

|   |   |                           |
|---|---|---------------------------|
|  | <b>PRODUCT SPECIFICATION</b>                | <b>Version:</b> 6         |
|   | <b>Hot &amp; Spicy Chicken Fillets 120g</b> | <b>SAP Ref:</b> 110005902 |
|   |   | <b>Date:</b> 14/07/2015   |

## PRODUCT IDENTIFICATION

|                     |                                  |
|---------------------|----------------------------------|
| <b>Product Name</b> | Hot & Spicy Chicken Fillets 120g |
| <b>Stock code</b>   | 110005902                        |

## COUNTRY OF ORIGIN

|          |
|----------|
| Thailand |
|----------|

## PRODUCT DESCRIPTION

|  |
|--|
| Frozen Fully Cooked Chicken Breast Fillets in a Hot & Spicy Coating.<br>The product is inspected and labelled in accordance with current EU legislation for poultry and poultry meat products. |
|--|

## INGREDIENTS DECLARATION

|   |
|---|
| Chicken Breast (67%), <b>Wheat</b> Flour, Vegetable Oil (Palm Oil), Potato Starch, Salt, Native Maize Starch, <b>Wheat</b> Gluten, Sugar, Stabiliser (Trisodium Citrate (E331iii), Sodium Carbonate (E500i), Sodium Hydrogen Carbonate (E500ii)), Yeast Extract, Spices (Black Pepper, Chilli), Raising Agents (Disodium Diphosphate (E450i), Sodium Hydrogen Carbonate (E500ii)), Spice Extracts, Garlic Powder, Onion Powder.<br><br>For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . |
|---|

## PACKAGING

### PRIMARY PACKAGING

|                                     |   |
|-------------------------------------|---|
| <b>Type</b>                         | LDPE transparent printed bag.   |
| <b>Weight / dimensions</b>          | 25g tare, dimensions 292 x 444 x 0.20 mm  |
| <b>Primary packaging net weight</b> | 2.2kg   |
| <b>Code system</b>                  | Stamp on the right top of the bag with: 1- product code, 2- The product lot nr and batch nr (PPYYXXX-ZZ where PP = factory nr (32) - YY = Thai calendar year - XXX = julian date code - ZZ = batch nr of that day (one tumbler charge = one batch nr), 3- Best Before DDMMYYYY. |
| <b>Vacuum packed</b>                | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO   |

### SECONDARY PACKAGING

|                                       |   |
|---------------------------------------|---|
| <b>Type</b>                           | Carton box  |
| <b>Weight / dimensions</b>            | 650g tare, dimensions 455 x 357 x 180 mm  |
| <b>Secondary packaging net weight</b> | 8.8kg   |
| <b>Number of primary packaging</b>    | 4   |
| <b>Number of product labels</b>       | preprinted carton   |
| <b>Number of client's labels</b>      | none  |
| <b>Code system</b>                    | Product code, product name, quantity aa kg x bb bags (aa = weight per bag - bb = number of bags per carton), net weight ccc kg, lot nr PPYYXXX-ZZ => PP is factory nt (32) - YY = Thai calendar year - XXX = julian date code - ZZ = batch nr of that day (one tumbler charge = one batch nr), best before DDMMYYYY, storage instruction, ingredients list, cooking instructions, produced by, imported by. |

### TRANSPORT PACKAGING

|  |   |
|--|---|
| <b>Pallet (Type-dimension)</b>               | 1200 x 1000 x 172 mm  |
| <b>Weight</b>                                | approx. 26kg tare   |
| <b>Number of secondary packaging/ layers</b> | n/a   |
| <b>Number of layer/ pallets</b>              | n/a   |
| <b>Total of secondary packaging/pallet</b>   | 70  |
| <b>Stretched</b>                             | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |

|   |   |                                  |
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### SHELF-LIFE AND STORAGE CONDITIONS

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

### PROCESS FLOW DIAGRAM

| Process step        | Parameter                | Limit  |
|---------------------|--------------------------|--|
| Chilled Storage     |                          |  |
| ↓                   |                          |  |
| Tumbling            |                          |  |
| ↓                   |                          |  |
| Coating             |                          |  |
| ↓                   |                          |  |
| Fryer               |                          |  |
| ↓                   |                          |  |
| CCP Cooking         | Product core temperature | Minimum 74°C (CCP)   |
| ↓                   |                          |  |
| Freezing            | Product core temperature | Maximum -18°C  |
| ↓                   |                          |  |
| Packing             |                          |  |
| ↓                   |                          |  |
| CCP Metal Detection | Test metal detector      | Ferrous 1.2mm<br>Non ferrous 1.5 mm<br>Stainless steel 2.0mm |
| ↓                   |                          |  |
| Boxing              |                          |  |
| ↓                   |                          |  |
| Cold Storage        |                          |  |

\* CCP - Critical Control Point

### PREPARATION ADVISE

Cooking instructions - cooking appliances vary. The following instructions are guidelines only. For best results deep fry from frozen.

