



H. Smith Food Group plc

TECHNICAL SPECIFICATION

**Delightful 12mm Steam Cooked
Diced Chicken**

HS Product Code : DD12

Spec Version : 1

Issue Date : 12/02/25

Issued By : HSFG

Review Date : 11/02/28

Spec Reference : DD12001

Producer Details

Company Name :	H. Smith Food Group plc	Country of origin :	Thailand
Address :	24 Easter Industrial Park Ferry Lane South, Rainham, RM13 9BP	Factory Number :	TH06
Email :	enquiries@hsmithplc.com		
Telephone :	01708 878 888		
Technical Manager	Tijo George	Contact :	tijo@hsmithplc.com
Factory Accreditations :	BRC Halal		

Ingredients Declaration (as on label)

Chicken (99%), Salt

Product Summary

Legal name / product description :	Steam fully cooked chicken breast diced 12mm individually quick frozen.
Declared case weight :	10.0Kg
Declared bag weight :	2.5Kg

Product Photograph





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Product Quality Standards

Product Calibration :	Target weight :	12mm
	Inner range :	3-18mm
	Outer range :	

Sensory Parameters (for product as sold) :

	Target	Reject
Appearance :	Characteristic of cooked chicken breast diced	
Colour :	White/ creamy steam cooked breast	Burnt or pink, under cooked dices
Aroma :	Characteristic of cooked chicken	Any off aroma
Flavour :	Characteristic of cooked chicken with salt	Any off flavour
Texture :	Moist and Succulent with a pleasing meaty bite	Too hard, chewy and dry

Packaging Specification - Inner Box / Bag



Packaging Specification - Label

Delightful STEAM COOKED SBB DICED 12 MM

Ingredients: Chicken breast meat (99%), Salt

Storage instructions: Keep frozen at -18°C or below. Once defrosted, store in chilled condition at < 4°C and use within 3 days. Do not refreeze once defrosted.

Cooking instructions: Reheat from frozen. Microwave: place 5-6 pieces of the frozen product on a plate at 750W for 1-2 minutes, or until product is piping hot before serving

Packed for: H. Smith Food Group plc, 24 Easter Industrial Park Ferry Lane South, Rainham, Essex RM13 9BP, United Kingdom

Production date/Frozen on: **15.01.23**
 Best before date: **15.07.24**
 Lot No.: **0666015-01**

Nutrition declaration	Per 100 g
Energy	536 kJ / 126 kcal
Fat	0.7 g
of which saturates	0.2 g
Carbohydrate	1.1 g
of which sugar	0 g
Protein	29 g
Salt	0.43 g


 5 060114 948358
 Country of origin: Thailand

NET WEIGHT : 2.5 KGS e

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Packaging Specification - Outer Carton



Packaging Specification

Outer Packaging		Inner Packaging	
Description :	Corrugated Cardboard box.	Description :	Polyethene bag
Colour :	White	Colour :	Blue bag.
Material :	Paper	Material :	Polyethene bag
Weight :	465 +/-15g	Weight :	19g
Ext. Dimensions (LxWxH) :	388 x 288 x 205mm	Ext. Dimensions (LxH) :	410 x 270mm
Closure :	Tape	Closure :	Heat sealed
		Gauge / thickness :	

Traceability Coding / Format

Outer barcode :	5060114948365	Inner barcode :	5060114948358
Production date :	DD/MM/YY	Best before date :	DD/MM/YY
Batch / lot No :	06AABBB-CC		

Pallet Configuration

Bag weight :	2.5Kg
Bags per case :	4
Cases per layer :	10
Layers per pallet :	7
Cases per pallet :	70
Height of pallet (including wood pallet) :	1.7

Recycling

Is primary packaging recyclable	Yes	Is the packaging made up from more than 30% recycled material	Yes
Is secondary packaging recyclable	Yes		



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Storage Conditions		Shelf Life	
Frozen / Ambient / Chill :	Frozen	Shelf life from production date :	18 months
Storage temperature °C :	< -18°C	Minimum shelf life on delivery to H. Smith :	12 months
Storage temp once defrosted °C :	Chill < 4°C		

Keep frozen at -18°C or below. Do not re-freeze once defrosted.

