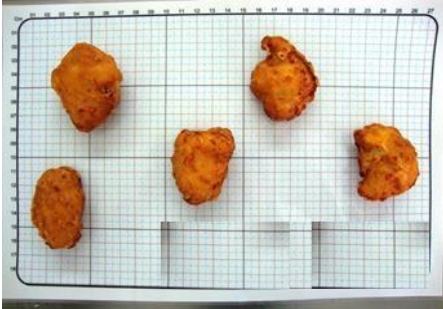


## 1 - PRODUCT IDENTIFICATION

|              |                                       |
|--------------|---------------------------------------|
| Product Name | Battered Cooked Chicken Breast Chunks |
| Product Code | 831166 / CPE-13                       |
| Raw material | Chicken Breast Chunks                 |
| Family       | Coated products                       |
| Brand        | Seara                                 |
| Market       | Europe                                |

## 2 - PRODUCT REFERENCE\*



## 3 - INGREDIENTS

Chicken meat (65%), vegetable oil (cottonseed and sunflower), **wheat** flour, water, maize flour, starch (tapioca and corn), breadcrumb (**wheat** flour salt, yeast), salt, stabiliser (E450i), raising agent (E450i), skimmed **milk** powder, dextrose, spices and thickener agent (E412)

| Recipe | Ingredient description | Recipe       | % In final product |
|--------|------------------------|--------------|--------------------|
|        | Confidential           | Confidential | Confidential       |

## 4 - SECONDARY PACKING



Pictures for illustrative purposes

## 5 - TRANSPORT PACKING



## 6 - PACKAGING

### - PRIMARY PACKAGING

|                              |                                         |
|------------------------------|-----------------------------------------|
| Code                         | 420264                                  |
| Type                         | PELD blue bag                           |
| Thickness (each side)        | 120 µm                                  |
| Weight / dimensions          | 64 g tare, dimensions 400 x720 x 0,24mm |
| Primary packaging net weight | 10 Kg                                   |
| Number of pieces             | variable                                |

### - SECONDARY PACKAGING

|                                |                                         |
|--------------------------------|-----------------------------------------|
| Code                           | 507890                                  |
| Type                           | Jumbo box                               |
| Weight / dimensions            | 11 kg tare; dimensions 1200x1000x1200mm |
| Secondary packaging net weight | 550 Kg                                  |
| Number of primary packaging    | 55                                      |
| Number of seal labels          | 4                                       |
| Number of product's labels     | 4                                       |
| Number of client's labels      | NA                                      |
| Shrink-packed                  | YES NO                                  |
| Closure                        | NA                                      |

### - TRANSPORT PACKING

|                   |            |
|-------------------|------------|
| Code              | 507890     |
| Form              | Palletized |
| Net weight        | 550 Kg     |
| Packs per box     | NA         |
| Package dimension | NA         |
| Closure           | NA         |

### - LABEL

|      |        |
|------|--------|
| Code | 435632 |
|------|--------|

### 6.4 - PALETIZATION\*

| How the product will be loaded into the containers? |                |                                                                     | Handballed | Palletized |
|-----------------------------------------------------|----------------|---------------------------------------------------------------------|------------|------------|
| Net Weight                                          |                |                                                                     | 550 Kg     |            |
| Configuration                                       | Layers         | 1                                                                   |            |            |
|                                                     | Case per layer | 1                                                                   |            |            |
|                                                     | Total          | 1                                                                   |            |            |
| Closure                                             |                | N/A                                                                 |            |            |
| *Stretched                                          |                | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |            |            |

\* To be filled if the container is palletized

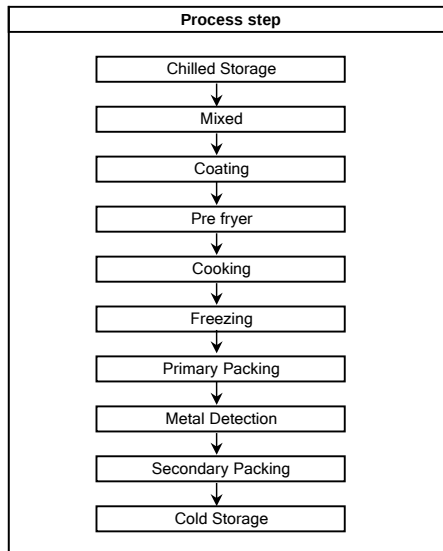
## 7 - SHELF-LIFE AND STORAGE CONDITIONS

|                                 |                     |
|---------------------------------|---------------------|
| Shelf-life from production date | 18months            |
| Storage temperature             | (-18 ° C) or colder |

## 8 - PROCESS OUTLINE

Breast Chunks, blended with a brine mix and coated (Breader and Tempura Batter), flash fried, cooked, frozen (IQF) and packed.  
The product conform in every respect with the requirements of the European Union Legislation.

### - PROCESS FLOW DIAGRAM



## 9 - ALLERGENS LIST

**Present** = The ingredient contains the allergen (as ingredient, component of an ingredient, food additive or processing aid) or can contain the allergen due to carry over.

