



## CONFIDENTIAL PRODUCT SPECIFICATION

<b>APPROVED BY</b>	M. Tait	<b>ISSUE DATE:</b>	28.11.2014
<b>REVISION No</b>	004	<b>PREPARED BY:</b>	D. Lala

<b>PRODUCT</b>	Un calibrated chicken fillets – Chilled
<b>EC NO.</b>	UK EB 015 P
<b>THIRD PARTY APPROVAL</b>	European Food Safety Inspection Service, Grade A site
<b>SUPPLIER NAME AND ADDRESS</b>	Fenton Barns (Scotland) Limited Fenton Barns North Berwick East Lothian EH39 5AQ
<b>FENTON BARNS TECHNICAL CONTACT EMAIL</b>	Margaret Tait, Technical Manager <a href="mailto:margaret.tait@fentonbarns.net">margaret.tait@fentonbarns.net</a>
<b>DESCRIPTION OF PRODUCT</b>	<i>Cooked chicken fillet</i> <i>Cooked Chicken with added Tapioca Starch</i>
<b>COUNTRY OF ORIGIN – FINISHED PRODUCT</b>	Scotland, United Kingdom
<b>PRODUCT LIFE (MINIMUM) FROM DAY OF DESPATCH</b>	28 Days
<b>FROM OPENING</b>	3 Days
<b>STORAGE CONDITIONS</b>	Stored between 0 - 5°C
<b>PACK SIZE</b>	2.5kg or 1.25kg

**INGREDIENT DECLARATION:**

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Chicken breast\*, Potato Starch, Modified Tapioca Starch, Salt, Sugar, **Soya Protein**, Dextrose, Hydrolysed **Soya Protein**, Onion, Garlic, Stabilizers (E450, E451, E452, E262), Lysine, Glucose Syrup, Salt Compound (Salt, E331, E500), Antioxidant (E300, E301)

\*Made with 105g raw chicken meat per 100g finished product.

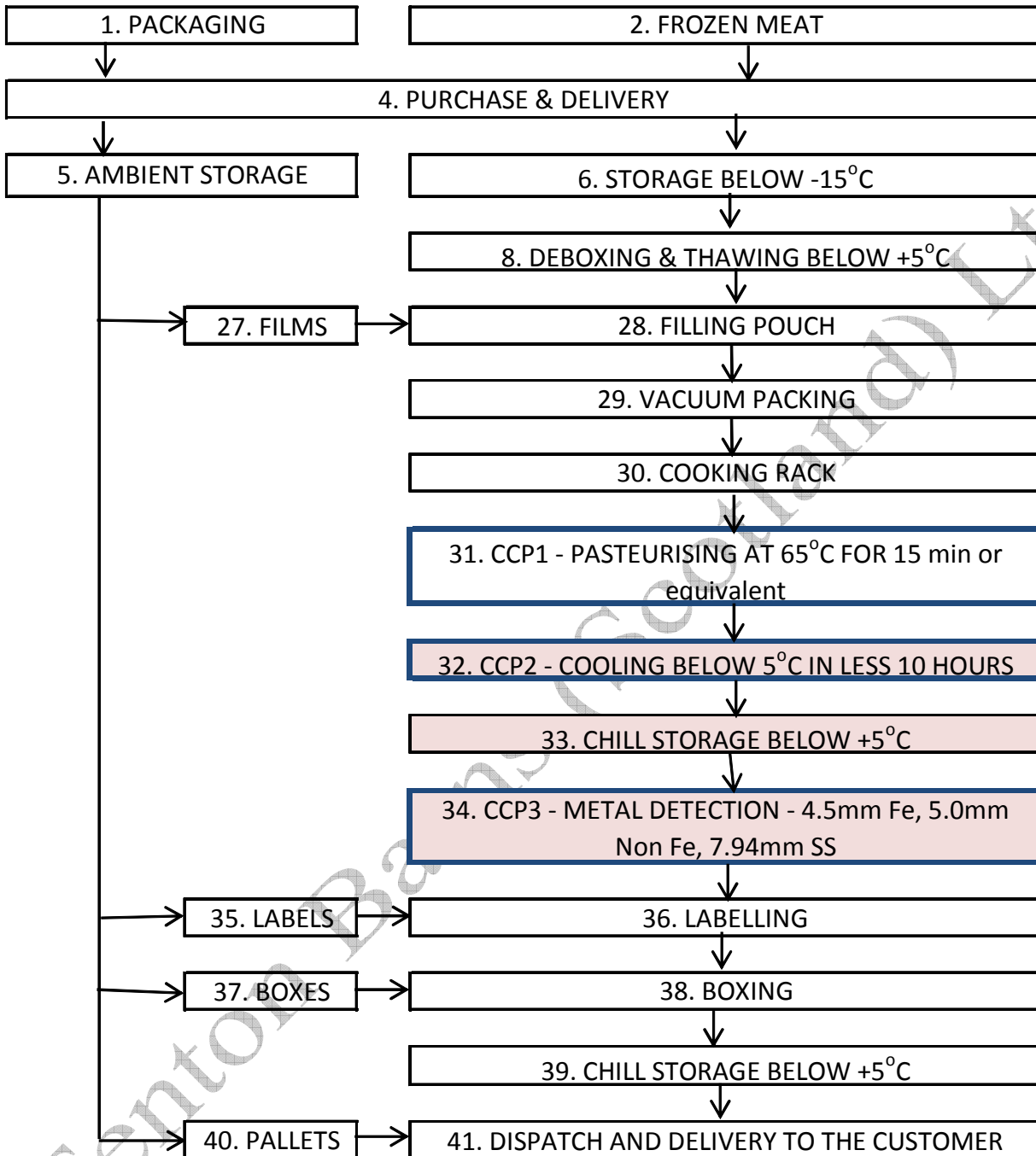
For Allergens see ingredients in **bold**.

