

	SADIA HOT N KICKIN CHICKEN POPPIN 11 G	Spec Version	3
COMMERCIAL SPECIFICATION	491123	Issued By	SK
	C-IV-FR0372	Issue Date Expiration Date	20 August 2019 19 August 2022

Legal Name: Chicken breast fillet pieces with added water, coated in a crunchy hot and spicy coating.

SUPPLIER DETAILS Tyson Foods Europe Company Name: Tyson Foods Europe - Invicta Address: 130-140 Eureka Park, Upper Pemberton, Ashford, Kent. TN25 4AZ

MANUFACTURE DETAILS Chaveevan Group Company Name: Chaveevan International Food Co. Ltd. Address: 83/5 M. 10, T. Nongkham, A. Sriracha, Chonburi 20230 Thailand

Factory Code TH 60 DLD Accreditation BRC

INGREDIENTS DECLARATION (as on label) Chicken Breast Fillet (48%), WHEAT Flour, Water, Vegetable Oil (Fully-Refined Soybean, Palm Oil), Salt, Modified Maize Starch, Rice Flour, Spices (Paprika, Black Pepper, Pepper, Chillies), Maize Starch, Chilli Powder, Onion Powder, Yeast Extract, Garlic Powder, Spice Extracts (Capsicum, Cayenne), Acid: Citric Acid; Thickener: Guar Gum; Raising Agent: Sodium Bicarbonate; Sugar, Maltodextrin, Acidity Regulator: Sodium Diacetate; Tomato Powder, Stabiliser: Sodium Tripolyphosphate

For allergens, see ingredients highlighted in UPPERCASE / BOLD

		NUTRITION INFORMATION (pe	r 100g from analysis as supplied)
NUTRIENT	VALUE		
Energy k	J 1	065	
Energy kca	al	254	
Fat (g	g) 1	2.0	
of which Saturates (g	;)	4.6	
Carbohydrates (g	g) 2	1.5	
of which Sugars (g	() <	0.5	
Protein (g	() 1	4.4	
Salt (g	g) 1	.60	
		PRODUCT S	UMMARY
Declared Case Weight:	3 x 1 kg		Shelf Life: Production +18 months (547 Days)
eclared Bag Weight:	1 kg Min		
ndividual Piece Weight:	11g ± 3g		Country of Origin: Produced in Thailand using Chicken from Thailand
-	-		
STORAGE	CONDITIONS		SHELF LIFE
		Frozen/Ambient/Chill: Frozen	Maximum Shelf Life At Manufacture: 18 months (547 Days)

Storage Temperature °C: -18°C Storage Temperature After Defrosting/ Opening °C: Chill <4°C Maximum Shelf Life At Manufacture: 18 months (547 Days) Minimum Shelf Life On Delivery To Cold store: 9 months Maximum Shelf Life After Defrosting/ Opening: 48 hrs

PRODUCT IMAGE



			CONFIDENT	TAL		
Doc Ref:	QMS 31.1	Version No	2 Date	19-Feb-19	Created By:	SK
-		Tyson Foods Europe - Invid	ta. 130-140 Eureka Park, Upper Pemberton, Ashford, K	ent. TN25 4AZ. Phone: +44 (0) 1233 6	67250. Fax +44 (0) 1233 6	57299

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1 <i>3</i> 8011		Expiration Date	19 August 2022
	PROCESS FLOW		

	-	
SLAUGHTERING		
Q	_	
CARCASE CHILLING		
•	_	
RAW MATERIAL RECEIPT		
¥	_	
RAW MATERIAL CUTTING/TRIMMING		
₩	_	
BRINE - INGREDIENT PREPARATION		
₩	_	
BRINE - INGREDIENT MIXING		
₩	_	
TUMBLING/ MARINATION		
•	_	
CHILLING/ HOLDING		
	-	
BATTER APPLICATION		
¥	-	
BREADER APPLICATION		
¥	-	
PRE-FRYING		
¥		_
COOKING	CCP1	Product Core Temperature ≥ 74°C
ŧ	-	(Control Core Temp 75-78°C)
INDIVIDUALLY QUICK FROZEN		
¥	-	
PIECE-SIZE CHECK		
¥	-	
PRIMARY PACKAGING		
ŧ	-	_
METAL DETECTION	CCP2	Fe: 1.2 mm, Non Fe: 2.0mm, Sus
¥	-	2.5mm
SECONDARY PACKAGING		
	7	
STORAGE	l	
PRODUCT QUALITY STANDARDS		

