**PRODUCT INFORMATION**

**Product Name:** Plain Flour Breaded Chicken Mini Fillets

**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

**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

**INGREDIENTS**

Chicken Breast Fillet (60%), **WHEAT** Flour, Water, **WHEAT** Semolina, Rapeseed Oil, Breadcrumb (**WHEAT** Flour, Salt, Yeast, Raising Agents: E450(i) , E500 (ii)), Maize Starch, Maize Flour, **WHEAT** Gluten, Salt, Sunflower Oil, Dried Onion, Monosodium Glutamate, Raising Agents: E450 (i), E500 (ii), Yeast Extract (**SULPHITE**), Stabilisers (E451,E450), Pepper, **EGG** Albumen, Starch, Colour: Paprika extract and Flavouring (E160c), Dried Yeast, Turmeric Extract, Palm Fat, Dextrose, Skimmed **MILK** Powder, Sugar, Flavouring, Anticaking Agent: E551, **CELERY** Herb Extract (**CELERY**).

For allergens, including cereals containing **GLUTEN**, see ingredients 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 piece 150(g)** |
| **Energy** | 864KJ/206Kcal | 1296KJ/309Kcal |
| **Fat** | 8.9g | 13.4g |
|  **-of which saturates** | 0.9g | 1.4g |
| **Carbohydrates** | 17.0g | 25.5g |
|  **-of which sugars** | 0.4g | 0.6g |
| **Fibre** | 1.3g | 2.0g |
| **Protein** | 15.3g | 23.0g |
| **Salt** | 1.25g | 1.9g |

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

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ENERGY (KJ/Kcal)**1296KJ/309Kcal**15%** | **Fat**13.4g**19%** | **Saturates**1.4g**7%** | **Sugars**0.6g**<1%** | **Salt**1.9g**32%** |  |  |  |  |  |

**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** |
| 6 x 950g | PD: DD/MM/YYYYBB: DD/MM/YYYYBATCH CODE: JULIAN CODETIME: HH:MM | 384mmx 250mm x 174mm | 270mm X 290mm X 45mm | Printed | CK10ML5 | 5055973215307 | Top (PB)Bottom (Purple) | 220mm X 78mm  Inkjet details on to box label | CK10ML5 | 05055973215314 |

**STORAGE INSTRUCTIONS & PRODUCT SHELF LIFE**



Once defrosted keep refrigerated and use within 48 hours.

**Product Shelf-life:** 18 months from the date of manufacturing (frozen).

**COOKING INSTRUCTIONS**

For best results cook from frozen. Remove all packaging prior to cooking.

All cooking appliances vary in performance. Adjust your cooking times accordingly. Ensure product is thoroughly cooked and piping hot throughout before consuming. Do not reheat. Reduce the cooking time as required if the product is defrosted.

**Deep fry from frozen** – Preheat the oil to **180ᵒC/350°F** and fry the product for **4-6 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** | YES | **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 |  |  |

**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** |
| 100 boxes/pallet | 10 boxes/layer | 10 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 breadcrumbs

*\*Private and confidential*

*\*\*Specifications are subject to change*

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Authorised by (print) | Omar Bhamji |  | Approved by (print) |  |
| Sign(Managing DirectorCK Foods Processing Ltd) |  | Sign |  |
| For company |  |
| Date | 14/12/2020 | Date |  |