

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
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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

Customer Specification FIR	Issue Date 02.06.2014	Written by Amy Dowling
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