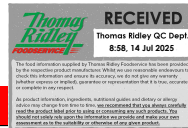
 TECHNICAL SPECIFICATION	Battered Cooked Chicken Chunks 20-35g Product code : DCC	Spec Version : 1
		Issue Date : 08/11/24
		Issued By : HSFG
		Review Date : 07/11/27
		Spec Reference : DCC001

Legal name / Description:

Battered, cooked chicken breast chunks 20-35g, 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 :	Brazil
Address :	24 Easter Industrial Park Ferry Lane South, Rainham, RM13 9BP	Factory Number :	Fully BRCGS certified factory and supply chain
Email :	enquiries@hsmithplc.com		
Telephone :	01708 878 888		

Ingredients Declaration (as on label)


Chicken (63%), vegetable oil(cottonseed/sunflower/rice), fortified **WHEAT** flour(iron and folic acid) water, maize flour, starch (maize, tapioca), breadcrumb(**WHEAT** flour, salt and yeast), salt, stabiliser(E450i), raising agents (E450i, E500ii), **MILK** powder, dextrose, spices (turmeric, paprika), thickening agent (E412).

May contain **Rye, Barley, Oats and Soya.**

Product Summary


Declared case weight :	Min 10.0kg	Shelf life : 18 months
Declared bag weight :	Min 1.0kg	If kept at -18°C
Individual piece calibration :	20-25g	

Product Photograph

 TECHNICAL SPECIFICATION	Battered Cooked Chicken Chunks 20-35g Product code : DCC	Spec Version : 1
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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
		Batter	By machine pick up 19-21%
		Breading	By machine pick up 15-20%
		Flash fry	185 - 190 degrees, 35s, palm oil used from RSPO certified suppliers
CCP		Steam roasted cooking	Core temp > 72°C for 2 minutes
		IQ freezing	
		Primary packing	1.0 kg bags
CCP		Metal detection	Fe 1.2mm, Non Fe 1.5mm, Sus 1.5mm
		Secondary packing	10 x 1.0kg bags
		Cold storage	< -18°C

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Product Quality Standards

Product Calibration : Target : 20- 35g > = 80%
15-30g = 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 southern fried coated chicken meat
Flavour :	Characteristic of southern fried taste of cooked chicken meat
Texture :	Crispy and succulent with a pleasing meaty bite

Packaging Specification - Inner Bag



 TECHNICAL SPECIFICATION	Battered Cooked Chicken Chunks 20-25g Product code : DCC	Spec Version : 2
		Issue Date : 08/11/24
		Issued By : HSFG
		Review Date : 07/11/27
		Spec Reference : DCC001

Packaging Specification - Inner Bag

TBC

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 :	565g	Weight :	16g
Ext. Dimensions (LxWxH) :	365 x 285 x 285 mm	Ext. Dimensions (LxH) :	360 x 260mm
Closure :	Tape	Closure :	Heat seal
Palletisation :	4 way entry, 1000 x 1200 mm	Gauge / thickness :	0.09 mm

Traceability Coding / Format

Outer barcode :	5060114940017	Inner barcode :	5060114940000
Production date :	DD/MM/YYYY	Best before date :	DD/MM/YYYY
Batch / lot No :	TBC		

Pack Configuration

Bag weight :	1.0kg
Bags per case :	10 bags per case
Cases per layer :	10
Layers per pallet :	7
Cases per pallet :	70


 TECHNICAL SPECIFICATION	Battered Cooked Chicken Strips 20-25g Product code : DCC	Spec Version : 1
		Issue Date : 08/11/24
		Issued By : HSFG
		Review Date : 07/11/27
		Spec Reference : DCC001

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 :	72hours

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	Feathers	Nil
Soft bone	Nil	Blood spots < 3mm	< 3mm
Cartilage > 3mm	Nil	Bruising < 3mm	< 3mm
		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	No	No	Used for Japanese products
Milk / dairy products (including lactose)	Yes	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)	665	Analytical
Energy (kcal)	158	Analytical
Protein [N x 6.25] (g)	14	Analytical
Available carbohydrate (g)	14	Analytical
of which sugars (g)	1.0	Analytical
Fat (g)	5.4	Analytical
of which saturates (g)	0.8	Analytical
Dietary fibre (g)	0.0	Analytical
Sodium (g)	0.49	Analytical
Salt equivalent [Na x 2.5] (g)	1.02	Analytical

Chemical Standard			
Test	Target	Tolerance	Frequency
Water	60.00	57-62	Every production day
Fat	8.70	7.7-10	Every production day
Protein	16.00	15-17	Every production day

Microbiological Standard				
Test	Target	Maximum Acceptable	Reject	Frequency
Aerobic colony count (ACC), 30°C	$\leq 1 \times 10^3$ cfu/g	$1 \times 10^3 - 1 \times 10^5$ 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 : 01/06/23