# PRODUCT DETAILS

|  |  |
| --- | --- |
| **Product Code:** | CK06C5 |
| **Customer Product Name:** | Chef’s Classic Crispy Battered Chicken Steaks |
| **Supplier Product Name:** | Chef’s Classic Crispy Battered Chicken Steaks |
| **Brand:** | Ceekays |
| **Issue Number:** | 1 |
| **Issue Date:** | 03/06/2020 |
| **Approved Date:** |  |

# SUPPLIER DETAILS

|  |  |
| --- | --- |
| **Contact Address (Legal Entity)** | **Manufacturing Address: (if different)** |
| **Supplier Name:** | CK Foods(Processing)Ltd | **Supplier Name:** | CK Foods(Processing)Ltd |
| **Contact Name:** | Aref Vacchiat | **Contact Name :** | Aref Vacchiat |
| **Address:** | 70 Northumberland AvenueHull East Yorkshire | **Address:** | St Dunstans Way West BowlingBradford West Yorkshire |
| **Postcode:** | HU2 0JB | **Postcode:** | BD4 7EG |
| **Telephone:** | 0044(0)7912623741 | **Telephone:** | 0044(0)7912623741 |
| **Fax:** |   | **Fax:** | 0044(0)1482 222776 |
|  | **Email Address for Specification Approval** |
| **Email:** | technical@ck-foods.com |

# PRODUCT DESCRIPTION

***(A secondary legal description of the product)***

Succulent chopped and shaped chicken breast steaks coated in a crispy golden batter

# PACKAGING DESCRIPTION

|  |  |  |  |
| --- | --- | --- | --- |
| **Av. Piece Wt (g):** | 84.5 | **Outer Case Gross Wt (kg) :** | 6.413 |
| **No. of Pieces *(Per Inner Film)*:** | 12 | **Outer Case Net Wt (kg) :** | 0.293 |
| **Pack Size:** | 6 x 1.02kg | **Outer Cases Per Layer:** | 10 |
| **Inners Per Case:** | 6 | **Layers Per Pallet:** | 9 |
| **Outer Cases Per Pallet:** | 90 | **Inners Per Pallet:** | 540 |
| **Count/Wt Per Inner:** | 1.02 kg | **Pallet Type & Dimensions (L x W x H)(mm):** | Blue1200 x 1000 x 162 |
| **Pallet Height with 80 Cases (mm):** | 1908 |

# 3.0 Hazard Analysis Critical Control Points

***An explanation of the manufacturing process in the structure of a flow diagram. All stages from the receipt of raw materials to the packing and storage of the finished product are included.***

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.

# 4.0 RAW INGREDIENTS AND MATERIALS

***Ingredients listed in descending order of weight (%), as resolved at the ‘mixing bowl’ stage of production. An explanation of sub-recipes and compound ingredients are provided where needed*.**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **RAW INGREDIENT/MATERIAL** | **SUB COMPONENTS INCLUDING ALL ADDITIVES** | **%** | **SUPPLIER** | **COUNTRY OF ORIGIN** |
| **100% Chicken Breast Fillets** | **None** | **53.5** | **Gafoor Pure Halal** | **UK** |
| **Tempura (TE56330AB)** | Wheat Flour, Maize Flour, Starch, Salt, Raising Agents: E450, E500, Pepper, Modified Starch, Dextrose, Water | **33.23** | **Bowmans Ingredients** | **UK** |
| **Postcook Predust (PD38461AB)** | Wheat Semolina, Wheat Gluten, Egg Albumen, Pepper, Rapeseed oil, Salt, Raising Agent: E450, E500, Celery, Sugar, Flavouring, Anticaking Agent: E551.  | **3.07** | **Bowmans Ingredients** | **UK** |
| **Rapeseed Oil** | 100% Rapeseed Oil | **3** | **KTC** |

|  |
| --- |
|  **UK, France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria, Russia, Ukraine, Australia and Denmark** |

