	COMMERCIAL SPECIFICATION	Spec Version	
	BREADED CHICKEN BREAST STRIPS 35G	Issued By	CE
	20001000555	Issue Date	01 April 2021
		Expiration Date	31 March 2024

Legal Name: Chicken breast inner fillet, breaded, pre-fried, fully 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

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, Yanliou Town, Yanggu County, Liaocheng City, Shandong Province, China Accreditation BRC

INGREDIENTS DECLARATION (as on label)

Chicken Breast Innerfillet (60%), Vegetable Oil (Fully-refined Soybean Oil, Palm), WHEAT Flour, WHEAT Starch, WHEAT GLUTEN, Salt, Tapioca Starch, Acidity Regulators (Sodium Bicarbonate, Sodium Citrates), Yeast Extract, Raising Agents (Sodium Bicarbonate, Disodium Diphosphate), Sugar, Yeast, Spices (Black Pepper).

For allergens, see ingredients highlighted in UPPERCASE

NUTRITION INFORMATION (per 100g as supplied)

NUTRIENT	VALUE
Energy kJ	901
Energy kcal	215
Fat (g)	9.6
of which Saturates (g)	1.5
Carbohydrates (g)	14.3
of which Sugars (g)	0.3
Protein (g)	17.6
Salt (g)	1.26

PRODUCT SUMMARY

Declared Case Weight: 3kg Shelf Life: Production +18 months (547 Days)
Declared Bag Weight: 1kg
Individual Piece Weight: 35g ±5g 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

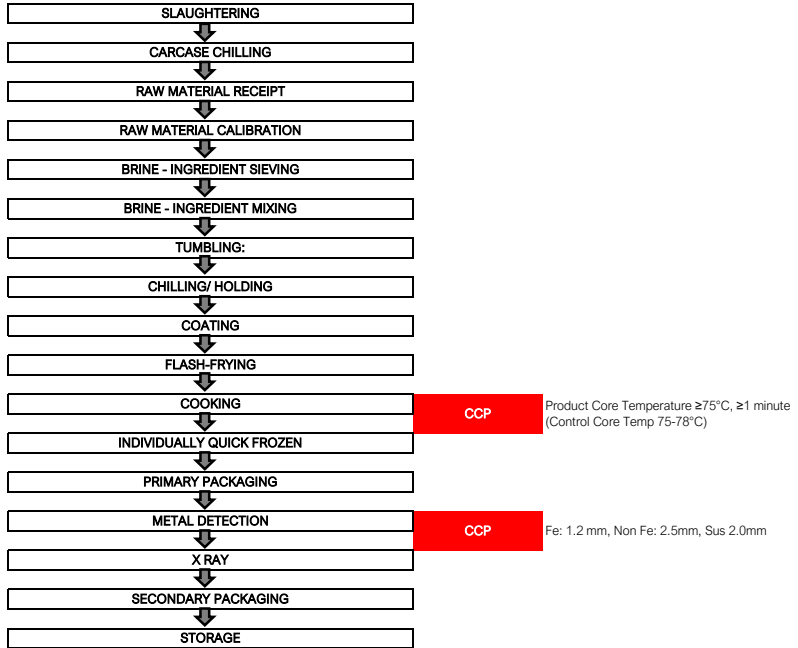
Maximum Shelf Life At Manufacture: 18 months
Minimum Shelf Life On Delivery To Cold store:
Maximum Shelf Life After Defrosting/ Opening: 48 hours

PRODUCT IMAGE



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PROCESS FLOW



PRODUCT QUALITY STANDARDS


Product Calibration					
Target:	30-40g	Outer Range:	25-45g	Lower Limit:	Upper Limit:
	$\geq 85\%$		$\geq 99\%$		
Other Parameters					
Damaged:		Mishape:		Fines:	Out Of Specification:

Sensory Parameters (for product as sold):

Appearance:	Exterior: Pale brown/, breadcrumb coated chicken innerfillet. Interior: Cooked chicken breast fillet with absence of bruising, blood-splash or pinking.
Colour:	Exterior: Golden/straw colour coloured breadcrumb. Interior: Off-white, creamy colour typical of cooked chicken breast meat.
Aroma:	Fried, bready aroma. Clean, cooked chicken breast meat.
Flavour:	Fried, bready flavour. Clean, cooked chicken breast slightly salted and savoury notes.
Texture:	Crunchy breadcrumb coating with firm and succulent chicken breast without tough or stringy texture.

