	COMMERCIAL SPECIFICATION	Spec Version	1
	PLAIN CHICKEN BREAST KEBABS 100G	Issued By	CE
	20001000771	Issue Date	03 February 2022
		Expiration Date	02 February 2023

Legal Name: Chicken breast fillet pieces marinated with added water, skewered, pre-fried and fully-cooked, individually quick-frozen

SUPPLIER DETAILS Tyson Foods Europe

Company Name: TYSON FOODS PRODUCTS LIMITED
Address: 130-140 Eureka Park, Upper Pemberton, Ashford, Kent. TN25 4AZ

MANUFACTURE DETAILS

SHANDONG FENXIANG CO., LTD. (GMK HOLDINGS GROUP)
Company Name: THE THIRD PLANT OF SHANDONG FENXIANG FOOD DEVELOPMENT CO., LTD. Factory Code CN 3700/03476
Address: 1000 Meters Northwest to Renyanzhai Village, Yanlou Town, Yanggu County, Liaocheng City, Shandong Province, China Accreditation BRC

INGREDIENTS DECLARATION (as on label)

Chicken Breast Fillet (93%), Water, Vegetable Oil (Fully-refined Soybean), Tapioca Starch, Salt, Xylose, Acidity Regulator (Sodium Citrates), Stabiliser (Sodium Tripolyphosphate).

For allergens, see ingredients highlighted in UPPERCASE

NUTRITION INFORMATION (per 100g as supplied)

NUTRIENT	VALUE
Energy kJ	464
Energy kcal	110
Fat (g)	2.6
of which Saturates (g)	0.5
Carbohydrates (g)	2.3
of which Sugars (g)	0.1
Protein (g)	19.4
Salt (g)	1.53

PRODUCT SUMMARY

Declared Case Weight: 3kg	Shelf Life: Production +18 months (547 Days)
Declared Bag Weight: 1kg	
Individual Piece Weight: 100g ±8g	Country of Origin: Produced in China using chicken from China

STORAGE CONDITIONS

Frozen/Ambient/Chill: Frozen
Storage Temperature °C: -18°C
Storage Temperature After Defrosting/ Opening °C: 4°C

SHELF LIFE

Maximum Shelf Life At Manufacture: 18 months
Minimum Shelf Life On Delivery To Cold store:
Maximum Shelf Life After Defrosting/ Opening: 48 hours

PRODUCT IMAGE



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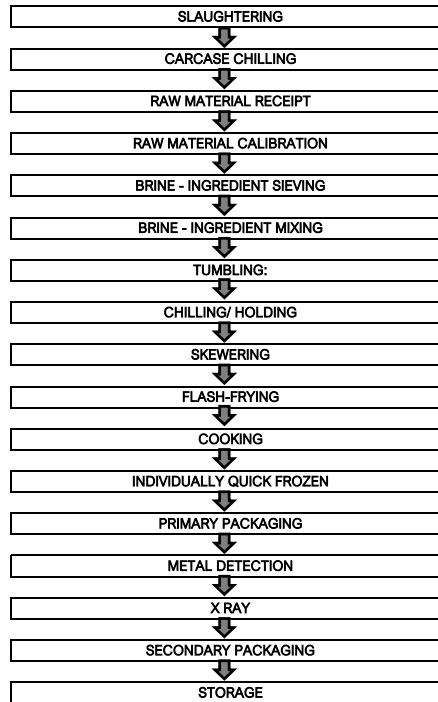
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PROCESS FLOW



CCP Product Core Temperature $\geq 75^{\circ}\text{C}$, ≥ 1 minute
 (Control Core Temp 75-78°C)

CCP Fe: 1.2 mm, Non Fe: 2.5mm, Sus 2.0mm

CCP Ceramic ball $\Phi 4.0\text{mm}$, Sus line $0.4 \times 5\text{mm}$,
 Sus ball $\Phi 0.7\text{mm}$, Glass Ball $\Phi 4.0\text{mm}$.

