



TECHNICAL SPECIFICATION

Steam Cooked Chicken Breast Uncalibrated

Product code : DSUF

Spec Version : 1

Issue Date : 30/04/24

Issued By : HSFG

Review Date : 29/04/27

Spec Reference : DSUF 001

Legal name / Description: Steam cooked, skinless, boneless chicken breast fillet uncalibrated IQF . This product is fully cooked and ready to eat once fully defrosted.

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 Fully BRCGS certified factory and supply chain
Email :	enquiries@hsmithplc.com		
Telephone :	01708 878 888		

Ingredients Declaration (as on label)

Chicken (99%), salt

Product Summary

Declared case weight :	Min 10.0kg	Shelf life : 18 months
Declared bag weight :	Min 2.5kg	If kept at -18°C
Individual piece calibration :	Weight: Uncalibrated Width: N/a Length: N/a Height/Depth: N/a	

Product Photograph



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Product Composition ('Mixing Bowl Stage')

Component	Quantity	% in mixing bowl
Chicken	100	83.3
Brine	20	16.7
	120	100.00

Brine

Ingredient	% in mixing bowl	% in tumbled meat
Water	97.0	19.4
Salt	3.0	.6
	100	20.0

Process Flow

CCP / CP	Step No	Process Step	Target / tolerance
		Raw material receipt	SBB 140g (Core temp 0-4degC)
		Tumbling	Marinade by addition.
		Holding / Resting	@ 0-4 deg C for 0-8 hours
CCP-1		Steam cooking	Core temp > 72.5 deg , holding time 1 minute.
		IQF freezing	Product core temp ≤ -18deg
		Primary packing	2.5kg per bags
CCP-2		Metal detection	Fe 1.5mm, Non Fe 2.0mm, Sus 2.5mm
		Secondary packing	4x 2.5kg bags/ Carton
		Cold storage	< -18°C or below.

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		Spec Reference : DS5 001

Product Quality Standards

Sensory Parameters (for product as sold) :

Appearance :	Characteristic of cooked natural chicken breast fillet.
Colour :	White/ creamy colour of steam cooked chicken breast
Aroma :	No taints or off odours.
Flavour :	Characteristic of cooked chicken flavour with slight hint of salt.
Texture :	Good texture with soft mouth feel.

Packaging Specification - Inner Bag



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Packaging Specification - Outer Carton



Packaging Specification

Outer Packaging		Inner Packaging	
Description :	Cardboard box	Description :	Polythene bag
Colour :	White	Colour :	Blue bag.
Material :	Corrugated Cardboard	Material :	LDPE
Weight :	520 +/-20 g	Weight :	19.7+/-2g
Ext. Dimensions (LxWxD) :	388 x 288 x 235mm	Ext. Dimensions (L x Wx D) :	410 x 290 x 180 mm
Closure :	Tape Transparent	Closure :	Heat seal
Palletisation :	4 way entry, 1000 x 1200 mm	Gauge / thickness :	0.1 mm

Traceability Coding / Format

Outer barcode :	5060114948747	Inner barcode :	5060114948730
Production date :	DD/MM/YY	Best before date :	DD/MM/YY
Batch / lot No :	YYMMDDXX		

Pack Configuration

Bag weight :	2.5kg
Bags per case :	4bags per case
Cases per layer :	10
Layers per pallet :	7
Cases per pallet :	70

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Storage Conditions		Shelf Life	
Frozen / Ambient / Chill :	Frozen	Minimum shelf life at manufacture :	18 months
Storage temperature °C :	< -18°C	Minimum shelf life on delivery to H. Smith :	14 months
Storage temp once defrosted °C :	Chill < 4°C	Maximum shelf life once defrosted :	72 hours

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 > 7mm	Nil	Feathers	Nil
Soft bone > 7mm	Nil	Blood spots < 10mm	2 max of 10kgs
Cartilage > 12mm	Nil	Bruising < 10mm	2 max of 10kgs
Cartilage 5-12mm	3 max of 100kgs	Freezer burn	Nil

Intolerance Information	Product Contains	Allergen Free Site	
		Yes / No	Comments
Peanuts / peanut products	No	Yes	
Nuts / nut products	No	Yes	
Sesame / sesame products	No	Yes	
Fish / fish products	No	Yes	
Shellfish / shellfish products	No	Yes	
Egg / egg products	No	No	Used for Japanese products
Milk / dairy products (including lactose)	No	No	Coating ingredients
Soya / soya products	No	No	Soy sauce
Cereals containing gluten and products thereof	No	No	Coatings
Mustard / mustard products	No	No	
Celery / celery products (including celeriac)	No	No	Coatings
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)	559	Analytical
Energy (kcal)	132	Analytical
Protein [N x 6.25] (g)	30.0	Analytical
Available carbohydrate (g)	1.7	Analytical
of which sugars (g)	0	Analytical
Fat (g)	0.6	Analytical
of which saturates (g)	0.2	Analytical
Dietary fibre (g)	0.0	Analytical
Sodium (g)	0.20	Analytical
Salt equivalent [Na x 2.5] (g)	0.42	Analytical

Chemical Standard

Test	Target	Tolerance	Frequency
Water			Every production day
Fat			Every production day
Protein			Every production day

Microbiological Standard

Test	Target	Maximum Acceptable	Reject	Frequency
Aerobic colony count (ACC), 30°C	$\leq 1 \times 10^3$ cfu/g	$1 \times 10^3 - 1 \times 10^5$ cfu/g	$> 1 \times 10^5$ cfu/g	Every batch
Coliforms	< 10 MPN/g	≤ 100	> 500 cfu/g	Every batch
Escherichia coli	< 10		Present	Every batch
Staphylococcus aureus	Absent		Present	Every batch
Salmonella species	Absent		Present	Every batch
Listeria species	Absent		Present	Every batch
Listeria monocytogenes	Absent		Present	Every batch

Supplier Warranty

We confirm that the information provided on this technical specification is correct at the time of approval, and no alterations will be made without prior written authorisation from H. Smith Food Group plc. The product (i.e. the foodstuff, label and packaging) herein described will not deviate from this specification. No amendments or substitutions to the raw materials, formulations, processes, procedures, labelling or packaging will be made without prior written authorisation from H. Smith Food Group plc. All products supplied will fully comply with all relevant EC and UK legislation, and will be in accordance with H. Smith Food Group plc policies and code of practice

H. Smith Food Group plc - Technical team

Date : 30/04/2024