	PRODUCT SPECIFICATION			
	ARTICLE NO: 1026151	CREATED BY SUPPLIER 140922	REVISION QA 170125	Page 1 of 5
	Battered chicken chunks, 18 g - IQF			

## 1. – SUPPLIER

Name : House Of Foods A/S

Telephone no./ email :  Denmark A/S +45 (0) 963 125 00 / [sales@houseoffoods.com](mailto:sales@houseoffoods.com)

 : Sweden AB +46 (0) 706 815 158 / [sales@houseoffoods.com](mailto:sales@houseoffoods.com)

 : The Netherlands BV +31 (0) 622 863 065 / [sales@houseoffoods.com](mailto:sales@houseoffoods.com)

 : Finland OY +35 (0) 804 003 606 01 / [sales@houseoffoods.com](mailto:sales@houseoffoods.com)

Website : [www.houseoffoods.com](http://www.houseoffoods.com)

## 2. – ARTICLE

Product name + weight interval : Battered chicken chunks, 18 g – IQF

Weight interval: 13-23 g ≥ 70% / 10-28 g = 100%

Country of origin : Thailand

Health mark : TH 192


Halal : YES

Keyhole : NO

Fully Cooked : YES

### Photograph of product



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### 3. – FINISHED PRODUCT QUALITY

The meat is being sourced from birds that have been slaughtered and processed in accordance with national and EC regulations.

#### 3.1 – PHYSICAL CRITERIA

The product meets the following minimum requirements:

- clean, free from any visible foreign matter, dirt or blood;
- free of any foreign smell;
- free of visible bloodstains;
- free of bones\*/free of protruding broken bones
- there shall be no traces of prior freezing.

\* Although every effort has been taken to remove all bones, some small parts may remain

#### Process related contamination

The product is free from:

- Hair/ plastic/ label/ paper/ wood/ textile/ polystyrene/ paint...
- Glass/ metal/ hard plastic/ fat/ chemicals


#### 3.2 – ORGANOLEPTIC PARAMETERS

Appearance	Golden brown crust, round oval shape chicken part
Colour	Golden brown outer, creamy off white meat. Absentness of 'pinking' in the core
Flavour	Typical for fried battered chicken meat, slightly oil and salted taste No foreign or "off" flavours.
Texture	Crispy crust, naturally fibrous, tender, moist meat

#### 3.3 – MICROBIOLOGICAL PRODUCT CRITERIA

Micro organisms	Target (m)	Reject (M)
Total Viable Count (cfu/ g)	<1.0x10 <sup>4</sup>	>1.0x10 <sup>5</sup>
Total Coliforms (cfu/ g)	<100	>500
E. coli (org/ 0.1g)	Not detected	n.d/ 1.0g
St. aureus (cfu/ 0.1g)	<10	>100
Salmonella (org in 25g)	Not detected	Present
Listeria monocytogenes*	Not detected/ 25g	> 100 cfu/g

Thailand standard microbiological test, \*EU 2073/2005 – Annex I, 1.3

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#### 4. – INGREDIENT DECLARATION & NUTRITIONAL DECLARATION

<b>Ingredient declaration</b>
Ingredient(s): Chicken breast fillet (75%), water, frying oil (fully refined soybean oil), starch, salt, dextrose, coating [flour ( <b>WHEAT</b> , rice), modified starch, starch, salt, stabilizer (E450, E500), dextrose, yeast extract]
Product contains no genetically modified organisms

**ALLERGENS MUST BE WRITTEN IN BOLD AND IN CAPITAL LETTERS**

REGULATION (EU) No 1169/2011 ANNEX II,

<b>Nutritional values per 100 g</b>	
Energy kJ/kcal	652 / 155
Fat	3.7
- of which saturated fat	1.6
Carbohydrate	7.6
- of which sugar	0.2
Dietary fibre	1.1
Protein	22.7
Salt	1.0

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## 5. – PACKING / LABELLING



### 5.1 – PACKING

Criteria	Bag	Outer packing	Pallet
Material	LLDPE	Cardboard	Wood
Colour	Transparent + Gold metallic colour	White	Euro pallet
Dimension (LxWxH)	375 x 520 mm 350 x 500 x 70 mm	266 x 395 x 160 mm	1200 x 800 x 2160 mm
Declared pack weight + tara	2.5 kg	2 x 2.5 kg = 5 kg	Net weight: 540 kg Gross weight: 645.6 kg
Units	N/a	2 bags	108 cartons (2 x 6 layers of 9 cartons )
EAN number	5706813026149	5706813026156	5712861026154


\* The used packing materials, which are in direct food contact, are food grade approved.

### 5.2 – STORAGE

Condition	Storage temperature	Shelf life
Frozen	< -18°C	Production + 18 months
Shelf life after de freezing: 3 days, stored at a temperature ≤ +4°C		

### 5.3 – LABELLING

Labelling – Bag	Labelling – Outer Carton
Each bag has a label that reads: <ul style="list-style-type: none"> <li>- Product name</li> <li>- Lot number</li> <li>- Product weight / dimension</li> <li>- Net weight</li> <li>- Production date / Frozen on</li> <li>- Best before date</li> <li>- Ingredient declaration</li> <li>- Allergens</li> <li>- Nutritionals</li> <li>- Country of origin</li> <li>- Storage condition</li> <li>- Health mark</li> <li>- Manner of preparation</li> <li>- Supplier details</li> </ul>	Each box has a label stating: <ul style="list-style-type: none"> <li>- Product name</li> <li>- Product code</li> <li>- Lot number</li> <li>- Product weight / dimension</li> <li>- Net weight</li> <li>- Production date</li> <li>- Best before date</li> <li>- Storage condition</li> <li>- Health mark</li> <li>- Manner of preparation</li> <li>- Supplier details</li> </ul>
Languages: GB, DK, SE, FI, NL, FR, ES	






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#### 6. – ALLERGEN INFORMATION

Item	Contains in ingredients (YES/NO)	Traces of
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	YES	
- Crustaceans and products thereof	NO	
- Eggs and products thereof	NO	
- Fish and products thereof	NO	
- Peanuts and products thereof	NO	
- Soybeans and products thereof	NO	
- Milk and products thereof (including lactose)	NO	
- Nuts and products thereof	NO	
- Celery and products thereof	NO	
- Mustard and products thereof	NO	
- Sesame seeds and products thereof	NO	
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .	NO	
- Lupin and products thereof	NO	
- Molluscs and products thereof	NO	

#### 7. – COOKING INSTRUCTION

Defrost product before cooking.

Oven	Microwave	Pan	Barbeque	Deep fryer
				
<b>Time</b>				
210°C 12 min.	-	8 min.	-	2 min.

#### 8. – AUTORIZATION

Authorization	House Of Foods	Supplier
Name	PEH	
Department	QA	
Date	170125	
"Please sign and return this specification within 10 working days, if we do not receive a signed copy within this period, we will assume the specification is deemed acceptable."		