 |
| **Precook predust (PD38453AB)** | Wheat Semolina, Wheat Gluten, Egg Albumen, Salt, Rapeseed oil  | **2.12** | **Bowmans Ingredients** | **UK** |
| **Revo Starch (CKFRSP)** | Rice flour and Modified starch | **0.60** | **Dalziel Ingredients** | **UK, Germany, Belgium, Spain, Italy, France, India**  |
| **Flavour Pack (CKFCNFP)** | Dried onion, Yeast extract (Sulphite), Dextrose, Salt and Sugar | **0.53** | **Dalziel Ingredients** | **UK, Germany, Belgium, Spain, Italy, France, India** |
| **Revo Brine (DMRB2)** | Salt, Modified starch, Acidity regulator (E500), Flavouring agent | **0.30** | **Dalziel Ingredients** | **UK, Holland** |
| **Phosphate (CKFPB)** | Salt, Stabilisers (E451,E450) | **0.26** | **Dalesman** | **UK, Izrael, Czech Republic, Germany** |
| **MSG** | NONE | **0.11** | **Ajinomoto** | **France** |

# FOOD ADDITIVES/ PROCESSING AIDS

***Declaration of all additives present including those which will not appear on the label (i.e. processing aid packing gases, and carry over additives from processing ingredients). THERE SHOULD BE NO BLANKS, IF THERES NO RESPONSE STATE “NONE”. If the ingredient has no technical function in the final product please explain the basis of this declaration and any effects that the additive has in the final product. If the ingredient has no effect in the final product state: “no effect in the final product” and therefore should not appear in the label).***

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **E NUMBER** | **NAME** | **IN WHICH INGREDIENT OR COMPONENT** | **FUNCTION IN INGREDIENT** | **FINAL FUNCTION** | **QUANTITY IN INGREDIENT (STATE UNITS)** | **QUANTITY IN FINAL PRODUCT (USE SAME UNITS)** |
| E450&E500 | Potassium and sodium di-phosphatesSodium bicarbonate (Baking Soda) | Tempura (TE56330AB)Postcook Predust (PD38461AB) | Raising Agent | None | 0.40g0.01g | 0.41g |
| E500 | Sodium Bicarbonate (Baking Soda) | Revo Brine | Acidity regulator | None | 0.06g | 0.06g |
| E551 | Sodium Aluminosilicate | Postcook Predust (PD38461AB) | Anticaking Agent | None | 0.01g | 0.01g |
| E451&E450 | Potassium and sodium di-phosphatesPenta sodium tri phosphate | Phosphate(CKFPB) | Stabiliser | None | 0.08g | 0.08g |
| E621 | Monosodium Glutamate  | MSG | Flavour Enhancer | Flavour Enhancer | 0.11g | 0.11g |

# INGREDIENTS DECLARATION

***The full ingredients declaration as presented on the packaging (including the QUID declarations where appropriate). Any differences between this declaration and the recipe (such as the product being cooked), reasoning and/or calculations made need to be shown. All ingredients MUST initiate with a starting capital letter.***

Chicken Breast Fillet (53.5)%, Water, **WHEAT** Flour, Maize Flour, **WHEAT** Semolina, Rapeseed Oil, **WHEAT** Gluten, Starch, Salt, Raising Agents (E450, E500), Rice Flour, Modified Starch, Dried onion, Dextrose, Yeast Extract (**SULPHITE**), Pepper, **EGG** Albumen, Stabilisers (E451, E450), Acidity regulator (E500), Natural Flavouring, Sugar, Flavouring, **CELERY**, Anticaking Agent (E551).

Allergen information is shown in **BOLD CAPITALS**.

|  |  |
| --- | --- |
| **Allergen Statement:**  | For allergens, including cereals containing gluten, see ingredients in **BOLD CAPITALS**  |

|  |
| --- |
| **May Contain:**  |

 MILK

# COOKING INSTRUCTIONS

***The suggested cooking instructions from frozen or defrost as suitable for Deep Fry/Oven/Grill/Boil/Microwave etc. Times and temperatures will be stated.***

|  |  |
| --- | --- |
| **Microwave (Wattage stated):**  | N/A  |

|  |  |
| --- | --- |
| **Oven Bake From Frozen:**  | Pre-heat the oven to **180°C**. Place the product on baking tray and cook in the middle of the oven for **25-30 minutes**. Turn the product half way through the cooking time. |

|  |  |
| --- | --- |
| **Deep Fry From Frozen:**  | Pre-heat the oil to **180°C** and fry the product for **7-8 minutes** until crispy and golden |