Meat origin: South America (Brazil usually), Thailand, EU

NUTRITIONAL INFORMATION

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Typical Values per 100 grams as sold	
Energy	462Kj / 110Kcal
Fat	2.0g
Of which saturates	0.6g
Carbohydrate	2.0g
Sugar	1.2g
Fibre	1.0g
Protein	21.0g
Salt	1.55g

# Food Safety HACCP Flow Diagram – Cooked meats



**FINISHED PRODUCT QUALITY ASSURANCE PROCEDURES:**

Process stage Quality variable	Frequency	Tolerance standard	Action Taken (if out of spec)
Raw material quality	Every delivery	As per raw material specification	Reject on delivery
Butchery Check	Hourly	Free from bone, gristle, and excess fat.	Either reject or further butchery
Injection gains	Start, middle and end of batch	As per specification	Re-work product
Weight checks	Hourly	As per declared weight	Re- pack
Product quality	Hourly	As per specification	Reject or re-work product
Metal detection	Every pack	As per procedure	Reject pack
Label check	Hourly	As per specification	Re-label
Cooking	Every cook	> 70 °C for 2 min (or equivalent)	Cooking continued.
Cooling	Every cook	Product must cool from cooking temperature to less than 5°C in 10 hours for non nitrite products, 12.5 hours for nitrite products	Product to be reworked or down graded

**Name of external laboratory used**

**For microbiological and chemical analysis:** Ashwood UK Limited

**Accreditation scheme the laboratory belongs to:** UKAS testing registered in England no 4648854

## FINISHED PRODUCT SPECIFICATION

### MICROBIOLOGICAL STANDARDS

TEST	TARGET	UNSATISFACTORY	FREQUENCY
Total Viable count cfu/g	< 100	> 10'000	4-6 weeks
E. coli cfu/g	< 10	> 50	4-6 weeks
S. aureus cfu/g	< 10	> 50	4-6 weeks
Salmonella /25g	Not detected	Detected	4-6 weeks
Listeria spp /25g	Not detected	Detected	4-6 weeks
Enterobacteriaceae cfu/g	< 10	> 100	4-6 weeks

### NUTRITIONAL INFORMATION g/100g

ANALYSIS	TYPICAL VALUES/100g	METHOD OF ANALYSIS BASED ON
Energy (Kj)	462	Meat Products regulations
Energy (Kcals)	110	Meat Products regulations
Protein (g)	21.0	BS4401-2:1980; ISO937:1978
Carbohydrates (g)	2.0	Meat Products regulations – By difference
of which Sugar (g)	1.2	
Fat (g)	2.0	BS4401-5:1996; ISO1444:1996
of which Saturates (g)	0.6	
Sodium (g)	0.62	
Salt (g)	1.55	
Dietary Fibre (g)	1.0	AOAC
Moisture (g)	70	BS4401-3:1997; ISO1442:1997
Monounsaturated (g)	1.0	
Polyunsaturated (g)	0.5	
Ash (g)	2.7	BS4401-1:1998; ISO936:1998

#### **Appearance:**

Appearance of cooked, diced chicken breast, in a polyethylene casing. Product consistent in size, shape and general appearance. Creamy / white cut face.

#### **Flavour:**

Flavour typical of cooked chicken, without obvious saltiness or overriding flavours.

#### **Aroma:**

Aroma of cooked chicken.

#### **Texture:**

Succulent, firm to the bite, but not rubbery.

