

	COMMERCIAL SPECIFICATION	Spec Version	1
	Crispy Chicken Fillet TYSON	Issued By	CE
	20001001720	Issue Date	11 March 2024
		Expiration Date	11 March 2027

Legal Name: Chicken Breast Meat, Seasoned, Breaded, pre-fried, cooked and 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, UK
 Houtwal 30 8431 EX Oosterwolde, The Netherlands

MANUFACTURE DETAILS
 Company Name: Hülshorst GmbH
 Address: Kölkebecker Str. 29, 33428 Harsewinkel, Germany
 Factory Code DE NW 20160 EG
 Accreditation IFS

INGREDIENTS DECLARATION (as on label)

Chicken breast meat (54%), WHEAT flour, vegetable oils (sunower, rapeseed), water, starch, rice flour, maize flour, salt, acid (citric acid), garlic powder, natural flavouring, spices, pepper extract, yeast, raising agents (sodium carbonates), antioxidant (rosemary extract), onion powder, sugar, mushroom powder, herbs.

For allergens, see ingredients highlighted in UPPERCASE

NUTRITION INFORMATION (per 100g as supplied)

NUTRIENT	VALUE
Energy kJ	1134
Energy kcal	274
Fat (g)	13.0
of which Saturates (g)	1.4
Carbohydrates (g)	22.0
of which Sugars (g)	0.5
Protein (g)	18.0
Salt (g)	1.20

PRODUCT SUMMARY

Declared Case Weight: 5.0kg
 Declared Bag Weight: 1kg
 Individual Piece Weight: 100 - 150g
 Shelf Life: Production +18 months (547 Days)
 Country of Origin: Produced in The Netherlands using chicken from EU. Packed in

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

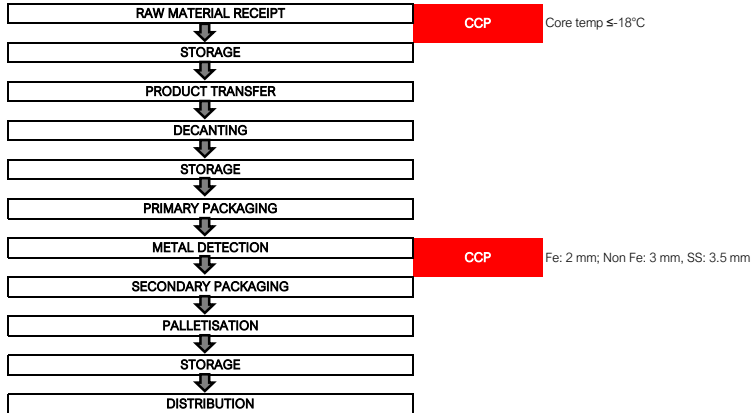
PRODUCT IMAGE



CONFIDENTIAL

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PROCESS FLOW



PRODUCT QUALITY STANDARDS

Product Calibration					
Target:	approx. 100g - 150g	Outer Range:		Lower Limit:	
	NA				Upper Limit:
Other Parameters					
Damaged:		Mishape:		Fines:	Out Of Specification:

Sensory Parameters (for product as sold):	
Appearance:	Golden brown color. Coating uniformly covered with some ridges and peaks. The product has natural size and shape variation characteristic in a whole muscle.
Colour:	Golden brown color.
Aroma:	Fried chicken with balance taste of coated product.
Flavour:	
Texture:	Breading : Crispy texture. Meat : Moist and juicy.

PRODUCT DEFECTS: All products to be free from Extraneous Foreign Matter			
Parameter	Limits		Comments
Hard Bone	≥7mm	Nil	Raw Material
Hard Bone	<7mm	1 instance per 10kg	Raw Material
Soft Bone	<5mm	≤5 instances per 100kg	Raw Material
Soft Bone	5-12mm	≤3 instances per 100kg	Raw Material
Soft Bone	>12mm	Nil	Raw Material
Haemorrhaging/bruises	≥10mm ø	Nil	Raw Material
Haemorrhaging/bruises	<10mm ø	Nil	Raw Material
Marriages/Doubles Coating	≤2 pieces	Nil	Finished Product
Coating Defect	>15mm	Nil	Finished Product
Coating Defect	≤15mm	≤1 pieces per 750g	Finished Product
Coating Void - Visible Meat		Nil	Finished Product

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PACKAGING SPECIFICATION AND LABELLING

Outer Packaging:		Inner Packaging:	
Description:	Carton	Description:	Universal printed full color bag
Colour:	White	Colour:	Full color
Material:	Corrugated carton	Material:	LDPE
Weight:	550g ±10%	Gauge/ Thickness:	80 µm
Outer (OD), Dimensions (LxWxH):	385 x 385 x 148 mm	Weight:	20g ±10%
Closure:	Blue tape	Ext. Dimensions (LxW):	Bag: 245 x 400mm
		Closure:	Heat sealed

Other Packaging (e.g. bubble-wrap, layer-pad, etc.):				TRACEABILITY CODING/ FORMAT	
PALLETISATION	UKSTD (4 ways)	1200 x 1000mm	Outer Barcode:	15060329694078	
	EURO (4 ways)	800 x 1200mm	Inner Barcode:	5060329694071	
PACK CONFIGURATION:	Units/Pack	Pack Weight (kg)	Production Date/Frozen On:	DD:MM:YYYY	
	NA	1	Best Before Date:	DD:MM:YYYY	
	EURO	5	Batch/ Lot No:	Batch code / date code (Hülshorst Feinkost GmbH own Lot code for traceability)	
Pallet type	UKSTD	EURO			
Cases Per Layer:					
Layers Per Pallet:					
Cases Per Pallet:					

	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		Yes	
Fish/ Fish Products	No		Yes	
Crustaceans / Crustacean Products	No		Yes	
Molluscs / Mollusc Products	No		Yes	
Egg/ Egg Products	No		No	
Milk/ Dairy Products (including lactose)	No		No	
Soya/ Soya Products	No		No	NL1044
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	NL1044
Preservatives	No			
Benzoates (> 1mg/kg from E210 to E219)	No			
Flavourings	No			
Maize/ Maize Products	Yes			The product is Suitable for:
Yeast/ Yeast Derivatives	Yes			Yes / No
Hydrolysed Vegetable Protein (HVP)	No			Vegetarian Diet
Beef / Bovine Products	No			Vegan Diet
Pork/ Porcine Products	No			Coeliac
Lamb/ Ovine Products	No			Halal
Game/ Game Products	No			
Poultry/ Poultry Products (except eggs)	Yes			Animal Welfare & Feed Regimes
Mechanically Separated/ Recovered Meat	No			Yes / No
GMO	No			Welfare Status
Any novel food ingredients?	No			European Union (EU) regulations
Treated with ionizing radiation or contain irradiated ingredients?	No			GMO Free Feed
				Fish Protein Free
				Mammalian / Avian Protein and Fat Free

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)	Deep Fry	Remove all packaging. Deep Fry at 180°C for 6 minutes 30 seconds.

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 in 25g	Not detected	Not detected	per lot
Salmonella spp in 25g	Not detected	Not detected	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.