



H. Smith Food Group plc

COMMERCIAL SPECIFICATION	STEAM COOKED CHICKEN BREAST FILLETS 593120	Spec Version	2
		Issued By	SK
		Issue Date	20 June 2022
		Expiration Date	19 June 2025

Legal Name: Marinated boneless, skinless, chicken breast fillet, fully cooked and individually quick-frozen.

SUPPLIER DETAILS: H. Smith Food Group plc

MANUFACTURE DETAILS Laemthong Food Products Co., Ltd
 Company Name: Laemthong Food Products Co., Ltd (Further Plant) Factory Code TH 06 DLD
 Address: 119 Moo.9 Buddhamonthon 5 Rd., Raikhing, Sampran, Nakompathom 73210, Thailand. Accreditation BRC

INGREDIENTS DECLARATION (as on label)

Chicken Breast (98%), Salt (Salt Stabiliser)

For allergens, see ingredients highlighted in UPPERCASE

NUTRITION INFORMATION (per 100g as supplied)

NUTRIENT	VALUE
Energy kJ	481
Energy kcal	133
Fat (g)	0.6
of which Saturates (g)	0.2
Carbohydrates (g)	0.1
of which Sugars (g)	0.1
Protein (g)	27.0
Salt (g)	0.71

PRODUCT SUMMARY

Declared Case Weight: 10kg Shelf Life: Production +18 months (549 Days)
 Declared Bag Weight: 2.5kg
 Individual Piece Weight: ≥140g Country of Origin: Produced in Thailand using Chicken from Thailand

STORAGE CONDITIONS

Frozen/Ambient/Chill: Frozen
 Storage Temperature °C: -18°C
 Storage Temperature After Defrosting/ Opening °C: Chill ≤4°C

SHELF LIFE

Maximum Shelf Life At Manufacture: 18 months (549 days)
 Minimum Shelf Life On Delivery To Cold store: 9 months
 Maximum Shelf Life After Defrosting/ Opening: 24 hours

PRODUCT PHOTOGRAPH



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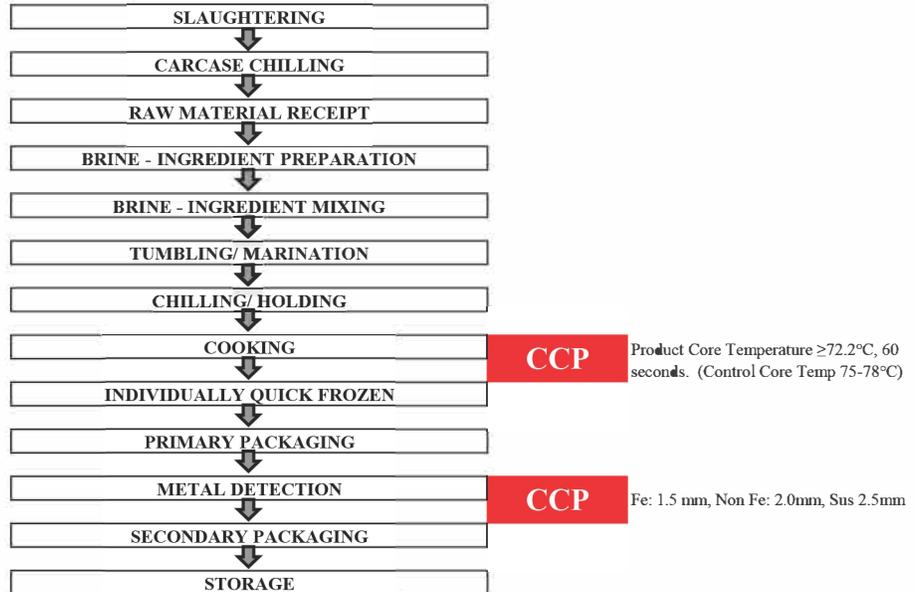


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PROCESS FLOW



PRODUCT QUALITY STANDARDS

Product Dimension	Target:	$>140\text{g}$ $>99\%$
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Sensory Parameters (for product as sold)

Appearance:	Steam cooked whole chicken breast fillet with absence of bruising, blood-splash or pinking.
Colour:	Off-white, creamy colour typical of cooked chicken breast meat.
Aroma:	Clean, cooked chicken breast.
Flavour:	Clean, salted chicken breast.
Texture:	Clean, salted chicken breast.

