**PRODUCT INFORMATION**

**Product Name:** Southern Fried Breaded Drumsticks & Thighs 4x2kg

**Description:** Succulent chicken Drums and Thighs coated in southern fried coating

**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 7HH, UK

**INGREDIENTS**

Chicken 60%, Water, **Wheat** Flour, **Wheat** Semolina, Rusk (Made from **Wheat** Flour), Rapeseed Oil, Gram Flour, **Wheat** Gluten, Salt, Maize Starch, Pepper, Dried Onion, Yeast Extract (**Sulphite**), Spices (Black Pepper, White Pepper, Chilli Powder, Nutmeg, Cinnamon), Monosodium Glutamate, Stabilisers (E451, E500), Flavour Enhancer: E621, Dried Yeast, **Egg** Albumen, Raising Agents: E450(i) E500(ii), Anticaking Agent: E551, Turmeric Extract, Dextrose, Onion Powder, Garlic Powder, Raising Agents: E503, Sunflower Oil, Sugar, Natural Flavouring, Oregano, Spice Extracts ( Paprika, Black Pepper), Herb, Herb Extract (**Celery**).

Allergen information is shown in **Bold**.

**NUTRITIONAL INFORMATION**

|  |  |  |
| --- | --- | --- |
|  | **Typical values per 100g** | **Typical values per serving - 150g portion** |
| **Energy** | 879kJ/210kcal | 1318kJ/315kcal |
| **Fat** | 11.7g | 17.5g |
| **-of which saturates** | 2.1g | 3.1g |
| **Carbohydrates** | 11.5g | 17.2g |
| **-of which sugars** | 0.6g | 0.9g |
| **Fibre** | 1.3g | 1.9g |
| **Protein** | 15.5g | 23.2g |
| **Salt** | 0.9g | 1.35g |

**PACKAGING DETAILS**

**PPPP**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Pack size** | **Type** | **Pallet configuration** | | | **Box dimension (L x W x H)** | **Bag Dimension (H x W x D)** | **Bag barcode** | **Box barcode** |
| 4 x 2kg | HMC | 70 boxes/pallet | 10 boxes/layer | 7 layers | 400mm x 265mm x 250mm | 320mm x 270mm x 70mm | 5055973206367 | 05055973206374 |



Bag label

Product Image

Ingredients

Cooking Instructions

Storage information

Nutritional Information

Supplier address

Barcode

Pack weight

Health mark

Product name

Box label

Production details



Product code

Product name

Ingredients and allergen information

Barcode

Health mark

Box quantity and pack size

**STORAGE INSTRUCTIONS**

Store in a freezer at -18ᵒC or cooler. 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 **13-15 minutes** until crispy and golden

**Oven bake from frozen** – Preheat the oven to 180ᵒC. Place the product on baking tray & cook in the middle of the oven for **20-30 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** | No | **Nuts** | Absent | **Molluscs** | Absent |
| **Gluten** | Yes | **Crustaceans** | Absent | **Lupin** | Absent |
| **Sulphur dioxide and sulphite** | Yes | **Peanuts** | Absent |  |  |

**IMPORTANT: MAY CONTAIN MILK AND SOYA.**

**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.

**DIETARY**

**Lacto-ovo-vegetarian:** NO

**Vegan:** NO

**ORGANOLEPTIC CHARACTERISTICS**

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

**Taste & Flavour:** Succulent chicken drums and thighs 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 | 06/11/2017 | Date |  |