**PRODUCT INFORMATION**

**Product Name:** Southern Fried Breaded Mini Fillets (45-55g) 12x500g

**Description:** Succulent chicken breast mini fillets coated in southern-style breadcrumbs

**NAME AND ADDRESS OF PROCESSOR**

**Name:** CK Foods (Processing) Ltd

**Health Mark:** UK VY073 EC

**Address:** St. Dunstans Way, off Ripley Street, West Bowling, Bradford, West Yorkshire, BD4 7EG, UK

**Contact:** CK Foods (Processing) Ltd.  
70 Northumberland Avenue  
Hull, East Yorkshire HU2 0JB  
England, UK  
Tel: 0044 (0)1482 589961  
Fax: 0044 (0)1482 222776 Email: [info@ck-foods.com](mailto:info@ck-foods.com)

**INGREDIENTS**

Chicken Breast Fillet (57%), **WHEAT** Flour, Water, **WHEAT** Semolina, Rapeseed Oil, **WHEAT** Gluten, Salt, Starch, Sunflower Oil, Modified Waxy Maize Starch, Pepper, Flavour Enhancer (E621),Dried Yeast, Anticaking Agent (E551), Raising Agents: E450(i), E500(ii),Turmeric Extract, Colour: Paprika Extract and Flavouring (E160c), Dextrose, Acidity Regulator (E500), Onion Powder, **EGG** Albumen, Flavourings, Yeast Extract (**SULPHITE**), Paprika Extract, Fennel, Nutmeg, Garlic Powder, Herb Extract, Spice Extracts, Dried Glucose Syrup, Herb.

Allergen information is shown in **BOLD CAPITALS**.

**WARNING: ALTHOUGH GREAT CARE HAS BEEN TAKEN TO REMOVE ALL BONES, SOME TRACES MAY STILL REMAIN.**

**NUTRITIONAL INFORMATION**

|  |  |  |
| --- | --- | --- |
|  | **Typical values per 100g** | **Typical values per serving - 3 Mini fillets (150g)** |
| **Energy** | 1130KJ/270Kcal | 1695KJ/405Kcal |
| **Fat** | 12.2g | 18.3g |
| **-of which saturates** | 0.9g | 1.35g |
| **Carbohydrates** | 19.1g | 28.65g |
| **-of which sugars** | 0.3g | 0.45g |
| **Fibre** | 2.0g | 3g |
| **Protein** | 21.8g | 32.7g |
| **Salt** | 1.5g | 2.25g |

**PER 3 MINI FILLETS (150g) SERVING CONTAINS:**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ENERGY (KJ/Kcal)**  1695KJ/405Kcal  **20%** | **Fat**  18.3g  **26%** | **Saturates**  1.35g  **7%** | **Sugars**  0.45g  **<1%** | **Salt**  2.91g  **49%** |  |  |  |  |  |

**PACKAGING DETAILS**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Pack size** | **Batch Details** | **Box dimension (L x W x H)** | **Bag Dimension (H x W x D)** | **Labelling**  **(Bag)** | **Product code on**  **the Bag** | **Bag barcode** | **Tape colour** | **Labelling**  **(Box)** | **Product code on**  **the Box** | **Box barcode** |
| 12 x 500g | PD: DD/MM/YYYY  BB: DD/MM/YYYY  BATCH CODE: JULIAN CODE  TIME: HH:MM | 384mmx 250mm  x 174mm | 300mm x 260mm x 45mm | Printed | CK01AG5 | 5055973211330 | Top (PB)  Bottom (Green) | 220mm X 78mm  Inkjet details on to box label | CK01AG5 | 05055973211347 |

**STORAGE INSTRUCTIONS**

Store frozen at temperature-18ᵒC or below. Do not refreeze once defrosted. Once defrosted keep refrigerated and use within 48 hours.

**PRODUCT SHELF-LIFE**

18 months from the date of manufacturing (frozen)

**COOKING INSTRUCTIONS**

**Deep fry from frozen** – Pre-heat the oil to **180ᵒC** and fry the product for **5-6 minutes** until crispy and golden

**Oven bake from frozen** – Preheat the oven to **180ᵒC/350°F/Gas mark 7**. Place the product on baking tray and cook in the middle of the oven for **15-20 minutes**. Turn the product half way through the cooking time.

**ALLERGEN INFORMATION**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Egg** | Yes | **Milk** | NO | **Sesame seed** | Absent |
| **Celery** | NO | **Mustard** | Absent | **Fish** | Absent |
| **Soya** | Absent | **Nuts** | Absent | **Molluscs** | Absent |
| **Gluten** | Yes | **Crustaceans** | Absent | **Lupin** | Absent |
| **Sulphur dioxide and sulphite** | Yes | **Peanuts** | Absent |  |  |

**IMPORTANT: MAY CONTAIN MILK AND CELERY.HACCP**

There is a documented HACCP system in place at the site which is fully implemented to ensure that potential food safety risks are minimised. The HACCP system includes the analysis of chemical, physical, microbiological and allergenic risks from raw material procurement through the whole process to dispatch to the customer.

**MICRO ANALYSIS**

|  |  |  |
| --- | --- | --- |
| ORGANISM | TARGET | MAXIMUM |
| TVC | < 10000 | <1 x 10⁵ |
| Salmonella | Absent in 25g | None |
| Campylobacter | Absent in 25g | None |
| Listeria Spp | Absent in 25g | None |

**PALLET CONFIGURATION**

|  |  |  |
| --- | --- | --- |
| **Pallet configuration** | | |
| 90 boxes/pallet | 10 boxes/layer | 9 layers |

**DIETARY**

|  |  |  |
| --- | --- | --- |
| **Lacto-Ovo- Vegetarian** | **Vegan** | **Halal** |
| NO | NO | YES (HMC) |

**ORGANOLEPTIC CHARACTERISTICS**

**Colour and Appearance:** Golden yellow with visual pepper

**Taste and Flavour:** Succulent chicken breast coated in southern fried coating.

*\*Private and confidential*

*\*\*Specifications are subject to change*

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Authorised by (print) | Omar Bhamji |  | Approved by (print) |  |
| Sign  (Managing Director  CK Foods Processing Ltd) |  | Sign |  |
| For company |  |
| Date | 15/11/2018 | Date |  |