**PRODUCT INFORMATION**

**Product Name:** Homestyle Mini Chicken Breast Fillet Strips (45-55g) 3x1kg

**Description:** Succulent pieces of mini chicken breast fillet coated in rustic crunchy golden lightly seasoned 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 7HH, UK

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**INGREDIENTS**

Chicken Breast Fillet (60%), Water, **WHEAT** Flour, **WHEAT** Semolina, Rapeseed Oil, **WHEAT** Gluten, Salt, Maize Flour, Maize Starch, Raising Agents: E341, E450(i), E500(ii), Pepper, Dried Onion, Monosodium Glutamate, Anticaking Agent: E551, Yeast Extract (**SULPHITE**), Stabilisers (E451, E450), **EGG** Albumen, Flavour Enhancer: E621, Paprika Extract, Turmeric Extract, Dextrose, Flavouring, Sugar, **CELERY.**

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** |  |
| **Energy** | 697kj/166kcal |  |
| **Fat** | 6.3 |  |
| **-of which saturates** | 0.6 |  |
| **Carbohydrates** | 9.5 |  |
| **-of which sugars** | 0.7 |  |
| **Fibre** | 1.8 |  |
| **Protein** | 18.9 |  |
| **Salt** | 1.09 |  |

**PACKAGING DETAILS**

**PPPP**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Pack size** |  | **Pallet configuration** | | | | **Box dimension (L x W x H)** | **Bag barcode** | **Box barcode** |
| 3 x 1kg | HMC | 195 boxes/pallet | 15 boxes/ layer | 13 layers | 290mm x 245mm x 140mm | | 5055973203823 | 05055973203830 |

**STORAGE INSTRUCTIONS**

Store frozen at temperature ≤ -18ᵒC. 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** – Preheat 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 a 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** | YES | **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**

**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 |

**DIETARY**

**Lacto-ovo-vegetarian:** NO

**Vegan:** NO

**ORGANOLEPTIC CHARACTERISTICS**

**Colour and Appearance:** Golden yellow

**Taste and Flavour:** Succulent pieces of mini chicken breast fillet coated in crunchy golden lightly seasoned breadcrumbs

*\*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 | 24/04/20 | Date |  |