**INFORMATION**

**Product Name:** Chefs Premium Breaded Steaks (85g)

**Description:** Succulent chopped and shaped chicken breast steaks coated in crunchy golden lightly seasoned breadcrumb

**NAME AND ADDRESS OF PROCESSOR**

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

**Health Mark:** UK VY073

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

**Contact:** CK Foods (Processing) Ltd.  
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Hull, East Yorkshire HU2 0JB  
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**INGREDIENTS**

Chicken Breast Fillet (55%), Water, **WHEAT** Semolina, **WHEAT** Breadcrumb (**WHEAT** Flour, Salt, Yeast), Rapeseed Oil, **WHEAT** Flour, **WHEAT** Gluten, Gram Flour, Modified Maize Starch, Cornflakes (Maize, Sugar, Salt, **BARLEY**, Malt Extract), Salt, Rice Flour, Dried onion, Yeast Extract (**SULPHITES**), Monosodium Glutamate, Dextrose, stabilisers (E451, E450), Raising Agents (E450, E500), Anticaking Agent (E551), **EGG** Albumen, Sugar, Flavouring, Turmeric Extract, Sunflower Oil, Acidity Regulator E500, Pepper, **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** | **Typical values per serving – 1 steak** |
| **Energy** | 1179kJ/282kcal | 1002.2kJ/239.7kcal |
| **Fat** | 14.9g | 12.7g |
| **-of which saturates** | 1.5g | 1.3g |
| **Carbohydrates** | 18.9g | 16.1g |
| **-of which sugars** | 0.6g | 0.5g |
| **Fibre** | 2.2g | 1.9g |
| **Protein** | 19.2g | 16.3g |
| **Salt** | 1.27g | 1.1g |

**PER 1 STEAK (85g) SERVING CONTAINS:**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ENERGY (KJ/Kcal)**  1002.2kJ/239.7kcal  **12%** | **Fat**  12.7g  **18%** | **Saturates**  1.3g  **7%** | **Sugars**  0.5g  **<1%** | **Salt**  1.1g  **18%** |  |  |  |  |  |

**PACKAGING DETAILS**

**PP**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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** |
| 3x1.020kg | PD: DD/MM/YYYY  BB: DD/MM/YYYY  BATCH CODE: JULIAN CODE  TIME: HH:MM | 290mm x 245mm x 140mm | 310mm x 291mm x 45mm | Printed | CK06H5 | 5055973201737 | Top (PB)  Bottom (Red) | 220mm X 78mm  Inkjet details on to box label | CK06H5 | 05055973209894 |

**STORAGE INSTRUCTIONS**

Store in a freezer at -18°C or below. DO NOT REFREEZE ONCE DEFROSTED. Once defrosted keep refrigerated and use within 48 hours.

Do not refreeze once defrosted.

**PRODUCT SHELF-LIFE**

18 months from the date of manufacturing (frozen)

**COOKING INSTRUCTIONS**

**Deep fry from frozen** – Pre-heat the oil to **180ᵒC/350°F** and fry the product for **7-8min** until crispy and golden

**Oven bake from frozen** – Preheat the oven to **180ᵒC/350°F/Mark 7**. Place the product on baking tray & cook in the middle of the oven for **25-30min**. 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 |
|  | | |

**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:** Golden yellow

**Taste and Flavour:** Succulent chicken breast coated in crispy golden breadcrumb

*\*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 | 05/03/19 | Date |  |