			PRC	JDUCI QUALITI STANDARDS	
Product	Calibration				
Target:	8 - 14g	Outer Range:	4 -18g		
	$\geq 70\%$		100%		
Sensory Paramet	ers (for product as	sold):			
Appearance:	Exterior: Biscuit/	Golden Brown/Ora	nge colour, ruffle co	oated chicken innerfillet. Interior: Cooked chicken	b

eters (for product as sold):
Exterior: Biscuit/Golden Brown/Orange colour, ruffle coated chicken innerfillet. Interior: Cooked chicken breast fillet with absence of bruising, blood-splash or
pinking.
Exterior: Biscuit/Golden Brown/Orange coloured breader. Interior: Off-white, creamy colour typical of cooked chicken breast meat.
Cooked chicken breast meat with fried, bready aroma
Cooked chicken breast. Hot and spicy with fried crumb flavour
Light, crispy coating with firm, succulent chicken breast.

PRODUCT DEFECTS: All pro-	ducts to be free from	n Extraneous Foreign Matter	
Parameter		Limits	Comments
Hard Bone	<7mm	Nil	Standard on raw material
Hard Bone	>7mm	Nil	Standard on raw material
Soft Bone	5-12mm	≤1 instances per 12kg	Standard on raw material
Soft Bone	>12mm	Nil	Standard on raw material
Soft Bone	<5mm	≤1 instances per 10kg	Standard on raw material
Blood Spots		≤10 instances per 100 pieces	Standard on raw material
Bruising	≤10mm ø	≤1 instances per 100 pieces	Standard on raw material
Bruising	>10mm ø	Nil	Standard on raw material
Excess Cartilage/Gristle		≤2 instances per 100 pieces	Standard on raw material
Skin		≤2 instances per 100 pieces	Standard on raw material
Excess Fat		≤3 instances per 100 pieces	Standard on raw material
Marriages/Doubles	≤ 1 Count	≤1 per 12kg	
Damaged Fillets		Nil	
Fishtailing/Tear	<15mm	≤1 per 12kg	

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Tyson					Issue Date Expiration Date	20-Aug-19 19 August 2022
		PACKAGI	NG SPECIFICAT	ION AND LABELLING		
	Outer Packaging	:			Inner Pack	kaging:
Description:	Cardboard Outer	Case with DLD Sti	cker	Description:	Printed Plastic Lar	ninate Bag
Colour:	White			Colour:	Printed	
Material:	Corrugated Cardb	ooard		Material:	LDPE Food Grad	le
Weight:	260 g			Gauge/ Thickness:	100 micron	
Outer (OD). Dimensions (LxWxH):	200 x 300 x 170	mm		Weight:	19 g	
Closure:	Clear OPP Tape			Ext. Dimensions (LxW):	255 x 360 mm	
				Closure:	Heat Sealed	
Other Packaging (e.g. bubble-wrap,	layer-pad, etc.):			TR	ACEABILITY CO	DING/ FORMAT
PALLETISATION	UKSTD		1000 x 120 mm	Outer Barcode:	5060047054867	
				Inner Barcode:	5060047054874	
PACK CONFIGURATION:	Units/Pack	Pack Weight (kg)	Pack/Outer	Production Date/Frozen On:	DD MMM YYYY	<u>[</u>
	n/a	1 kg	3	Best Before Date:	МММ ҮҮҮҮ	
Cases Per Layer:	20			Batch/ Lot No:		UCTION DATE : DD MMM YYYY,
Layers Per Pallet:	8					ND : MMM YYYY LOT
Cases Per Pallet:	160				NO.60YYDDD-S	UB LOT ON LABEL (L-164)

