

Finished product Specification



SPECIFICATION DOCUMENT CONTROL

INGREDIENT NAME	Breaded whole muscle Popcorn Chicken Bites fully cooked, IQF (halal). Product code: 1639-07		
Issue Date	Revision No.	Date of Effect	Issued By
2015-05-16	-	2015-05-16	Stephen Leung

Company Name: FBI Food Group	POINT OF MANUFACTURE: If Different From Above 3700/03347
Address: World Trade Centre Strawinskylaan 1023, 1077 XX Amsterdam, The Netherlands.	ADDRESS: Shandong, China
Tel: 01708-373663	TEL No: +86 532 5557 6022
Technical Contact: Stephen Leung +86 150630 90599	FAX No: +86 532 5557 6088
Commercial Contact: Harry Prutton + 07747-621586	EEC Code: 3700/03347
Factory certification status (incl. Grade) BRC – Global Standard for Food Safety, achieved A Grade Certifying body – TÜV SÜD Management Service GmbH Certificate expiry date – 2016-3-18	
PRODUCTION	Mark Liu (Tel: +86 13869853269 e-mail: mark@agcn.com)
TECHNICAL	Stephen Leung (Tel: +86 15063090599) e-mail: stephen@agcn.com
COMMERCIAL	Harry Prutton Harry@fbifoodgroup.co.uk

INGREDIENT INFORMATION

INGREDIENT TITLE	Breaded whole muscle Popcorn Chicken Bites fully cooked, IQF, halal. Product code: 1639-07
DESCRIPTION OF INGREDIENT	Breaded whole muscle Popcorn Chicken Bites fully cooked, IQF, halal. Product code: 1639-07
INGREDIENT SHELF LIFE From day of manufacture	21 months
INGREDIENT SHELF LIFE	1 day

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From opening of pack	
MINIMUM SHELF LIFE	6 months
Into Depot	
INGREDIENT DECLARATION List appearing on label	Chicken breast meat (55%), breeder [wheat] flour, spices, food additives (disodium dihydrogen pyrophosphate (E450i) & sodium hydrogen carbonate (E500ii) as raising agent, paprika red (E160c) as color, salt, dextrose], batter [wheat] flour, food additives (disodium dihydrogen pyrophosphate (E450i) & sodium hydrogen carbonate (E500ii) as raising agent), paprika red (E160c) as color, salt, spices, dextrose], marinade [potato starch, sugar, salt, white pepper powder, monosodium glutamate (E621) as flavour enhancer, sodium tripolyphosphate (E450(b)), sodium pyrophosphate (E450(a)), sodium hexametaphosphate (E452) as emulsifiers, chili powder (chili extract, maltodextrin, disodium 5'-ribonucleotides (E631) as flavour enhancer), sodium bicarbonate (E500) as acidity regulator, garlic powder, refined soya bean oil), garlic extract (garlic oil, refined soya bean oil), prefried in refined soya bean oil.
MINIMUM MEAT MINIMUM FISH CONTENT MINIMUM VISIBLE LEAN e.g. bacon	55%
DATE CODING INFORMATION As displayed on the label	FROZEN ON (DD/MM/YYYY): e.g. 13 03 2010 BEST BEFORE DATE (DD/MM/YYYY): e.g. 11 09 2011 LOT NUMBER: 10031301 10 = YEAR (2010) 03 = MONTH (MARCH) 13 = DAY (13 TH) 01 = BATCH #
INSTRUCTIONS FOR USE	Deep fry: heat oil to 180°C (360°F), deep fry for 4-5 minutes directly from frozen. Drain oil on absorbent paper. Cooking equipment varies, adjust as needed. Please ensure product is piping hot before eating.
STORAGE CONDITIONS / TEMPERATURE PARAMETERS Delivery & Storage	≥ - 18°C

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RECIPE INFORMATION				
Ingredient	Supplier	Weight	%	Country Of Origin
Chicken			55	China
Marinade			45	China
batter				China
breader				China
Refined soya bean oil				China
Total			100.00	China

DIETARY / NUTRITIONAL INFORMATION	
SOURCE OF NUTRITIONAL DATA i.e. Nutricalc / Analytical	analytical
TYPICAL VALUES PER 100g/100 ml	
ENERGY kJ kcal	946kJ 225kcal
PROTEIN	12.0g
CARBOHYDRATE of which sugar	14.9g 2.5g
FAT of which saturates	13.2g 2.54g

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Salt	1.11g

SPECIAL CLAIMS / DIETRAY INFORMATION:

FINISHED PACK INFORMATION

WEIGHT/VOLUME OF EACH UNIT	1 kg per bag
NUMBER OF UNITS PER OUTER	5kg (5 bags) per carton
NUMBER OF UNITS PER PALLET	-
LAYERS PER PALLET	-