PRODUCT QUALITY STANDARDS


Product Calibration					
Target:	95-107g	Outer Range:	92-108g	Lower Limit:	Upper Limit:
	$\geq 80\%$		$\geq 99\%$		
Other Parameters					
Piece-Count/Pack:	10	Mishape:		Fines:	Out Of Specification:
	$\geq 99\%$				

Sensory Parameters (for product as sold):

Appearance:	Exterior: Cooked dices of chicken breast meat with fried highlights. Interior: Cooked chicken breast fillet with absence of bruising, blood-splash or pinking.
Colour:	Exterior: Creamy/Straw with golden brown/brown highlights. Interior: Creamy/off-white typical of cooked chicken breast meat
Aroma:	Clean, cooked chicken with slight aroma of cooking oil
Flavour:	Clean, fried, cooked chicken
Texture:	Succulent cooked chicken breast fillet. Soft, typical of cooked breast without tough, stringy texture with some harder/crispier fried highlights

PRODUCT DEFECTS: All products to be free from Extraneous Foreign Matter

Parameter	Limits	Comments
Hard Bone	$\geq 7\text{mm}$	Raw Material
Hard Bone	$< 7\text{mm}$	1 instance per 10kg
Soft Bone	$< 5\text{mm}$	≤ 5 instances per 100kg
Soft Bone	5-12mm	≤ 3 instances per 100kg
Soft Bone	$> 12\text{mm}$	Raw Material
Haemorrhaging/bruises	$\geq 10\text{mm } \phi$	Raw Material
Haemorrhaging/bruises	$< 10\text{mm } \phi$	Raw Material
Blood Spots	Presence	Area $< 10\%$
Feathers	Presence	Raw Material
Piece Count per Skewer	Count	5-6 pieces
Visible Skewer Tip	$> 5\text{mm}$	Raw Material
Broken Skewers	Count	Raw Material
Marriages/Doubles Freezing	≤ 2 pieces	≤ 1 instance per 1kg
Marriages/Doubles Freezing	> 2 pieces	Raw Material
Exposed Handle	$< 40\text{mm}$	Raw Material
Exposed Handle	$> 70\text{mm}$	Raw Material
Exposed Tip	$< 3\text{mm}$	≤ 1 instance per 1kg
Exposed Tip	$> 3\text{mm}$	Raw Material
Gapping between skewered meat	$> 3\text{mm}$	Raw Material
Gapping between skewered meat	1 side $< 10\text{mm}$	≤ 1 instance per stick
White 'Contact' Spot	$< 20\text{mm}$	≤ 1 instance per stick
White 'Contact' Spot	$> 20\text{mm}$	Raw Material
Carbon/Fryer deposit	Presence	Raw Material
Mis-Shape	Bulldging $> 50\text{mm}$	Raw Material

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PACKAGING SPECIFICATION AND LABELLING

Outer Packaging:		Inner Packaging:	
Description:	Corrugated outer case with Universal Meats Branded	Description:	Full-Colour bag with Universal Meats Branded "Skewers Plain Chicken Sticks 100g" 1kg
Colour:	White	Colour:	Transparent Film. CYMK. Blue Pantone 2746C, Red Pantone 2034C
Material:		Material:	LLDPE
Weight:	288g approx	Gauge/ Thickness:	100µm
Outer (OD). Dimensions (LxWxH):	350mm x 250mm x 122mm	Weight:	20g +/- 2.
Closure:	Clear Tape	Ext. Dimensions (LxW):	300 x 350mm
		Closure:	Hermetically-sealed with Heat seal along base of bag

Other Packaging (e.g. bubble-wrap, layer-pad, etc.):			TRACEABILITY CODING/ FORMAT	
PALLETISATION	UKSTD	1200 x 1000mm	Outer Barcode:	15036307000810
	EURO	800 x 1200mm	Inner Barcode:	5036307000813
PACK CONFIGURATION:	Units/Pack	Pack Weight (kg)	Pack/Outer	Production Date/Frozen On:
	10	1	3	DD MM YYYY
				Best Before Date:
				DD MM YYYY
Pallet type	UKSTD	EURO	Batch/ Lot No:	
Cases Per Layer:		10	YYMMDDSL XX: Y = Year, M = Month; D = Day; S = Shift (A = Day, B = Night); L = Lot Reference; X = Production Line.	
Layers Per Pallet:		12		
Cases Per Pallet:		120		

