(T)	COMMERCIAL SPECIFICATION	Spec Version	1				
	Breaded Crispy Chicken Goujons - Tyson	Issued By	CE				
Tyson	20001001717	Issue Date	08 March 2024				
Lybon		Expiration Date	08 March 2027				
Legal Name: Chicken Goujons composed of chopped and formed chicken breast, with added water, in a crispy breading, cooked, fried and individually quick-frozen.							
SUPPLIER DETAILS Tyson Foods Europe Company Name: TYSON FOODS PR							

Address: 130-140 Eureka Park, Upper Pemberton, Ashford, Kent, TN25 4AZ, UK Houtwal 30 8431 EX Oosterwolde, The Netherlands

MANUFACTURE DETAILS

Vossko

Company Name: Vossko do Brasil Alimentos Congelados Ltda. Address: Rua: Acy Aviano Varela Xavier, Area Industrial, 88517-580 Lages (SC), Brazil

Factory Code BR2776 Accreditation BRC

INGREDIENTS DECLARATION (as on label) Chicken Breast (52%), WHEAT Flour, Water, Vegetable Oils (Rapeseed, Sunflower), WHEAT Fibre, Potato Starch, Salt, Yeast, Stabiliser (Sodium Diphosphate), Onion Powder, Garlic Powder, Herb Extract (Rosemany), Spice (White Pepper).

NUTRITION INFORMATION (per 100q as supplied

For allergens, see ingredients highlighted in UPPERCASE

NUTRIENT	VALUE
Energy kJ	797
Energy kcal	167
Fat (g)	8.1
of which Saturates (g)	1.4
Carbohydrates (g)	15.3
of which Sugars (g)	1.0
Protein (g)	13.1
Salt (g)	0.80

		PRODUCT SUMMARY
Declared Case Weight:	3kg	Shelf Life: Production +18 months (547 Days)
Declared Bag Weight:	1kg e	
Individual Piece Weight:	38g ± 2g	Country of Origin: Produced in Brazil using chicken from Brazil
	STORAGE CONDITIONS	SHELF LIFE

PRODUCT IMAGE

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

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



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			00.14 - 1.000
Tyson	20001001717	Issue Date Expiration Date	08 March 202 08 March 202
	PROCESS FLOW		
	SLAUGHTERING		
	CARCASE CHILLING		
	RAW MATERIAL RECEIPT		
	GRINDING		
	MIXING		
	•		
	HOLDING/STABILISATION		
	•		
	FORMING		
	PREDUST		
	PREDUST		
	BATTER APPLICATION		
	₽		
	BREADCRUMB		
	FLASH-FRYING	ССР	Product Core Temperature: Target: ≥72°C.
			Critical Limit: ≥72°C, 1 min
	INDIVIDUALLY SPIRAL QUICK FROZEN		
	FINISHED PRODUCT CHECK		
	PRIMARY PACKAGING		
	•		
	METAL DETECTION		
	SECONDARY PACKAGING	ССР	Fe: 2.0 mm, Non Fe: 2.5 mm, Sus 2.5 mm
	Ų	COF	r e. 2.0 mm, Norr e. 2.3 mm, 305 2.3 mm
	TERTIARY PACKAGING		
	STORAGE		
	PRODUCT QUALITY STANDARDS		
Product Calibration			
Target: 38g +/-2g	ter Range: 38g +/4g Lower Limit:	Upper Limit:	

_	Product (Calibration					
	Terret	38g +/-2g	Outra Danaa	38g +/4g	Lower Limit:	Line on Lineity	
	Target:	≥75%	Outer Range:	>97%	Lower Limit:	Upper Limit:	
	Other Pa	arameters					
	Damaged:		Mishape:		Fines:	Out Of Specification:	
	Damageu.		wisitape.		rines.	our or specification.	

Sensory Paramete	ensory Parameters (for product as sold):					
Appearance:	5 assorted shapes of a breadcrumb coated reformed/chopped and shaped chicken goujon. Crispy breadcrumb coated goujons. Coating is light golden brown in colour with reddish/brown highlights.					
Colour:	Light golden brown in colour with reddish/brown highlights.					
Aroma:	Fried, savoury with natural chicken aroma, no off taints.					
Flavour:	Fried chicken flavor with garlic, onion, yeast umami and a salty finish					
Texture:						

	Lingths		
	Limits	Comments	
≥7mm	Nil	Raw Material	
<7mm	1 instance per 10kg	Raw Material	
<5mm	≤5 instances per 100kg	Raw Material	
5-12mm	≤3 instances per 100kg	Raw Material	
>12mm	Nil	Raw Material	
≥10mm ø	Nil	Raw Material	
<10mm ø	Nil	Raw Material	
≤2 pieces	Nil	Finished Product	
>15mm	Nil	Finished Product	
≤15mm	≤5 pieces per 1kg	Finished Product	
	Nil	Finished Product	
≤2 pieces	≤1 instance per 1kg	Finished Product	
>2 pieces	Nil	Finished Product	
	≤1 instance per 1kg	Finished Product	
	≤1 instance per 1kg	Finished Product	
	≤1 instance per 1kg	Finished Product	
	≤1 instance per 1kg	Finished Product	
	≤3 instance per 3kg	Finished Product	
	<5mm 5-12mm >12mm >10mm ø <10mm ø \$2 pieces >15mm \$2 pieces >2 pieces >2 pieces	<pre>12mm 5 instances per 100kg >12mm Nil 10mm ø Nil <10mm ø Nil <210mm ø Nil <2 pieces Nil 15mm Vil 515mm Vil 52 pieces f 1 instance per 1kg 52 pieces Nil 51 instance per 1kg 51 instance</pre>	