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
Holes	Presence	Raw Material
Marriages/Doubles Coating	≤ 2 pieces	Finished Product
Coating Defect	$> 15\text{mm}$	Finished Product
Coating Defect	$\leq 15\text{mm}$	≤ 5 pieces per 3kg
Coating Void - Visible Meat	Presence	Finished Product
Tears & Fish-Tailing	$\geq 25\text{mm}$	Finished Product
Tears & Fish-Tailing	$> 10 - < 25\text{mm}$	Finished Product
Bend	$> 90^{\circ}$	Finished Product
Bend	$\leq 90^{\circ}$	≤ 5 pieces per 3kg
Marriages/Doubles Freezing	≤ 2 pieces	≤ 1 instance per 1kg
Marriages/Doubles Freezing	> 2 pieces	Finished Product

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PACKAGING SPECIFICATION AND LABELLING

Outer Packaging:		Inner Packaging:	
Description:	Corrugated outer case with Universal Meats Branded	Description:	Colour bag with Universal Meats Branded Breaded Chicken Breast Strips 1kg
Colour:	Case: White	Colour:	Bag: Full colour printed
Material:	Case: BC Corrugated cardboard	Material:	Bag: LLDPE
Weight:	Case: 288g approx	Gauge/ Thickness:	Bag: 90µm
Outer (OD), Dimensions (LxWxH):	Case: 296 x 196 x 174mm	Weight:	Bag: 18g +/- 2
Closure:	Clear Tape	Ext. Dimensions (LxW):	Bag: 360 x 260mm
		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:	15060047050620
	EURO	800 x 1200mm	Inner Barcode:	5060047050623
PACK CONFIGURATION:	Units/Pack	Pack Weight (kg)	Production Date/Frozen On:	DD MM YYYY
	NA	1kg	Best Before Date:	DD MM YYYY
			Batch/ Lot No:	YYMMDDSLX: Y = Year, M = Month; D = Day; S = Shift (A = Day, B = Night); L = Lot Reference; X = Production Line.
Pallet type	UKSTD	EURO		
Cases Per Layer:	20	16		
Layers Per Pallet:	8	8		
Cases Per Pallet:	160	128		

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	No		No	Fully-refined GMO-free soybean oil; Soya sauce in charcoal-grill line
Cereals Containing Gluten and products thereof	Yes	WHEAT Flour, WHEAT GLUTEN, WHEAT Starch	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
Yeast/ Yeast Derivatives	Yes	Yeast Extract, Yeast		Vegan Diet
Hydrolysed Vegetable Protein (HVP)	No			Celiac
Beef / Bovine Products	No			Halal
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		Welfare Status
Mechanically Separated/ Recovered Meat	No			European Union (EU) regulation
GMO	No			GMO Free Feed
				Fish Protein Free
Any novel food ingredients?	No			Mammalian / Avian Protein and Fat Free

HANDLING INSTRUCTIONS

Keep frozen at -18°C or below
Once defrosted do not refreeze.

For best results cook from frozen. Remove required amount from packaging.

DEEP FRY: Preheat oil to 180°C/350°F and fry small quantities for 4-5 minutes.

OVEN BAKE: Preheat oven to 200°C/400°F/Gas 7 and cook for 20-25 minutes in the centre of the oven.

After heating: Check food is piping hot throughout before serving.

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 inform 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.