

# COOKED POULTRY SPECIFICATION STEAM COOKED CHICKEN BREAST – 13MM DICE PRODUCT CODE: GFN0002

#### **DESCRIPTION**

Steam Cooked Chicken Breast Dice. Tumbled in a brine solution, fully cooked, machine cut and individually frozen.

## **PACK**

The product is packed into heat sealed blue polythene bags of 2.5kg, these are packed four per outer cardboard case, 10kg net.

Labelling: Bag: Product Description

Batch Code Production Date Use By Date Weight

Outer: Product Description

Product Code

Weight

Date of Production Use By Date Ingredients Suppliers Details EC Health Mark

## **COUNTRY OF ORIGIN**

Thailand – GFPT Nichirei (Thailand) Company Limited – TH200

#### **INGREDIENTS**

Chicken Breast Meat, 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 chicken breast meat is transferred from the primary processing plant, tumbled in a brine solution at 8rpm 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 min. 75°C. Once the product has passed through the oven, it is cooled down to 0°-4°C before being cut to a 12x12mm dice 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 12 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.

## **SHIPPING**

Product is shipped in reefer containers capable of maintaining a maximum 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

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		Authorised by Andrew Morawiecki



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

Piece Size 12x12mm <95% 8-18mm

If number exceeds "retest" value, repeat test on another sample; if exceeds "retest" 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
CI. perfringens	<10	10	>10
Salmonella	absent in 25g		present in 25g
Listeria Monocytogenes	absent in 25g	Co.	present in 25g

# **CHEMICAL ANALYSIS**

	Result (/100g)
Energy	579 Kj
V	139 Kcal
Fat	1.6 g
Carbohydrates	0.24 g
Protein	30.8 g
Salt	0.6 g
Meat Content:	99% average

## SHELF-LIFE

From production date: 18 months kept frozen

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The Customer Signature	Westbridge Foods Ltd Signature
Name	Name
Position	Position

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