

COOKED POULTRY SPECIFICATION
STEAM COOKED CHICKEN BREAST – 10mm STRIP
PRODUCT CODE: GFN0021

DESCRIPTION

Natural steam cooked chicken breast strips, individually frozen and tumbled in a brine solution. Free from bones, gristle and fines. The product is rectangular in appearance, approximately 10mm wide by natural length as cut from the fillet.

PACK

The product is packed into food grade heat sealed blue polythene bags of 2.5kg; these are packed 4 per outer case.

Labelling: Bag: Product Description
 Batch Code
 Production Date
 Best Before Date
 Weight
 Ingredients

Outer: Product Description
 Product Code
 Weight
 Date of Production
 Best Before Date
 Suppliers Details
 EC Health Mark

COUNTRY OF ORIGIN

Thailand (TH 200)

INGREDIENTS

Chicken Breast Meat (99%), Salt

RAW MATERIAL

Chickens from GFN farms, fed on a non mammalian diet are humanely slaughtered at 42 days (+ or – 3 days). Cutting takes place within 5 days of slaughter and the breast meat is hand trimmed. Once cut the raw material is transferred to the further processing plant at 0°-5°C, or frozen.

PROCESSING

Raw half cut chicken breast meat is transferred from the primary processing plant, tumbled in a brine solution at 6rpm with full vacuum tumbling. Post tumbling the brined chicken is then held in at 0°-4°C for a maximum of 24 hours before cooking. The product is placed by hand on a belt to ensure that the pieces do not touch, it is then steam cooked through a travelling oven, reaching a target core temperature of 75°C. Once the product has passed through the oven, it is cooled down to 0°-4°C before being cut to a 10mm strip size by machine. The product then enters a spiral freezer, achieving a max. core temperature of -18°C. The product remains in the freezer for approximately 35 minutes and is then packed at a max. of -18°C. Product is packed to a target weight of 2.5kg into blue food grade bags, and then metal detected to tolerances of 2mm Fe, 3mm Non Fe and 3mm Stainless steel. Once packed the product is stored in an EC approved store at a maximum of -18°C pending positive release.

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SHIPPING

Product is shipped in reefer containers capable of maintaining a maximum a temperature of -18°C, then stored in an EC approved cold store pending distribution to the final customer.

DELIVERY

Product will be delivered on shrink wrapped, good quality pallets at a temperature of -18°C or below. The customer should inform the supplier immediately of any product failing to meet the requirements of this specification.

POSITIVE RELEASE

Prior to export the product is positive released by testing for the following, TVC, Salmonella, Listeria Monocytogenes, E Coli and Coliforms.

ACCEPTANCE CRITERIA

5kg per tonne
5 x 5kg per container

Test	Target	Retest	Reject
Bone	0	>1	>1
Feather	0	>1	>1
Gristle	0	>1	>1
Blood Spot (>5mm x 5mm)	0	>1	>1
Skin (>5mm x 5mm)	0	>1	>1
Foreign Bodies	0	>1	>1
Red Artery	0	>1	>1
Width	8 - 12mm (≥60%)		4 - 17mm (100%)

If number exceeds “accept” value, repeat test on another sample; if exceeds “re-test” value again, reject pallet.

MICROBIOLOGICAL SPECIFICATION

Test	Target	Alert Level	Unacceptable
TVC	<1000	5000	>5000
Coliforms	<10	10-100	>100
E. coli	<10	10	>10
S. aureus	<10	10	>10
Cl. perfringens	<10	10	>10
Salmonella	absent in 25g		present in 25g
Listeria Monocytogenes	absent in 25g		present in 25g

CHEMICAL ANALYSIS

	Result (/100g)
Energy	139 Kcal 579 Kj
Fat	1.6 g
Carbohydrates	0.2 g
Protein	30.8 g
Salt	0.6 g

SHELF-LIFE

From production date: 18 months kept frozen

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The Customer Westbridge Foods Ltd

Signature..... Signature:

Name..... Name:

Position..... Position:

02.11.2017



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