

**HS Product Code: DCCS** 

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	Factory Number :	3700-03264/
	Ferry Lane South, Rainham, RM13 9BP		3700- 18277
Email :	enquiries@hsmithplc.com		
Telephone :	01708 878 888		
Technical Manager	Tijo George	Contact: tijo@hs	smithplc.com

Factory Accreditations:

BRC Halal The food information supplied by Thomas Riddley QC Dept.
8:36, 14 Jul 2025

The food information supplied by Thomas Riddley Foodservice has been provided by the respective product manufacture. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express of implied), quantative or representation that it is true, accurate or complete in any respect.

As product information, impredients, nutritional guides and dietary or allergy

### **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**



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Ingredient Country of Origin	
Ingredient	Country of origin
Chicken	China
WHEAT flour	China, America, Australia, Canada.
Water	China
Vegetable oil(Palm, Sunflower)	China, Russia, Ukraine, Malaysia, Indonesia
Corn starch	China
Tapioca starch	China
Corn flour	China
Salt	China
Modified tapioca starch	Thailand
Oxidised starch	China
Rice flour	China
WHEAT GLUTEN	China
Raising agents( disodium dihydrogen pyrophasphate, sodium hydrogen carbonate	China
Sugar	China, Brazil
Hydrolyzed vegetable protein.	China
Paprika Red.	India, China.
Dextrose	China
Dry Yeast	China
Xanthan Gum	China
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Process FI	OW		
CCP / CP	Step No	Process Step	Target / tolerance
CCP / CP	Step No	Raw material reciept	raiget / tolerance
		Tumbling	3rpm 8-10 min
		Holding/ Resting	0-4deg 4-8hrs
		Pre-dust	Pick up 3-5%
		Batter	Pick up 19+/-2%
		Breading	Pick up 15+/-2%
		Flash fry	185-190 deg 45-55sec.
		Steam roasted cooking	Temp equivalent to 70deg for 2 min.
		IQF	Core temp <-18deg
		Primary Packing	2.0Kg bags
		Metal Detection	Fe 1.2mm, Non-Fe:1.5mm, S. Steel: 1.5mm.
		X-ray	Sus (ball) >=0.8mm, Sus(Line)> 0.6 x 2mm, glass> 5.0mm
		Secondary packing	5 x 2.0Kg
		Cold storage	<-18deg C.
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## **Product Quality Standards**

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



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## **Packaging Specification - Outer Carton**



Packaging Specification			
Outer Packaging			nner 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 secondary packaging recyclable Yes	Is the packaging made up from more 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.

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 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 Ja	panese products
Molluscs	No	Yes		
Crustaceans	No	Yes		
Egg / egg products	No	No	Japanese pi	roducts
Milk / dairy products (including lactose)	No	No	Found insid	le coating ingredients
Soya / soya products	No	No	Soya sauce.	
Cereals containing gluten and products thereof	Yes	No	Found in co	ating ingredients
Mustard / mustard products	No	Yes		
Celery / celery products (including celeriac)	Yes	No	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	This Product is Suitable For		e For
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	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)	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 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 / Reheating I	nstructions
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



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