Product Defects : All products to be free from extraneous foreign matter			
Parameter	Limits	Parameter	Limits
Hard bone > 5mm	Nil	Cartilage > 5mm	Nil
Hard bone < 5mm	1 per 250kg	Cartilage < or equal too 5mm	5 per 250kg
Soft bone > 5mm	Nil	Blood spots < or equal to 3mm	3 per 250kg
Soft bone <5mm	1 per 250kg	Bruising < or equal to 3mm	3 per 250kg
Feathers	Nil	Freezer burn	Nil

Intolerance Information	Product Contains		Allergen Free Site	
	Yes / No	Yes / No	Comments	
Peanuts / peanut products	No	Yes		
Nuts / nut products	No	Yes		
Sesame / sesame products	No	Yes		
Fish / fish products	No	Yes		
Molluscs	No	Yes		
Crustaceans	No	Yes		
Egg / egg products	No	No		
Milk / dairy products (including lactose)	No	No		
Soya / soya products	No	No		
Cereals containing gluten and products thereof	No	No		
Mustard / mustard products	No	No		
Celery / celery products (including celeriac)	No	No		
Lupin / lupin products	No	Yes		
Sulphites (> 10mg/kg SO ₂ from E220 to E228)	No	No		
Preservatives	No			
Benzoates (> 1mg/kg from E210 to E219)	No		This Product is Suitable For	
Flavourings	No			Yes / No
Maize / maize products	No		Vegetarian diet	No
Yeast / yeast derivatives	No		Vegan diet	No
Hydrolysed vegetable protein (HVP)	No		Coeliacs	Yes
Beef / bovine products	No		Halal	Yes
Pork / porcine products	No			
Lamb / ovine products	No		Bird Feed Regimes (if applicable)	
Game / game products	No			Yes / No
Poultry / poultry products (except eggs)	Yes		GMO Free	Yes
Mechanically separated / recovered meat	No		Fish protein free	Yes
GMO	No		Mamalian / avian	Yes
Any novel food ingredients	No		protein and fat free	



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Nutrition Information

Typical Values	Per 100g (as sold)	Analytical / theoretical
Energy (kJ)	536	Analytical
Energy (kcal)	126	Analytical
Protein [N x 6.25] (g)	29	Analytical
Available carbohydrate (g)	1.1	Analytical
of which sugars (g)	0	Analytical
Fat (g)	0.7	Analytical
of which saturates (g)	0.2	Analytical
Dietary fibre (g)	0	Analytical
Sodium (g)	0.2	Analytical
Salt equivalent [Na x 2.5] (g)	0.43	Analytical

Irradiation

Has this product undergone an ironising or irradiation treatment?	No
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Microbiological Standard

Test	Target	Maximum Acceptable	Reject	Frequency
Aerobic colony count (ACC), 30°C	< 1 X 10 ³ cfu/g	1 x 10 ³ - 1 x 10 ⁵ cfu/g	>1 x 10 ⁵ cfu/g	Every batch
Coliforms	<100 cfu/g	10-500	>500g	Every batch
Enterobacteriaceae	<100	500	1000	Every batch
Escherichia coli	Absent	Absent	Present	Every batch
Staphylococcus aureus	Absent	Absent	Present	Every batch
Salmonella species	Absent	Absent	Present	Every batch
Listeria species	Absent in 25g	Absent	Present	Every batch
Listeria monocytogenes	Absent in 25g	Absent	Present	Every batch

Cooking / Reheating Instructions

Oven Bake	
Air fry	N/A
Deep fry	N/A
Microwave	Allow diced chicken to thaw. Set the microwave power to 750w, and reheat for 1-2 min.
RTE	Yes