Fryer - Heat oil to 175°C/347°F. Remove from packaging. Deep fry for 5 minutes and 30 seconds. Serve.

Oven - Pre-heat oven to 220°C/428°F. Place on a baking tray in the centre of the oven and cook for 15-20 minutes. Serve.

### ORGANOLEPTIC STANDARDS

| Attribute         | Description   |
|-------------------|---|
| <b>Appearance</b> | Fried, breaded cooked chicken breast fillets.   |
| <b>Texture</b>    | <b>Grade 5</b> - Soft, moist tender chicken. Coating is crisp straight out of the fryer but will soften on holding.<br><b>Grade 4</b> - Moderate soft, moist, tender chicken.<br><b>Grade 3</b> - Light soft, moist, tender chicken, offers resistance to chew.<br><b>Grade 2</b> - Chicken is tough.<br><b>Grade 1</b> - Chicken is very tough and difficult to chew. Coating is soft and wet straight out of the fryer. |
| <b>Flavour</b>    | <b>Grade 5</b> - Fried savoury chicken<br><b>Grade 4</b> - Moderate flavour of fried savoury chicken.<br><b>Grade 3</b> - Light flavour of fried savoury chicken<br><b>Grade 2</b> - Sour cooked chicken flavour.<br><b>Grade 1</b> - Old or rancid meat flavour. Any foreign off-flavour, e.g. fish smell.   |
| <b>Odour</b>      | <b>Grade 5</b> - Fried savoury chicken.<br><b>Grade 4</b> - Moderate aroma of fried savoury chicken.<br><b>Grade 3</b> - Light aroma of fried savoury chicken.<br><b>Grade 2</b> - Sour aroma.<br><b>Grade 1</b> - Old or rancid meat aroma.  |

**Observation:** A Grade 3 minimum is required

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## PRODUCT PHOTOGRAPH



## MICROBIOLOGICAL STANDARDS

| Test                          | Unit    | Limit      |
|-------------------------------|---------|------------|
| TVC                           | CFU/g   | 10,000     |
| Total Coliforms               | CFU/g   | 100        |
| <i>E. coli</i>                | CFU/g   | Absent (a) |
| <i>S. aureus</i>              | CFU/g   | Absent (a) |
| <i>Listeria monocytogenes</i> | in 25 g | Absent     |
| Yeast and moulds              | CFU/g   | 100        |
| <i>Salmonella sp</i>          | in 25 g | Absent     |

(a) Limit of Detection = 10 cfu/g

## PHYSICAL STANDARDS

| Parameter                          |         | Limit  |
|------------------------------------|---------|--|
| Bone                               | <= 7 mm | 2 / 60 kg  |
|                                    | > 7 mm  | 1 / 60 kg  |
|                                    | > 15m   | Zero / 60kg  |
| Foreign Body (non chicken related) |         | Zero / 30kg  |
| Piece weight                       |         | Target weight 120g. 110-130 g >= 80%, 95 - 145 g = 100%, |
| Piece thickness                    |         | Target thickness 23 mm. 20-26 mm >= 80%, 18-28 mm = 100% |

## CHEMICAL STANDARDS

| Test                                     | Unit | Target | Typical Range |
|--|------|--------|---------------|
| Moisture                                 | %    | 63.0   | 58-68         |
| Protein                                  | %    | 16.0   | 11-21         |
| Fat                                      | %    | 7.0    | 2-12          |
| Salt (calculated from chloride content)* | %    | 1.3    | 0.8-1.8       |

\* for salt calculated from sodium content, please see Nutritional standards.

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## NUTRITIONAL TABLE

| Average results per 100 g           |      |       | Remarks |
|-------------------------------------|------|-------|---------|
| Energy                              | 802  | kJ    |         |
| Energy                              | 191  | kcal  |         |
| Fat                                 | 9.0  | grams |         |
| of which saturates                  | 3.8  | grams |         |
| of which mono unsaturates           | 3.9  | grams |         |
| of which poly unsaturates           | 1.2  | grams |         |
| Carbohydrates                       | 12.0 | grams |         |
| of which sugars                     | 0.0  | grams |         |
| Fibre                               | <0.5 | grams |         |
| Protein                             | 16.0 | grams |         |
| Salt (calculated from sodium x 2.5) | 2.00 | grams |         |

To be confirmed after 3rd production.

