :	110-130g	

Product Photograph



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Product Composition ('Mixing Bowl Stage')		
Component	Quantity	% in mixing bowl
Chicken	100	80.00
Brine	25	20.00
	125	100.00

Brine		
Ingredient	% in mixing bowl	% in tumbled meat
Water	87.20	21.8
Salt	3.20	0.8
Tapioca starch	8.00	2.0
Sodium bicarbonate	1.20	0.3
Sodium citrate	0.48	0.12
	100.00	25.0

Process Flow			
CCP / CP	Step No	Process Step	Target / tolerance
CCP		Raw material	From the CIQ registered chicken
		Tumbling	
		Holding / resting	0-4 degrees, 1-4 hours
		Flattening	
		Pre-dust	By machine pick up 3-5%
		Batter	By machine pick up 14-18%
		Breading	By machine pick up 12-16%
		Flash fry	185 - 190 degrees, 40s, palm oil used from RSPO certified suppliers
CCP		Steam roasted cooking	Core temp > 72°C for 2 minutes
		IQ freezing	
		Primary packing	2.4 kg bags
CCP		Metal detection	Fe 1.2mm, Non Fe 1.5mm, Sus 1.5mm
CCP		X-Ray	Sus(ball) > = 0.8mm, Sus(line) > = 0.6x2mm, porcelain > = 5.0mm glass > = 5.0mm
		Secondary packing	4 x 2.4kg bags
		Cold storage	< -18°C

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Product Quality Standards

Product Calibration : Target : 110-130g > = 80%
105-135g = 100%

Sensory Parameters (for product as sold) :

Appearance :	Characteristic of cooked breaded chicken
Colour :	Golden brown colour, black colour not acceptable
Aroma :	Characteristic of cooked crispy coated chicken meat
Flavour :	Characteristic of crispy taste of cooked chicken meat
Texture :	Crispy and succulent with a pleasing meaty bite

Packaging Specification - Inner Bag



 TECHNICAL SPECIFICATION	CRISPY BATTERED CHICKEN FILLET 120g Product code : DCBF12	Spec Version : 1
		Issue Date : 12/08/22
		Issued By : HSFG
		Review Date : 12/08/25
		Spec Reference : DCBF001

Packaging Specification - Outer Carton

Packaging Specification

Outer Packaging		Inner Packaging	
Description :	Cardboard box	Description :	Polythene bag
Colour :	White	Colour :	Black bag, red and white writing
Material :	Paper	Material :	PE
Weight :	510g	Weight :	32g
Ext. Dimensions (LxWxH) :	365 x 285 x 280 mm	Ext. Dimensions (LxH) :	480 x 350 mm
Closure :	Tape	Closure :	Heat seal
Palletisation :	4 way entry, 1000 x 1200 mm	Gauge / thickness :	0.1 mm

Traceability Coding / Format

Outer barcode :	5060114941571	Inner barcode :	5060114941564
Production date :	DD/MM/YYYY	Best before date :	DD/MM/YYYY
Batch / lot No :	YYMMDDXX		

Pack Configuration

Bag weight :	2.4kg
Bags per case :	4 bags per case
Cases per layer :	10
Layers per pallet :	7
Cases per pallet :	70

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Storage Conditions		Shelf Life	
Frozen / Ambient / Chill :	Frozen	Minimum shelf life at manufacture :	18 months
Storage temperature °C :	< -18°C	Minimum shelf life on delivery to H. Smith :	14 months
Storage temp once defrosted °C :	Chill < 4°C	Maximum shelf life once defrosted :	72 hours

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 > 7mm	Nil	Feathers	Nil
Soft bone > 7mm	Nil	Blood spots < 10mm	2 max of 10kgs
Cartilage > 12mm	Nil	Bruising < 10mm	2 max of 10kgs
Cartilage 5-12mm	3 max of 100kgs	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	No	
Fish / fish products	No	No	Some fish ingredients handled
Shellfish / shellfish products	No	Yes	
Egg / egg products	Yes	No	Used for Japanese products
Milk / dairy products (including lactose)	No	No	Coating ingredients
Soya / soya products	No	No	Soy sauce
Cereals containing gluten and products thereof	Yes	No	Coatings
Mustard / mustard products	No	Yes	
Celery / celery products (including celeriac)	No	No	Coatings
Lupin / lupin products	No	Yes	
Sulphites (> 10mg/kg SO ₂ from E220 to E228)	No	Yes	
Preservatives	No		
Benzoates (> 1mg/kg from E210 to E219)	No	This Product is Suitable For	
Flavourings	No		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 separated / recovered meat	No	Fish protein free	Yes
GMO	No	Mamalian / avian protein and fat free	Yes
Any novel food ingredients	No		

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Nutrition Information		
Typical Values	Per 100g (as sold)	Analytical / theoretical
Energy (kJ)	829	Analytical
Energy (kcal)	198	Analytical
Protein [N x 6.25] (g)	17.8	Analytical
Available carbohydrate (g)	12.0	Analytical
of which sugars (g)	1.8	Analytical
Fat (g)	8.7	Analytical
of which saturates (g)	3.6	Analytical
Dietary fibre (g)	0.2	Analytical
Sodium (g)	0.21	Analytical
Salt equivalent [Na x 2.5] (g)	0.53	Analytical

Chemical Standard			
Test	Target	Tolerance	Frequency
Water	61.00	59-63	Every production day
Fat	8.70	7-10	Every production day
Protein	17.00	15-19	Every production day

Microbiological Standard				
Test	Target	Maximum Acceptable	Reject	Frequency
Aerobic colony count (ACC), 30°C	$\leq 1 \times 10^3$ cfu/g	1×10^3 - 1×10^5 cfu/g	$> 1 \times 10^5$ cfu/g	Every batch
Coliforms	≤ 100 MPN/g	100 - 500 cfu/g	> 500 cfu/g	Every batch
Escherichia coli	Absent		Present	Every batch
Staphylococcus aureus	Absent		Present	Every batch
Salmonella species	Absent		Present	Every batch
Listeria species	Absent		Present	Every batch
Listeria monocytogenes	Absent		Present	Every batch

Supplier Warranty
<p>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</p>

H. Smith Food Group plc - Technical team

Date : 02/09/24