|  |  |
| --- | --- |
| **Grill:**  | N/A  |

|  |  |
| --- | --- |
| **Other Cooking or Serving Instructions:**  | Check food is cooked thoroughly and is piping hot throughout before serving. Do not reheat.  |

|  |
| --- |
| **Is this item suitable for storage as ambient:** No  |
|  |

# PHYSICAL/ORGANOLEPTIC PROPERTIES

***Recordings of the essential physical/organoleptic/visual characteristics or dimensions of the product. Incorporate any inherent product defects. Any additional Information and images can be presented as appropriate.***

|  |  |  |
| --- | --- | --- |
|  | **As Supplied** | **When prepared in accordance to the instructions (see section 9)** |
| **Dimensions:** | N/A | N/A |
| **Aroma:** | N/A | Savoury chicken aroma with no off or rancid taints |
| **Visual Appearance:** | White battered steaks | Golden Yellow battered coating |
| **Flavour:** | N/A | Succulent chicken breast coated in crispy golden batter |
| **Texture:** | Frozen | Crispy crunchy batter coating and succulent chicken  |

# FINISHED PRODUCT – PHYSICAL STANDARDS

|  |  |  |  |
| --- | --- | --- | --- |
| **ARE INGREDIENTS SEIVED PRIOR TO USE?** YESSieving is carried out in the Low Risk Area and High Risk Area for ingredients stored in all bags which are not of the ‘easy open’ design. | **ARE ALL FINISHED PRPODUCTS METAL DETECTED?** YES |  |  |
|  | **SIEVE SIZES (mm)** | F**REQUENCY** |  | **TEST PIECE SIZES (mm)** | **FREQUENCY** |
| **Non-allergen ingredients (meat prep area)** | 6 | Pour the ingredient into the sieve container and gently shake the whole sieve unit until all of the ingredient has passed through the sieve mesh.Tailings InspectionAfter all ingredients have been filtered through the sieve, inspect the sieve for presence of any packaging foreign bodies i.e. plastic. Non-allergen Sieve – ORANGE in colour. | **FERROUS** | 2 | At the start and end of shift, change of product or at least every hour. |
| Allergen ingredients (meat prep area) | 6 | Pour the ingredient into the sieve container and gently shake the whole sieve unit until all of the ingredient has passed through the sieve mesh.Tailings InspectionAfter all ingredients have been filtered through the sieve, inspect the sieve for presence of any packaging foreign bodies i.e. plastic. Allergen Sieve – YELLOW in colourUse safety knife to open bag – detailed within De-boxing and De-bagging Procedure. | NON FERROUS | 2 | At the start and end of shift, change of product or at least Every hour. |
| Oven area (2mm) | 2 | Pour the ingredient into the sieve container and gently shake the whole sieve unit until all of the ingredient has passed through the sieve mesh.Tailings InspectionAfter all ingredients have been filtered through the sieve, inspect the sieve for presence of any packaging foreign bodies i.e. plastic. | STAINLESS STEEL | 2.5 | At the start and end of shift, change of product or at least every hour. |
| Oven area (2mm) | 2 | Pour the ingredient into the sieve container and gently shake the whole sieve unit until all of the ingredient has passed through the sieve mesh.Tailings InspectionAfter all ingredients have been filtered through the sieve, inspect the sieve for presence of any packaging foreign bodies i.e. plastic. |  |  |  |

# FINISHED PRODUCT - MICROBIOLOGICAL STANDARDS

|  |
| --- |
| ***A record of the microbiological standards for the product. All organisms which are appropriate to the product with included frequency of testing are presented.*** |

|  |  |  |
| --- | --- | --- |
| ORGANISM | TARGET | MAXIUM |
| TVC  | < 10000 | <1 x 10⁵ |
| Salmonella | Absent in 25g | None |
| Campylobacter  | Absent in 25g | None |
| Listeria Spp  | Absent in 25g | None |

# FINISHED PRODUCT – ANALYTICAL STANDARDS

|  |
| --- |
| ***(This section is designed to record any legal and / or compositional standards, which apply to the product. e.g. meat content, glaze level, salt content / physical shrinkage / weight loss on cooking etc. Nutritional information is given in another section)***  |

|  |  |  |  |
| --- | --- | --- | --- |
| Test | Frequency | Target | Range |
| FFA (Frying Oil) | Daily (After Production) | 0-18%TPM | PASS = 0 – 24%TPM |
| Weight | Forming WeightAfter Precook PredustAfter Oven BakeAfter Postcook PredustAfter Tempura CoatingAfter Frying Weight After Freezer | 55.7g57.3g57.6g60g88.5g87.5g84.5g | 55.5-56g57-58g56.6-58.6g59-61g87.5-89.5g86-89g82.5-86.5g |