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Tyson		20001001717		Issue Date	08 March 2024
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		PACKAGING SPECIFICA	ATION AND LABELLING		
	Outer Packaging:			Inner Pack	kaging:
Description:	Brown with white lab	el and black print	Description:	Blue transparent pla	stic film - form-fill-seal bag with black on-line print
Colour:	Brown		Colour:	Blue Transparent	
Material:	Corrugated Cardboa	rd with B-Flute	Material:	LLDPE	
	480g ±10%		Gauge/ Thickness:	80µm	
Outer (OD). Dimensions (LxWxH):	296 x 193 x 166mm		Weight:	18g +/- 2g	
Closure:	Clear-Tape sealed to	p and bottom	Ext. Dimensions (LxW):	240 x 380mm (530m	nm x 380mm Film)
			Closure:	Hermetically-sealed	with Heat seal along top, base and spine.
Other Packaging (e.g. bubble-wrap, laye	er-pad, etc.):			TRACEABILITY CO	DING/ FORMAT
DALLETIOATION		1000 1000	A . A	450000000000000	

PALLETISATION	UKSTD (4 ways)		1200 x 1000mm	Outer Barcode:	15060329694030
	EURO (4 ways)		800 x 1200mm	Inner Barcode:	5060329694033
PACK CONFIGURATION:	Units/Pack	Pack Weight (kg)	Pack/Outer	Production Date/Frozen On:	DD:MM:YYYY
	NA	1	3	Best Before Date:	DD:MM:YYYY
Pallet type	UKSTD	EURO			
Cases Per Layer:	20	16	1	Batch/ Lot No:	Lot: XXXXXXXXXXX
Layers Per Pallet:	9	10]		
Cases Per Pallet:	180	160	Т		

INTOLERANCE INFORMATION	IT	ne 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		Yes	
Fish/ Fish Products	No		Yes	
Crustaceans / Crustacean Products	No		Yes	
Molluscs / Mollusc Products	No		Yes	
Egg/ Egg Products	No		Yes	
Milk/ Dairy Products (including lactose)	No		Yes	
Soya/ Soya Products	No		No	
Cereals Containing Gluten and products thereof	Yes	WHEAT	No	
Mustard/ Mustard Products	No		Yes	
Celery/ Celery Products (including celeriac)	No		Yes	
Lupin/ Lupin Products	No		Yes	
Sulphites (>10mg/kg SO2 from E220 to E228)	No		No	As a processing-aid in ingredients used on- site
Preservatives	No			
Benzoates (>1mg/kg from E210 to E219)	No			The product is Suitable for:
Flavourings	No			Yes / No
Maize/ Maize Products	Yes	Mod. Maize starch	Vegetarian Diet	No
Yeast/ Yeast Derivatives	Yes	Yeast	Vegan Diet	No
Hydrolysed Vegetable Protein (HVP)	No		Coeliac	No
Beef / Bovine Products	No		Halal	Yes
Pork/ Porcine Products	No			
Lamb/ Ovine Products	No		Ar	imal Welfare & Feed Regimes
Game/ Game Products	No			Yes / No
Poultry/ Poultry Products (except eggs)	Yes	Breast/Skin	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	Yes
Treated with ionizing radiation or contain irradiated ingredients?	No		Protein and Fat Free	Tes

HANDLING INSTRUCTIONS Storage instruction

Keep Frozen at -18	°C or below	
Once defrosted do	not refreeze, keep refi	frigerated 0-4°C and use within 48 hours
		Preparation instructions:
Condition	Method	Instructions
Cook (from Frozen)	Shallow Fry	Remove from all packaging. Preheat the frying pan in middle-low heat. Place the product on the pan and fry for approx. 8 minutes, turning frequently.
Cook (from Frozen)	Deep Fry	Remove from all packaging. Preheat the oil to 180°C. Fry small quantities at a time for approx. 4 - 5 minutes at 180°C.
Cook (from Frozen)	Oven Bake	Remove from all packaging. Preheat oven to 220°C. Place the product onto a baking tray in a single layer and cook for approx. 15 minutes at 220°C.
		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 Month			
Coliforms/Enterobacteriaceae	<10 cfu/g	100 cfu/g	Per Month			
Escherichia coli	<10 cfu/g	10 cfu/g	Per Lot			
Staphylococcus aureus	<20 cfu/g	100 cfu/g	Per Month			
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 Month			
Pseudomonas	<100 cfu/g	100 cfu/g	Per Month			

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.