PRIMARY CONTACT PACKAGING

Critical dimensions, weight, and material of each component used

Item	Material	Weight	Dimensions
Bag	PE		240x360mm

SECONDARY PACKAGING

Critical dimensions, weight, and material of each component used

Item	Material	Weight	Dimensions
Box	corrugated cardboard		40x25x13cm

MINIMUM ORDER REQUIREMENTS	18 metric tons
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ORDERING LEAD TIMES	6-7 weeks
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CRITICAL CONTROL POINTS & PROCESS INFORMATION

DETAILED DESCRIPTION OF PRODUCTION AND PACKING PROCESSES - TO INCLUDE TIMES AND TEMPERATURES OF HEATING AND COOLING, pH, METAL DETECTION etc WHERE APPLICABLE. Flow Process diagram to be attached



COOKED SECTION

RAW SECTION

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PROCESS / QUALITY CONTROL INFORMATION

Test	Method	Frequency	Specification Parameters/ Procedure
Check chicken raw material for presence of drug residues such as Nitrofurane and Chloramphenicol	Lab test	Every lot	Not detected
Check mixing ratio of marinade and other ingredients	Electronic scale, cross checked by factory's QC.	Every batch	As per formulation on the production instruction sheet
Check if product is fully cooked	Thermometer and visual inspection	Every batch	Product internal temperature $\geq 80^{\circ}\text{C}$, no pinkish color inside the meat.

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Check product temperature after freezing	Thermometer	Every batch	Product internal temperature $\leq -18^{\circ}\text{C}$.
Check appearance of the finished products	Visual	Every batch	No married pieces, breasting void $\geq 1\text{ cm}$, no odd shape.
Check bag weight	Electronic scale	Every batch	Minimum bag net weight $\geq 2.16\text{ kg}$
Check foreign object	Metal detector	Every bag	Metal detector: Fe $\geq 1.2\text{ mm}$; non Fe $\geq 1.5\text{ mm}$, Sus $\geq 2.0\text{ mm}$

ADDITIONAL INFORMATION:

MICROBIOLOGICAL STANDARDS			
Organism	Frequency	Target	Rejection Level
Total Viable Count /g	Once every lot	$\leq 10^4$	$\geq 10^4$
Coliform /g	Once every lot	$\leq 10^2$	$\geq 10^2$
E-coli /g	Once every lot	$< 10\text{ cfu/g}$	$> 10\text{ cfu/g}$
Staph aureus /g	Once every lot	$< 10\text{ cfu/g}$	$> 10\text{ cfu/g}$
Salmonella ssp /25 g	Once every lot	Not detected	Detected
Listeria monocytogenes /25 g	Once every lot	Not detected	Detected

ORGANOLEPTIC & PHYSICAL PROPERTIES	
COLOUR STANDARDS	Golden brown color
FLAVOUR	Spicy chicken with garlic taste, no foreign flavor
TEXTURE	Crispy outside tender whole muscle chicken meat inside
APPEARANCE	Breaded chicken bites in natural appearance
ODOUR	Typical for wholesome chicken meat, no off odour.

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PH	n/a
VISCOSITY	n/a
SIZE	n/a

APPENDIX 1 - FREE FROM / SUITABILITY INFORMATION

It is vitally important that the information supplied is correct and that no unauthorised changes are made to ingredients or recipes without prior agreement or notification.

The Product & Ingredients Used to Manufacture The Product Are:	Delete As Applicable		Comments
Free from Milk or Milk Derivatives	Yes	<input type="checkbox"/>	
Free from Lactose	Yes	<input type="checkbox"/>	
Free from Egg and Egg Derivatives	Yes	<input type="checkbox"/>	
Free from Animal Products	No	<input type="checkbox"/>	Chicken
Free form Gelatine	Yes	<input type="checkbox"/>	
Free from Rennet	Yes	<input type="checkbox"/>	
Free from Beef & Beef Bi-products – Country of origin required.	Yes	<input type="checkbox"/>	
Free from Offal	Yes	<input type="checkbox"/>	
Free from Bovine Collagen & Protein Extracts	Yes	<input type="checkbox"/>	
Free from Beef Fat & Suet	Yes	<input type="checkbox"/>	
Free from Beef Stock and Extracts	Yes	<input type="checkbox"/>	
Free from MRM (Mechanically Recovered Meat)	Yes	<input type="checkbox"/>	
Free from Pork & Pork Products- Country of origin required.	Yes	<input type="checkbox"/>	
Free from Fish, Crustaceans, Molluscs and their Derivatives	Yes	<input type="checkbox"/>	
Free from BHA / BHT	Yes	<input type="checkbox"/>	
Free form Azo Colours and Coal Tar Dyes	Yes	<input type="checkbox"/>	
Free from Wheat & Wheat Derivatives	No	<input type="checkbox"/>	Wheat flour In the coating
Free from Barley	Yes	<input type="checkbox"/>	
Free from Oats spelt	Yes	<input type="checkbox"/>	
Free from Rye	Yes	<input type="checkbox"/>	
Free from Kamut	Yes	<input type="checkbox"/>	
Free from Hybrid Strains	Yes	<input type="checkbox"/>	
Free from Gluten	No	<input type="checkbox"/>	Wheat in the coating
Free from Glutamates e.g. MSG	No	<input type="checkbox"/>	
Free from Benzoates	Yes	<input type="checkbox"/>	
Free from Sulphites	Yes	<input type="checkbox"/>	
Free from Nuts, Nut Oils & Nut Derivatives	Yes	<input type="checkbox"/>	
Free from Sesame Seeds and Derivatives	Yes	<input type="checkbox"/>	
Free from Soya and Soya Derivatives	No	<input type="checkbox"/>	soya bean oil
Free from Maize	No	<input type="checkbox"/>	
Free from Maize Derivatives	No	<input type="checkbox"/>	Dextrose