	TARGET
Breast size /g	155-168

**ALLOWABLE DEFECTS**

DEFECT	TARGET	ACCEPTABLE
Bone	None	1/1000Kg
Bruising/Bloodspots	None	1/1000Kg
Foreign Bodies	None	None

**FOOD ALLERGEN / INTOLERANCE / ADDITIVES INFORMATION**

Product Free From Category	Yes	No	Product Free From Category	Yes	No
Nuts- <i>see below for definition of nuts</i>	✓		Aspartame	✓	
Milk and Milk Derivatives	✓		Artificial Preservatives		✓
Animal Fat Other Than Milk Protein		✓	Artificial Colours	✓	
All Bovine Products	✓		Artificial Flavourings	✓	
All Animal Products and By products		✓	Artificial Sweeteners	✓	
Cereals containing Gluten	✓		All Additives		✓
Egg and Egg Derivative	✓		Lactose	✓	
AZO Colour	✓		Galactose and Galactosides	✓	
Coal Tar Dyes	✓		Sucrose	✓	
BHA/ BHT	✓		Caramel	✓	
Benzoates	✓		Suitable for Vegetarians		✓
Gelatine	✓		Suitable for Vegans		✓
MSG, Glutamates	✓		Suitable for Coeliacs	✓	
Soya, Soya Oil and Soya Derivatives		✓	Celery / Celeriac and derivatives thereof	✓	
Sulphur Dioxide and Sulphites	✓		Sesame Seeds	✓	
Wheat and Wheat Derivatives thereof	✓		Mustard Seeds	✓	
Maize and Maize derivatives thereof		✓	Mustard products and derivatives thereof	✓	
Enzyme based improvers	✓				
Cocoa and derivatives thereof	✓				
Crustaceans and derivatives thereof	✓				
Molluscs and derivatives thereof	✓				
Wheat derived HVP	✓				
Spices	✓				
Stock / Bouillon cubes, powders, liquids	✓				
HVP / TVP	✓				
Lupin	✓				

**ALLERGENS**

To the best of our knowledge this product is free from;

**Celery and derivatives thereof**  
**Egg and derivatives thereof**  
**Sesame Seeds and derivatives thereof**  
**Mustard and derivatives thereof**  
**Gluten and derivatives thereof**  
**Molluscs and derivatives thereof**  
**Sulphite at concentration of at least 10mg/kg**

**Milk and derivatives thereof**  
**Nuts/Peanuts and derivatives thereof**  
**Fish & Shellfish**  
  
**Lupin and derivatives thereof**  
**Crustaceans and derivatives thereof**

**This product contains: Soya and derivatives thereof**

**GM TECHNOLOGY**

1. I declare that the supplied product is not and does not contain any ingredients which are subject to GM issues.

Yes	No
<input checked="" type="checkbox"/>	<input type="checkbox"/>

2. I declare that the supplied product is or contains ingredients, which are subject to GM issues but from an identity preserved (I.P) source.

Yes	No
<input type="checkbox"/>	<input checked="" type="checkbox"/>

If YES is each I.P source accredited.

Yes	No
<input type="checkbox"/>	<input type="checkbox"/>

3. I declare that the supplied product is or contains ingredients which are subject to GM issues, not from an identity preserved source, but which have tested as PCR negative.

Yes	No
<input type="checkbox"/>	<input checked="" type="checkbox"/>

4. I declare that the supplied product is. Or contains ingredients which are subject to GM issues, not from an identity preserved source, not supported by PCR negative testing and therefore may be, may contain, or may be produced from a genetically modified variety or strain.

Yes	No
<input type="checkbox"/>	<input checked="" type="checkbox"/>

5. I declare that the supplied product is, or contains ingredients, which are subject to GM issues, which are, produced using an enzyme derived from a genetically modified organism.

Yes	No
<input type="checkbox"/>	<input checked="" type="checkbox"/>

6. Does the site that manufactures the product to be supplied use any GM material for other product.

Yes	No
<input type="checkbox"/>	<input checked="" type="checkbox"/>

**PRODUCT BATCH CODING:**

Format : 1234567CF1  
Interpretation : 1234567 batch code, CF1 Product code  
Best Before : dd/mm/yy

**PACKAGING / PALLET CONFIGURATION:**

Material	Dimensions (mm)	Weight (g)	Gauge
PE / PA Casing	TOP90 BOTTOM 140	16 12	Top Film – 90µm Base Film – 140 µm
Cardboard Case 4 per box (2.5kg) 8 per box (1.25kg)	432*138*238mm	235	C146
Label	69*81mm	0.01	Thermal top coated, spot varnished.

Cases per pallet	Cases per layer	Layers per pallet
80	10	8

**WARRANTY**

It is warranted that:

The foodstuff, packaging and label, conforms to all relevant E.C. Legal Requirements.

**SPECIFICATION AND WARRANTY AGREED**

**FOR FENTON BARNS (SCOTLAND) LIMITED:**

NAME: **Margaret Tait**

POSITION: **Technical Manager**

SIGNATURE: *M Tait*

DATE: **28.11.2014**

**FOR CUSTOMERS USE:**

NAME: \_\_\_\_\_ POSITION: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_