INTOLERANCE INFORMATION	Th	e Product Contains:		Allergen Free Site
	Yes / No	Comments	Yes / No	Comments
Peanuts/ Peanut Products	No		No	
Nuts/ Nut Products	No		Yes	
Sesame/ Sesame Products	No		Yes	
Fish/ Fish Products	No		Yes	
Crustaceans / Crustacean Products	No		No	
Molluscs / Mollusc Products	No		No	
Egg/ Egg Products	No		No	
Milk/ Dairy Products (including lactose)	No		No	
Soya/ Soya Products	Yes	Highly-refined soybean oil. Does not require labelling	No	
Cereals Containing Gluten and products thereof	Yes	WHEAT flour	No	
Mustard/ Mustard Products	No		No	
Celery/ Celery Products (including celeriac)	No		No	
Lupin/ Lupin Products	No		Yes	
Sulphites (>10mg/kg SO2 from E220 to E228)	No		No	>10ppm in dry ingredients
Preservatives	No			
Benzoates (>1mg/kg from E210 to E219)	No		T	he product is Suitable for:
Flavourings	No			Yes / No
Maize/ Maize Products	Yes	(Modified) Maize Starch	Vegetarian Diet	No
Yeast/ Yeast Derivatives	Yes	Yeast Extract	Vegan Diet	No
Hydrolysed Vegetable Protein (HVP)	No		Coeliac	No
Beef / Bovine Products	No		Halal	Yes
Pork/ Porcine Products	No			
Lamb/ Ovine Products	No		Anin	nal Welfare & Feed Regimes
Game/ Game Products	No			Yes / No
Poultry/ Poultry Products (except eggs)	Yes	Chicken	Welfare Status	FAWC 5 Freedoms
Mechanically Separated/ Recovered Meat	No		GMO Free Feed	No
GMO	No		Fish Protein Free	Yes
Any novel food ingredients?	No		Mammalian /	Yes
			Avian Protein	
			and Fat Free	

HANDLING INSTRUCTIONS

Before consumption this product has to be prepared according to cooking instructions. Do not refereze once defrosted For best results thaw in a cool place for 2,5 - 3 hours. Check food is piping hot throughout before serving.

Deep fry: Pre-heat oil to 180 °C. From Defrost: Deep fry for 2-3 minutes. From Frozen: Deep fry for 3-4 minutes.

Oven: Pre-heat oven to 180 °C / 160 °C (Fan Assisted) / Gas Mark 4. Remove all packaging. Arrange the chicken on a baking tray in an even layer. From Defrost: Oven cook for 8-10 minutes. From Frozen: Oven cook for 12-15 minutes.

MICROBIOLOGICAL SPECIFICATION						
TEST	DLD Standard	FREQUENCY				
TPC at 35°C (cfu/g)	$\leq 1 \times 10^{-5}$	Each batch				
Coliforms (cfu/g	≤ 100	Each batch				
E.coli (cfu/g)	Not detected	Each batch				
Clostridium perfringens (cfu/g)	Not detected	Each batch				
Staphylococcus aureus (cfu/g)	Not detected	Each batch				
Enterococcus sp. (cfu/g)	≤ 100	Each batch				
Salmonella spp. (in 25g)	Not detected	Each batch				
Yeast & Moulds (cfu/g)	≤ 100	Each batch				
Listeria Monocytogenes (in 25g)	Not detected	Each batch				
Campylobacter jejuni (in 25g)	Not detected	DLD Sampling Plan				

SPECIFICATION AGREEMENT
Tyson Foods Europe - Invicta 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 - Invicta. In the absence of this, Tyson Foods Europe - Invicta will consider the specification as formally agreed upon acceptance of product delivery. CONFIDENTIAL

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