PRODUCT DEFECTS: All products to be free from Extraneous Foreign Matter

Parameter	Limits		Comments
Hard Bone	$<7\text{mm}$	Nil	Standard on raw material
Hard Bone	$>7\text{mm}$	Nil	Standard on raw material
Soft Bone	5-12mm	≤ 1 instances per 10kg	Standard on raw material
Soft Bone	$>12\text{mm}$	Nil	Standard on raw material
Soft Bone	$<5\text{mm}$	≤ 1 instances per 10kg	Standard on raw material
Blood Spots		≤ 10 instances per 100 pieces	Standard on raw material
Bruising	$<10\text{mm } \phi$	≤ 1 instances per 100 pieces	Standard on raw material
Bruising	$>10\text{mm } \phi$	Nil	Standard on raw material
Excess Cartilage/Gristle		≤ 2 instances per 100 pieces	Standard on raw material
Skin		≤ 2 instances per 100 pieces	Standard on raw material
Excess Fat		≤ 1 instance per 6kg	Standard on raw material
Vein	$>10\text{mm}$	≤ 1 per 10kg	Standard on raw material
Marriages/Doubles	≤ 2 Count	≤ 3 instances per 100 pieces	

PACKAGING SPECIFICATION AND LABELLING

Outer Packaging:		Inner Packaging:	
Description:	Outer case	Description:	Bag
Colour:	Brown with Red Print	Colour:	Blue-Tint
Material:	Corrugated Cardboard: KA230/3CA150/KA230 C	Material:	Food contact certified LLDPE
Weight:	TBC	Gauge/ Thickness:	90 μm each side
Outer (OD) Dimensions (LxWxH):	393mm x 293mm x 213mm	Weight:	18.3g $\pm 2\text{g}$
Closure:	Tape sealed upper and lower with DLD stickers	Ext. Dimensions (LxW):	270 x 410mm
		Closure:	Heat weld-sealed

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Other Packaging (e.g. bubble-wrap, layer-pad, etc.):

PALLETISATION	UKSTD	1200 x 1000mm	Outer Barcode:	15060329691725
			Inner Barcode:	5060329691728
			Production Date/Frozen On:	DD MM YY
			Best Before Date:	DD MM YY
			Batch/ Lot No:	PPYYJJ BB, P = Plant No; Y = last 2 digits of Buddhist year, J = Julian code, B =Batch no. or sub lot no.
PACK CONFIGURATION:	Units/Pack	Pack Weight (kg)	Pack/Outer	
	N/A	2.5	4	
Cases Per Layer:	15			
Layers Per Pallet:	4			
Cases Per Pallet:	60			

INTOLERANCE INFORMATION	The Product Contains:		Allergen Free Site	
	Yes / No	Comments	Yes / No	Comments
Peanuts/ Peanut Products	No		Yes	
Nuts/ Nut Products	No		Yes	
Sesame/ Sesame Products	No		Yes	
Fish/ Fish Products	No		Yes	
Crustaceans / Crustacean Products	No		Yes	
Molluscs / Mollusc Products	No		Yes	
Egg/ Egg Products	No		Yes	
Milk/ Dairy Products (including lactose)	No		No	
Soya/ Soya Products	No		No	
Cereals Containing Gluten and products thereof	No		No	
Mustard/ Mustard Products	No		Yes	
Celery/ Celery Products (including celeriac)	No		Yes	
Lupin/ Lupin Products	No		Yes	
Sulphites (>10mg/kg SO2 from E220 to E228)	No		No	In ingredients <10ppm
Preservatives	No			
Benzoates (>1mg/kg from E210 to E219)	No			
Flavourings	No			
Maize/ Maize Products	No			
Yeast/ Yeast Derivatives	No			
Hydrolysed Vegetable Protein (HVP)	No			
Beef/ Bovine Products	No			
Pork/ Porcine Products	No			
Lamb/ Ovine Products	No			
Game/ Game Products	No			
Poultry/ Poultry Products (except eggs)	Yes	Chicken		
Mechanically Separated Recovered Meat	No			
GMO	No			
Any novel food ingredients?	No			

The product is Suitable for:	
Yes / No	Comments
Vegetarian Diet	No
Vegan Diet	No
Coeliac	Yes
Halal	Yes

Animal Welfare & Feed Regimes	
Yes / No	Comments
Welfare Status	FAWC 5 Freedoms
GMO Free Feed	Yes
Fish Protein Free	Yes
Mammalian / Avian Protein and Fat Free	Yes

HANDLING INSTRUCTIONS

For best results, defrost and serve.

DEFROST: Remove all packaging. Arrange chicken in a single layer on a serving plate and cover with cling film. Defrost in a refrigerator overnight. Once defrosted, keep refrigerated and use within 24 hours.

MICROBIOLOGICAL SPECIFICATION - HIGH RISK

Test	Target	Maximum Acceptable	Frequency
Aerobic Colony Count (ACC), 30°C	≤10,000cfu/g	≤100,000cfu/g	Per Lot
Escherichia coli	≤20cfu/g	≤100cfu/g	Per Lot
Listeria monocytogenes	Absent in 25g	Absent in 25g	Per Lot
Salmonella spp	Absent in 25g	Absent in 25g	Per Lot

SPECIFICATION AGREEMENT

H. Smith Food Group plc warrants that this product is of satisfactory quality and fit for the purpose for which it is offered for sale, is produced in a competent manner, of sound materials free of defects and is of the nature, substance and quality described in this specification. Please sign and return the specification to confirm agreement of the specification with H. Smith Food Group plc. In the absence of this, H. Smith Food Group plc will consider the specification as formally agreed upon acceptance of product delivery.

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