## ALLERGEN INFORMATION

**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, Wheat Gluten  |
| Wheat  | X       |        | Wheat Flour, Wheat Gluten  |
| Rye  |         | X      |  |
| Oats   |         | X      |  |
| Barley   |         | X      |  |
| Spelt  |         | X      |  |
| Kamut  |         | X      |  |
| Crustaceans/Shellfish and derivatives  |         | X      |  |
| Eggs and derivatives   |         | X      |  |
| Fish and derivatives   |         | X      |  |
| Peanuts and derivatives  |         | X      |  |
| Soybeans and derivatives   |         | X      |  |
| Milk and derivatives (including lactose)   |         | X      |  |
| Nuts and derivatives   |         | X      |  |
| Celery, celeriac and derivatives   |         | X      |  |
| Mustard and derivatives  |         | X      |  |
| Sesame seeds and derivatives   |         | X      |  |
| Lupin and derivatives  |         | X      |  |
| Molluscs and derivatives   |         | X      |  |
| Sulphur Dioxide and Sulphites - if present, concentration mg/kg or mg/l as SO <sub>2</sub> | X       |        | <1ppm carryover and naturally occurring. Does not require labelling under European Directive 2003/89/EC as amount is less than 10ppm limit |

## SUITABLE FOR INFORMATION

| Is the product suitable for? | Yes / No | Ingredient name | Country of origin      |
|------------------------------|----------|-----------------|------------------------|
| Vegetarians                  | NO       | Chicken meat    | Thailand               |
| Vegans                       | NO       | Chicken meat    | Thailand               |
| Lactose Intolerants          | YES      |                 |                        |
| Coeliac                      | NO       | Wheat flour     | USA, Canada, Australia |
|                              |          | Wheat gluten    | France                 |
| Halal                        | YES      |                 |                        |
| Kosher                       | NO       |                 |                        |

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### INTOLERANCE INFORMATION

| Is the product free from?  | Yes / No | Ingredient name   | Country of origin  |
|----------------------------|----------|---|--|
| Added Salt                 | NO       | Sodium chloride   | Thailand, Australia  |
| Antioxidants BHA/BHT       | YES      |   |  |
| Artificial Additives       | NO       | E535 (carry over in salt in yeast extract)<br>E500i<br>E500ii<br>E331iii<br>E450i<br>E471 (carry over in spice extract) | UK, Germany, Netherlands<br>China<br>China, Australia<br>China<br>China, Thailand<br>India |
| Artificial Colours         | YES      |   |  |
| Artificial Flavours        | YES      |   |  |
| Artificial Sugars          | YES      |   |  |
| Azo Dyes                   | YES      |   |  |
| Benzoate                   | YES      |   |  |
| Caffeine                   | YES      |   |  |
| Carrot                     | YES      |   |  |
| Coal Tar Dyes              | YES      |   |  |
| Natural Additives          | YES      |   |  |
| Natural Colours            | YES      |   |  |
| Natural Flavours           | YES      |   |  |
| Natural Sugars             | NO       | Sugar   | Thailand   |
| Palm derivatives           | NO       | Palm Olein Oil  | Thailand   |
| Pepper                     | NO       | Black Pepper  | Thailand, Malaysia, Indonesia, Vietnam, India  |
| Preservatives              | YES      |   |  |
| Maize or Maize derivatives | NO       | Native Maize Starch   | Thailand   |
| Meat or Meat derivatives   | NO       | Chicken meat  | Thailand   |
| Monosodium Glutamate       | YES      |   |  |
| Seed or Seed derivatives   | NO       | Sunflower Oil   | India  |
| Soybean oil                | YES      |   |  |
| Yeasts and Yeasts Extracts | NO       | Yeast extract   | UK, Germany, Netherlands   |

### GM STATUS

|   |
|---|
| <p>This product has no G.M. labelling obligation according to:</p> <ul style="list-style-type: none"> <li>- Regulation (EC) 1829/2003 concerning Genetically modified food and feed and</li> <li>- Regulation (EC) 1830/2003 concerning the traceability and labeling of genetically modified organisms.</li> </ul> |
|---|

### IRRADIATION

|  |
|--|
| <p>This product and its ingredients have no irradiated labelling obligation according to:</p> <ul style="list-style-type: none"> <li>- Directive (EC) 1999/2 concerning foods and food ingredients treated with ionising radiation.</li> </ul> |
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**REJECTION/ACCEPTANCE ON ARRIVAL AT THE CUSTOMER**

Product failing to meet the requirements detailed in this specification on arrival at the Customer will be rejected only after further discussions with the supplier.

**PRODUCT/PRODUCT SPECIFICATION**

This specification and all information contained within it:

- constitutes confidential information of our company. As such it is not to be disclosed to any third party in any event without the prior written consent of the company;
- has been prepared in good faith by the company and was accurate at the date of issue.
- the customer acknowledges that it has been given the opportunity to review and approve its contents, which will be deemed to be accepted and agreed unless express written notice to the contrary is served upon the company 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 the company and the customer.

**DOCUMENT CONTROL**

| Date       | Version | Responsible   |
|------------|---------|---------------|
| 01/06/2015 | 4       | Mariana Alves |
| 02/07/2015 | 5       | Mariana Alves |
| 14/07/2015 | 6       | Mariana Alves |
|            |         |               |
|            |         |               |
|            |         |               |
|            |         |               |
|            |         |               |
|            |         |               |