



SPECIFICATION - PRODUCT

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Product:	FROZEN (IQF) CHICKEN BREAST, COOKED DICED 12 mm			
Product Code:	1110696	Version: 8.0	Publish Date: 08/07/2020	Reviewed: 09/06/2025
Amended items:	07.			Next review: 09/06/2027

01. Process description

Whole Chicken breast, tumbled, cooked, diced in 12 mm, IQF frozen and packed.

02. Register in the Agriculture Ministry SIF/DIPOA number: 0833/3300

03. Raw material and ingredients

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Ingredients	%		
Chicken breast	92 - 96		
Water	3 - 6		
Salt	1 - 2		
TOTAL	100%		

03.01. Declared Ingredients List

Ingredients: Chicken breast (98%), salt. DOES NOT CONTAIN GLUTEN.

04. Dice allergens:

Ref.	Compound allergens	Tick if pr	resent	Ingredient
	Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their			
01	hybridized strains, and products thereof.		l	
	Except: (a) wheat based glucose syrups including dextrose; (b) wheat based maltodex		cose syru	ıps based on barley;
00	(d)cereals used for making alcoholic distillates including ethyl alcohol of agricultural or	igin.		
02	Crustaceans and products thereof			
03	Eggs and products thereof			
	Fish and products thereof			
04	Except: (a)finish gelatin used as carrier for vitamin or carotenoid preparations; (b) fish in beer and wine.	gelatin or Is	singlass	used as fining agent
05	Peanuts and products thereof			
	Soybeans and products thereof			
06	Except: (a) (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E300 alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybe phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester p soybean sources;	ean sources	s; (c) ve	egetable oils derived
07	Milk and products thereof (including lactose)			
•	Except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;			
08	Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoinensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin			
09	Celery and products thereof			
10	Mustard and products thereof			
11	Sesame seeds and products thereof			
12	Sulphur dioxide and sulphite at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂			
13	Lupin and products thereof			
14	Molluscs and products thereof			
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05. Ingredients containing or suspected to contain GMO'S and Irradiation treatment

		Tick if present
	Soy flour	
	Soy protein products	
SOY/SOYA	Hydrolyzed vegetable protein (Soya)	
DERIVATIVES	Soya lecithin (soy derived E322)	
	Soya flavoring / Soya sauce	
	Soya oil	
	Maize flour	
	Maize starch	
MAIZE DERIVATIVES	Modified maize starch	
	Maize oil	
	Maltodextrin / Dextrin / Dextrose	

05.01 Final Product

	No	Yes
Contains GMO	\boxtimes	
GMO-Free Certified	\boxtimes	
Has undergone any irradiation treatment	\boxtimes	
Halal Certified (raw meat)		\boxtimes

06. Product attributes and Appearance

Shape: Breast diced, 12 mm **Color:** Creamy white

Flavor: Chicken cooked aroma **Texture:** Juicy and tender meat



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07. Microbiological limits

7. Microbiological illints	
_	Standard
Staphylococcus aureus	<1,0x10¹ CFU/g
Coliformes a 45°C	<1,0x10 ² CFU/g
Sulfite reducing clostridia	<1,0x10¹ CFU/g
Listeria monocytogenes	Absence in 25 g
Listéria spp	Absence in 25 g
Salmonella spp	Absence in 25 g
Bacilus cereus	<1,0x10 ² CFU/g
Clostridium perfringens	<1,0x10 ² CFU/g
Positive Coagulase Staph Count	<1,0x10 ² CFU/g
E. coli	<1,0x10¹ CFU/g
Deference	

Reference:

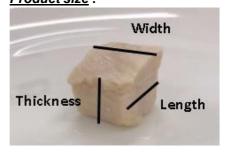
- Commission Regulation (EC) No 2073/2005 of 15 November 2005
- Commission Regulation (EC) No 1441/2007 of 5 December 2007
- Normative Instruction No. 161, of July 1, 2022 ANVISA
- Normative Instruction No. 313, of September 4, 2024
- Client request

08. Nutritional specifications

	Nutritional values*
Energy (kJ/kcal)	428/ 102
Fat	2.0 g
of which	
Saturates	1.2 g
Carbohydrate	0 g
of which	
Sugar	0 g
Fibre	< 0.5 g
Protein	21 g
Salt	0.50 g

^{*}Average values for 100 g of finished product, by calculation. Tolerances according to the European Commission Guidance on the setting of tolerances for nutrient values (December 2012).

09. Physical specification *Product size*:



% in weight		
Width 12 mm +/- 3 mm = 100%		
Thickness 12 mm +/- 3 mm = 100%		
Lenght	12 mm +/- 3 mm = 100%	

10. Shelf life: 18 months

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11. Goods Surplus Management:

Customer brands products, or not, that for some reason do not meet the specification may be intended to:

- 1-Canteen of the company;
- 2-Disposal (depending of the nonconformity);
- 3-Philanthropic Institutions;
- 4-Other companies.

12. Storage and shipping

Keep frozen at -18°C. Product must be shipped in clean, sealed refrigerated containers capable of maintaining a maximum temperature of -18°C.

13. Flowchart **CCP Production Steps** Task All Raw Materials must be checked at delivery. There are checks Receiving raw material for meat temperature (maximum 4°C), potential foreign body risks. All Raw Materials have to be stored in a clean storage area and at Storage the correct storage temperature. The tumbling is done as indicated in the specification of production. **Tumbling** The product in equalization, in storage area with temperature Equalization control. CCP 1B The meat is cooked in oven CCP minimum 75°C Cooking Cooling The product is cooled for cut. Cutting The product is diced according to the physical specifications. Freezing Product is freezing achieving core temperature of -18 °C. Pack into a food grade bag, hermetically sealed. Packaging CCP 2 P Metal detecting All bags are evaluated by metal detector as HACCP plan. Store in cold store until required for shipment at a maximum -18°C. Storage Hold for release. Shipment During Production: The facility and equipment has to be kept clean. Cleaning End of production: all equipment must be cleaned.

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