INTOLERANCE INFORMATION	The Product Contains:		Allergen Free Site	
	Yes / No	Comments	Yes / No	Comments
Peanuts/ Peanut Products	No		Yes	
Nuts/ Nut Products	No		Yes	
Sesame/ Sesame Products	No		No	Sesame oil used in Japanese product on specialized Japanese line.
Fish/ Fish Products	No		No	Bonito powder used in Japanese product on specialized Japanese line.
Crustaceans / Crustacean Products	No		Yes	
Molluscs / Mollusc Products	No		Yes	
Egg/ Egg Products	No		No	Egg used in Japanese product on specialized Japanese line.
Milk/ Dairy Products (including lactose)	No		No	Whey powder in Japanese product on specialized Japanese line.
Soya/ Soya Products	Yes	Fully-refined Soybean Oil	No	Fully-refined GMO-free soybean oil; Soya sauce in charcoal-grill line
Cereals Containing Gluten and products thereof	No		No	Wheat starch, wheat flour in coating systems.
Mustard/ Mustard Products	No		Yes	
Celery/ Celery Products (including celeriac)	No		No	Celery in coating systems.
Lupin/ Lupin Products	No		Yes	
Sulphites (>10mg/kg SO2 from E220 to E228)	No		Yes	
Preservatives	No			
Benzoates (>1mg/kg from E210 to E219)	No			The product is Suitable for:
Flavourings	No			Yes / No
Maize/ Maize Products	No		Vegetarian Diet	No
Yeast/ Yeast Derivatives	No		Vegan Diet	No
Hydrolysed Vegetable Protein (HVP)	No		Coeliac	Not certified
Beef / Bovine Products	No		Halal	Yes
Pork/ Porcine Products	No			
Lamb/ Ovine Products	No			Animal Welfare & Feed Regimes
Game/ Game Products	No			Yes / No
Poultry/ Poultry Products (except eggs)	Yes	Chicken breast	Welfare Status	European Union (EU) regulations
Mechanically Separated/ Recovered Meat	No		GMO Free Feed	No
GMO	No		Fish Protein Free	Yes
Any novel food ingredients?	No		Mammalian / Avian Protein and Fat Free	Yes
Treated with ionizing radiation or contain irradiated ingredients?	No			

HANDLING INSTRUCTIONS

Storage instructions:

Keep Frozen at -18°C or below
Once defrosted do not refreeze, keep refrigerated 0-4°C and use within 48 hours

Preparation instructions:

Condition	Method	Instructions
Cook (from Frozen)	Oven Bake	(Conventional Oven): 200°C/ Time 22 minutes approx. Remove all packaging. Pre heat Oven to temperature indicated. Place product on a baking tray in the center of the oven and cook as guide.
Cook (from Frozen)	Oven Bake	(Convection Oven): 180°C/ Time 15 minutes approx. Remove all packaging. Pre heat Oven to temperature indicated. Place product on a baking tray in the center of the oven and cook as guide
Cook (from Frozen)	Microwave	Microwave: 800 W/ Time 4 minutes approx. Remove from all packaging. Place product onto a microwaveable plate in a single layer .Place product into the microwave and heat a full power, cook as guide.

WARNINGS

Ensure this product is fully cooked and piping hot throughout before consuming
All appliances vary. The following instructions are guidelines only.
Although every care has been taken to remove all bones, some small bones may remain

MICROBIOLOGICAL SPECIFICATION: High Risk			
TEST	TARGET	MAXIMUM	FREQUENCY
Aerobic Colony Count (ACC), 30°C	<1,000 cfu/g	10,000 cfu/g	Per Lot
Coliforms/Enterobacteriaceae	<10 cfu/g	100 cfu/g	Per Lot
Escherichia coli	<10 cfu/g	10 cfu/g	Per Lot
Staphylococcus aureus	<20 cfu/g	100 cfu/g	Per Lot
Listeria monocytogenes	Absent in 25g	Absent in 25g	Per Lot
Salmonella spp	Absent in 25g	Absent in 25g	Per Lot
Clostridium perfringens	<10 cfu/g	10 cfu/g	Per Lot
Pseudomonas	<100 cfu/g	100 cfu/g	Per Lot

SPECIFICATION AGREEMENT

Tyson Foods Europe warrants that this product is of satisfactory quality and fit for the purpose for which it is offered for sale, is produced in a competent manner, of sound materials free of defects and is of the nature, substance and quality described in this specification. Please sign and return the specification to confirm agreement of the specification with Tyson Foods Europe. In the absence of this, TYSON FOODS PRODUCTS LIMITED will consider the specification as formally agreed upon acceptance of product delivery.

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