**Absent** = The ingredient does not contain the allergen.

| Allergens                                                                | Present | Absent | Source of allergen e.g. milk present in flavouring                                                                 |
|--------------------------------------------------------------------------|---------|--------|--------------------------------------------------------------------------------------------------------------------|
| Cereals and derivatives containing gluten                                | X       |        | Wheat flour in milkwash, breader and tempura batter                                                                |
| Barley and derivatives                                                   |         | X      |                                                                                                                    |
| Celery, celeriac and derivatives                                         |         | X      |                                                                                                                    |
| Crustaceans/Shellfish and derivatives                                    |         | X      |                                                                                                                    |
| Eggs and derivatives                                                     |         | X      |                                                                                                                    |
| Fish and derivatives                                                     |         | X      |                                                                                                                    |
| Gluten                                                                   | X       |        | Wheat flour in milkwash, breader and tempura batter                                                                |
| Lupin and derivatives                                                    |         | X      |                                                                                                                    |
| Milk and derivatives (including lactose)                                 | X       |        | Milk powder in tempura batter                                                                                      |
| Molluscs and derivatives                                                 |         | X      |                                                                                                                    |
| Mustard and derivatives                                                  |         | X      |                                                                                                                    |
| Nuts and derivatives                                                     |         | X      |                                                                                                                    |
| Oats and derivatives                                                     |         | X      |                                                                                                                    |
| Peanuts and derivatives                                                  |         | X      |                                                                                                                    |
| Rye and derivatives                                                      |         | X      |                                                                                                                    |
| Seafood and derivatives                                                  |         | X      |                                                                                                                    |
| Sesame seeds and derivatives                                             |         | X      |                                                                                                                    |
| Soybeans and derivatives                                                 |         | X      |                                                                                                                    |
| Wheat and derivatives                                                    | X       |        | Wheat flour in milkwash, breader and tempura batter                                                                |
| Any other allergen that was not mentioned?                               |         | X      |                                                                                                                    |
| Sulphur Dioxide and Sulphites - if present, concentration                |         | X      |                                                                                                                    |
| Is there any handling of allergens, even it is not a product ingredient? | X       |        | We have handling of other allergens in the factory, but our allergen policy doesn't allow the cross contamination. |

## 10 - MICROBIOLOGICAL STANDARDS

| Test*                           | Unit  | Standard ** |
|---------------------------------|-------|-------------|
| <b>**E. coli</b>                | CFU/g | < =10       |
| <b>**TVC</b>                    | CFU/g | </= 5000    |
| <b>**Total Coliforms</b>        | CFU/g | </= 50      |
| <b>**S. aureus</b>              | CFU/g | </= 10      |
| <b>**Salmonella sp</b>          | ---   | Absent 25g  |
| <b>Yeast and Mould</b>          | CFU/g | </= 200     |
| <b>**Listeria monocytogenes</b> | ---   | Absent 25g  |

\*These analysis will be considered as monitoring only;

\*\*According brazilian legislation

## 11 - ACCEPTANCE CRITERIA

## 12 - CHEMICAL STANDARDS\*

| Test      | Unit | Min   | Max   |
|-----------|------|-------|-------|
| Moisture  | %    | 64,80 | 69,80 |
| Protein   | %    | 13,70 | 17,70 |
| Total Fat | %    | 3,00  | 9,00  |
| Ash       | %    | -     | 3,00  |
| pH        | %    | 6,00  | 6,60  |
| Salt      | %    | -     | 1,50  |

\*Reference values

## 13 - NUTRITIONAL TABLE\*

| Average results per portion (100g) |      |           |
|------------------------------------|------|-----------|
| Energy                             | 165  | Kcal      |
| Carbohydrates                      | 11,3 | grams     |
| Proteins                           | 14,9 | grams     |
| Total Fats                         | 6,7  | grams     |
| Saturated                          | 1,6  | grams     |
| Sodium                             | 431  | miligrams |

\* To be confirmed after 3 production

## 14 - Cooking Method

|               |                                                                                       |
|---------------|---------------------------------------------------------------------------------------|
| In fryer:     | Pre heat the oil until 180°C. Place product from frozen. Fry for about 3 to 4 minutes |
| In oven:      |                                                                                       |
| In microwave: |                                                                                       |

## 15 - DIMENSIONS ANALYSIS\*

| Max Piece Length (mm) |           |     |
|-----------------------|-----------|-----|
| Target                | Tolerance |     |
| N/A                   | N/A       | N/A |
| N/A                   | N/A       | N/A |
| N/A                   | N/A       | N/A |

| Max Piece Width (mm) |           |     |
|----------------------|-----------|-----|
| Target               | Tolerance |     |
| N/A                  | N/A       | N/A |
| N/A                  | N/A       | N/A |
| N/A                  | N/A       | N/A |

| Max Piece Thickness/diameter (mm) |           |     |
|-----------------------------------|-----------|-----|
| Target                            | Tolerance |     |
| N/A                               | N/A       | N/A |
| N/A                               | N/A       | N/A |
| N/A                               | N/A       | N/A |

Observation: When required, these analysis should be realized on 20 pieces per batch

\* In case of a result out of standard regarding dimensions, make a new monitoring and if still out of spec, request customer concession if the batch is still non conform.

**16 - PRODUCT/PRODUCT SPECIFICATION**

This specification and all information contained within it:

- Constitutes confidential information of JBS FOODS. As such it is not to be disclosed to any third party in any event without prior written consent of JBS FOODS;
- Has been prepared in good faith by JBS FOODS and was accurate at the date of issue.

The customer acknowledges that it has been given the opportunity to review and approve its contents, that will be deemed to be accepted and agreed unless express written notice to the contrary is served upon JBS FOODS by the customer in relation to future orders only;

- Has been issued for the sole purpose of giving the customer an approximate idea of the goods to be supplied and will not form part of any contract between JBS FOODS and the customer.

**17 - CONTACTS**

| Name                   | Responsability                   | Email                                                                                    |
|------------------------|----------------------------------|------------------------------------------------------------------------------------------|
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| Juliana De Melo Macedo | Quality Manager                  | <a href="mailto:juliana.macedo@jbsfoods.com.br">juliana.macedo@jbsfoods.com.br</a>       |
| Helena Mariko Oshiro   | Research and Development Manager | <a href="mailto:helena.oshiro@jbsfoods.com.br">helena.oshiro@jbsfoods.com.br</a>         |

