**PRODUCT INFORMATION**

**Product Name:** HMC Chef’s Premium Peri Peri Breaded Chicken Breast Fillets (120-130g) 3x1kg

**Description:** Citrus flavoured breadcrumb coated chicken breast with herb seasoning and a subtle hint of heat

**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

**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: [technical@ck-foods.com](mailto:technical@ck-foods.com)

**INGREDIENTS**

Chicken Breast Fillet (56%), Water, **WHEAT** Flour, Salt, **WHEAT** Semolina, Rapeseed Oil, Flavour Enhancer: E621, Maize Starch, **WHEAT** Starch, **WHEAT** Gluten, Breadcrumb (**WHEAT** Flour, Yeast, Salt), Stabilisers (E451, E500), Gram Flour, Flavouring, Capsicum Extract, Lemon Oil, Maltodextrin, Modified Starch, Rice Flour, Paprika Powder, Pepper, Spices (Cayenne Chilli, Black Pepper), Red Bell Pepper Powder, **EGG** Albumen, Cayenne Pepper, Raising Agents, Herb, Black Pepper Extract, Stabilisers (E407), Garlic Powder, Sodium Diacetate :E262, Coriander, Oregano, Citric Acid: E330, Anti-caking Agent: (E551), Colour: E100.

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 - 120g** |
| **Energy** | 809kj/193kcal | 971kj/231kcal |
| **Fat** | 7.3 | 8.7 |
| **-of which saturates** | 0.7 | 0.8 |
| **Carbohydrates** | 14.9 | 17.9 |
| **-of which sugars** | 0.4 | 0.5 |
| **Fibre** | 1.0 | 1.2 |
| **Protein** | 17.3 | 20.8 |
| **Salt** | 2.04 | 2.45 |

**PER SERVING (120g) CONTAINS:**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ENERGY (KJ/Kcal)**  971KJ/231Kcal  **16%** | **Fat**  8.7g  **21%** | **Saturates**  0.8g  **7%** | **Sugars**  0.5g  **<1%** | **Salt**  2.45g  **76.7%** |  |  |  |  |  |

**PACKAGING DETAILSPP**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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** |
| 3 x 1kg | PD: DD/MM/YYYY  BB: DD/MM/YYYY  BATCH CODE: JULIAN CODE  TIME: HH:MM | 384mmx 250mm  x 174mm | 300mm x 270mm x 45mm | 140mmx140mm label | CK08Q2 | 5055973204974 | Top (LB)  Bottom (Yellow) | 220mm X 78mm  Inkjet details on to box label | CK08Q2 | 05055973204967 |

**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 **8-9 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 **25-30 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** | NO | **Nuts** | Absent | **Molluscs** | Absent |
| **Gluten** | Yes | **Crustaceans** | Absent | **Lupin** | Absent |
| **Sulphur dioxide and sulphite** | No | **Peanuts** | Absent |  |  |

**IMPORTANT: MAY CONTAIN MILK, CELERY, SOYA, SULPHUR DIOXIDE & SULPHITES**

**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** | | |
| 195 boxes/pallet | 15 boxes/layer | 13 layers |

**DIETARY**

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

**ORGANOLEPTIC CHARACTERISTICS**

**Colour and Appearance:** Deep orange in colour

**Taste and Flavour:** Citrus flavoured breadcrumb coated chicken breast with herb seasoning and a subtle hint of heat

*\*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 | 29/05/19 | Date |  |