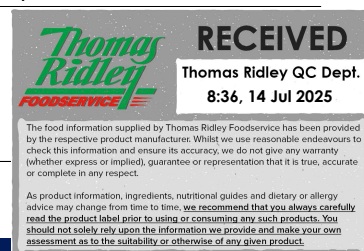


 H. Smith Food Group plc <b>TECHNICAL SPECIFICATION</b>	<b>Delightful Crispy Chicken Strips 35g</b>  <b>HS Product Code : DCCS</b>	Spec Version : 1
		Issue Date : 28/01/25
		Issued By : HSFG
		Review Date : 27/01/28
		Spec Reference : DCCS001

## 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/ 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 (71%), **WHEAT** flour, water, vegetable oil, maize starch, tapioca starch, corn flour, salt, modified tapioca starch, oxidised starch, rice flour, acidity regulators (Sodium bicarbonate, Sodium citrate), **WHEAT GLUTEN**, rasing agents (Sodium bicarbonate, disodium diphosphate), yeast extract, sugar, spices (white pepper, black pepper, onion powder, garlic powder, **CELERY** seed powder, nutmeg powder, red pepper), hydrolysed maize protein, colour (paprika extract), dextrose, yeast, xanthan gum.

## Product Summary

Legal name / product description :	Crispy coated fully cooked chicken fillet strips 35g.
Declared case weight :	10.0Kg
Declared bag weight :	2.0Kg

## Product Photograph





**HS Product Code : DCCS**

Spec Reference : DCCS001

[illegible]



**HS Product Code : DCCS**

Spec Reference : DCCS001

[illegible]

### Product Calibration :

Target weight :

30-40g = 80%

Inner range :

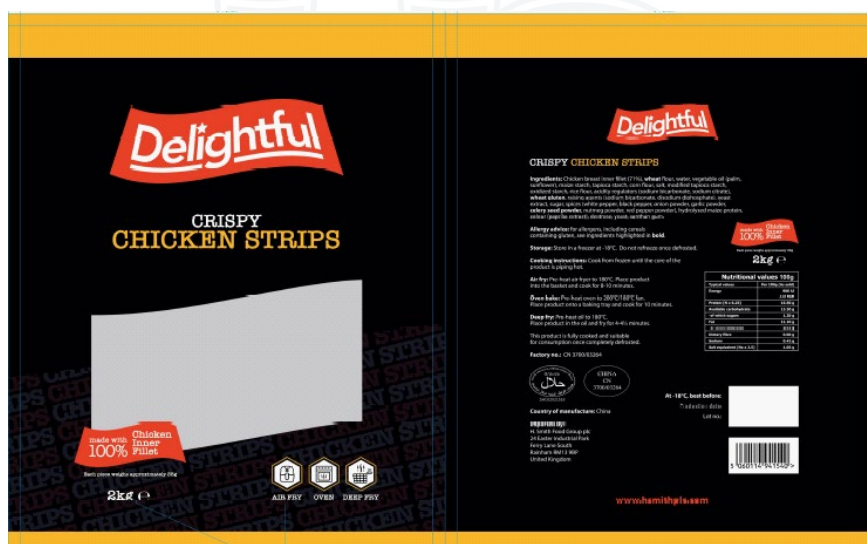
25-45g = 100%

Outer range :

Sensory Parameters (for product as sold) :

	Target	Reject
Appearance :	Characteristic of cooked breaded chicken	
Colour :	Golden brown color	Burnt or undercooked chicken.
Aroma :	Characteristic of cooked crispy coated chicken	Any off aroma.
Flavour :	Characteristic of crispy taste cooked chicken	Any off flavour.
Texture :	Crispy & Succulent with pleasing meaty bite.	Too hard , chewy and dry.

### Packaging Specification - Inner Box / Bag



### Packaging Specification - Label

N/A

 H. Smith Food Group plc <b>TECHNICAL SPECIFICATION</b>	<b>Delightful Crispy Chicken Strips 35g</b>  <b>HS Product Code : DCCS</b>	Spec Version : 1
		Issue Date : 28/01/25
		Issued By : HSFG
		Review Date : 27/01/28
		Spec Reference : DCCS001

## Packaging Specification - Outer Carton



Packaging Specification			
Outer Packaging		Inner Packaging	
Description :	Cardboard box	Description :	Polythene bag
Colour :	White	Colour :	Black
Material :	Paper	Material :	PA/PE
Weight :	510 +/-10g	Weight :	31g
Ext. Dimensions (LxWxH) :	365 x 285 x 275mm	Ext. Dimensions (LxH) :	460 x 360mm
Closure :	Tape	Closure :	Heat sealed
		Gauge / thickness :	0.09

Traceability Coding / Format			
Outer barcode :	5060114941557	Inner barcode :	5060114941540
Production date :	DD/MM/YYYY	Best before date :	DD/MM/YYYY
Batch / lot No :	YYMMDDXX		

Pallet Configuration	
Bag weight :	2.0Kg
Bags per case :	5
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		

 H. Smith Food Group plc <b>TECHNICAL SPECIFICATION</b>	<b>Delightful Crispy Chicken Strips 35g</b>  <b>HS Product Code : DCCS</b>	Spec Version : 1
		Issue Date : 28/01/25
		Issued By : HSFG
		Review Date : 27/01/28
		Spec Reference : DCCS001

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	Found in Japanese products
Molluscs	No	Yes	
Crustaceans	No	Yes	
Egg / egg products	No	No	Japanese products
Milk / dairy products (including lactose)	No	No	Found inside coating ingredients
Soya / soya products	No	No	Soya sauce.
Cereals containing gluten and products thereof	Yes	No	Found in coating ingredients
Mustard / mustard products	No	Yes	
Celery / celery products (including celeriac)	Yes	No	Found 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	No		Yes / No
Maize / maize products	Yes	Vegetarian diet	No
Yeast / yeast derivatives	Yes	Vegan diet	No
Hydrolysed vegetable protein (HVP)	Yes	Coeliacs	Yes
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	



H. Smith Food Group plc

**TECHNICAL SPECIFICATION****Delightful Crispy Chicken Strips 35g****HS Product Code : DCCS**

Spec Version : 1

Issue Date : 28/01/25

Issued By : HSFG

Review Date : 27/01/28

Spec Reference : DCCS001

**Nutrition Information**

Typical Values	Per 100g (as sold)	Analytical / theoretical
Energy (kJ)	900	Analytical
Energy (kcal)	215	Analytical
Protein [ N x 6.25] (g)	15.5	Analytical
Available carbohydrate (g)	13.3	Analytical
of which sugars (g)	1.2	Analytical
Fat (g)	11.1	Analytical
of which saturates (g)	2.9	Analytical
Dietary fibre (g)	0	Analytical
Sodium (g)	0.42	Analytical
Salt equivalent [Na x 2.5] (g)	1.05	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	Pre-heated oven 200°C. Bake for approximately 10 minutes or until the core temp reaches min of 75°C.
Air fry	Pre-heat fryer to 160°C. Fry small quantities for 8 min or until core temp reaches min of 75°C
Deep fry	Pre-heat oil to 180°C. Fry small batches for 4 to 4.5 minutes
Microwave	N/A
RTE	Yes



H. Smith Food Group plc

**TECHNICAL SPECIFICATION**

**Delightful Crispy Chicken Strips 35g**

**HS Product Code : DCCS**

Spec Version : 1

Issue Date : 28/01/25

Issued By : HSFG

Review Date : 27/01/28

Spec Reference : DCCS001

**History Log**

Version Number	Reason For Change	Name	Date
1	1st Issue	Tijo George	28/01/25

**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 : 28/01/25