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Free from Hydrogenated Vegetable Protein or Derivatives	Yes		
3-MCPD (3-Monochloropropane-1, 2-diol) <10ppb Confirmed by Analysis	Yes		
Free from Fruit & Fruit Derivatives	Yes		
Free from Vegetable & Vegetable Derivatives	No		
Free from Yeast & Yeast Derivatives	Yes		
Free from Garlic	No		garlic powder in breeding
Free from Honey	Yes		
Free from Shellac	Yes		
Free from Aspartame	Yes		
Free from Celery / Celeriac	Yes		
Free from Mustard	Yes		
Free from Latex	Yes		
Free from Artificial Colours	Yes		
Free from Artificial Flavours	Yes		
Free from Added Salt	No		In marinade
Free from Added Sugar	No		
Free from Additives	No		
Free from Irradiated Foodstuffs	Yes		
Free from Genetically Modified Organisms	Yes		
Suitable for Vegetarians	No		
Suitable for Ova Lacto Vegetarians	No		
Suitable for Vegans	No		
Suitable for Coeliacs	No		Wheat flour in coating
Suitable for Lactose Intolerance	Yes		
Suitable for Nut Allergy Suffers	Yes		

APPENDIX 2 - GENETICALLY MODIFIED ORGANISM INFORMATION

Please remember to consider any ingredients and processing aids. Care must also be taken to determine the source of any ingredients that may be derived from Soya and or maize; the list of examples is not exhaustive. We require knowledge of the supplier, the exact country of origin and factory site of all composite ingredients. In the case of raw materials where there may be issues regarding GM, please detail the method of manufacture.

Does the product or any of its ingredients contain any genetically modified material whether viable or not?	no	
Is the material or any of the processing aids produced from genetically modified material, whether viable or not?	no	
Has the material or any of the processing aids been significantly changed as a result of genetic modification?	no	
Have genetically modified organisms been used as processing aids or additives or to produce processing aids or additives used in connection with the production of the food or any of its	no	

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ingredients?		
Does the product or any of its ingredients contain Soya or maize?	Yes	
If the product or any of its ingredients does contain Soya or maize is it from a GMO free source? Please provide a statement to this affect.	yes	
Does the product or any of the product ingredients contain, or is it produced using any potential derivatives of Soya or maize e.g. Soya bean oil, lecithin, glucose, maltodextrin, ascorbic acid, citric acid etc?	Yes	
If the product or any of its ingredients is produced using any of the above is it from a GMO free source? Please provide a statement to this affect.	yes	
Can you trace back to the source to confirm Genetically Modified Maize?	No	
Can you trace back to the source to confirm Non-Genetically Modified Maize?	No	
Can you trace back to the source to confirm Non-Genetically Modified Soya?	No	
Can you trace back to the source to confirm Genetically Modified Soya?	No	

If the answer to any of the questions is YES, then please provide full details and attach relevant information.

DECLARATION / WARRANTY

Under the agreement no changes may be made to this ingredient specification without prior notification.

The foodstuff, packaging and label, hereinafter called The Product conforms with all relevant EC legal requirements

All products supplied will be subject to our purchasing requirements and The Guide to Standards of Operation for Ingredient & Packaging Suppliers and Technical Conditions of Supply requirements.

SPECIFICATION AND WARRANTY AGREED

FOR SUPPLIER

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Name	Stephen Leung
Position	Technical Manager
Date	2015-5-16
Signature	<i>Stephen Leung</i>

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