# NUTRITIONAL INFORMATION

|  |
| --- |
| *The nutritional information and indicate how it has been assessed e.g. as Sold, Raw, Cooked* |

|  |  |  |
| --- | --- | --- |
| **COMPONENT** | **PER 100G/100ML**  | **PER 1 STEAK/ 85G Serving** |
| ENERGY KJ | 810 | 688.5 |
| ENERGY Kcal | 194 | 164.9 |
| PROTEIN (g) | 13.3 | 11.31 |
| CARBOHDRATE (g) | 14.0 | 11.9 |
|  of which sugars (g) | 0.4 | 0.34 |
| FAT (g) | 9.5 | 8.06 |
|  of which saturates (g) | 1.2 | 1.02 |
| FIBRE (g) | 0.6 | 0.51 |
|  Expressed in salt (g) | 0.81 | 0.70 |

# LABEL SPECIFICATIONS – PACKAGING

***A list of information that will appear on the product label or print. The label must comply with BFFF standards***

|  |  |
| --- | --- |
| **PRODUCT SIZE:**(Weight of product/number of units must be included) | 6 x 1.02kg |
| **DURABILITY DATE (LOCATION & FORMAT)**(Provide an example use for ‘best before’ and batch codes for the inner pack. Sufficient information should be supplied in order for the batch codeto be interpreted). | BB date i.e. DD/MM/YYPD date i.e. DD/MM/YYBatch code i.e. Julian Code |
| **INGREDIENTS AS DECLARED:**(All ingredients affected by the QUID calculation (Quantity Ingredients Declaration), with all GM ingredients mentioned where appropriate). | Chicken Breast Fillet (53.5%) |
| **SPECIFY COUNTRY(S) OF MEAT ORGIN:** | UK |
| **STORAGE INSTRUCTIONS:**(Recommended storage and total product life span from production) | Store frozen at temperature ≤ -18ᵒCDo not refreeze once defrosted. Once defrosted keep refrigerated and use within 48 hours.18 months from the date of manufacturing (frozen) |
| **LABEL CLAIMS:**(Include details of any claims made on the packaging i.e. MAP, Nutritional Claims, Organic, Vegetarian, Low Fat etc). | British |
| **COVERING REGULATIONS FOR LABEL:**(Health mark number if required) | UK VY073 |
| **CONDITIONS OF USE:**(Any warnings, any preparations for use i.e. cooking etc).  | **Oven bake from frozen** – Preheat the oven to 180ᵒC. Place the product on baking tray and cook in the middle of the oven for **25-30 minutes**. Turn the product half way through the cooking time.**Deep Fry Frozen** - Pre-heat the oil to **180°C** and fry the product for **7-8 minutes** until crispy and golden**WARNING:** Although great care has been taken to remove all bones, some trace may still remain. |
| **BARCODE:** | Inner Unit: 5055973211187Outer Unit: 05055973211194 |
| **LABEL SIZE:** | 230mm x 418mm |
| **NUMBER OF LABELS PER CASE:** | 1 |
| **LABEL POSITION:** | Case end and long side |
| **DOES THE ITEM COMPLY WITH BFFF PACKAGING GUIDELINES?** | Yes |
| Production DetailsProduct name | Product code |

# L:\MASTER FILES - DO NOT AMEND\Carton Label Files\Carton labels 2020\ck06c5 battered steaks 6x1020g CARTON (1).jpg

Barcode

Box quantity and pack size

Health mark

Ingredients and allergen information

# PACKAGING – INNER SPECIFICATION

|  |  |
| --- | --- |
| **Is the inner packaging printed?** | No |
| **Dimensions of Inner Bag (mm)** | 320mm x 300mm x 45mm |
| **Colour of Inner Bag (if applicable)** | Clear |
| **Closure Type of Inner Bag (if applicable)** | Heat Sealed |
| **Are the inners given a durability and traceability code? (state position)** | Yes, BOP (Bottom left) |
| **Does the inner contain units that can be sold separately?**  | No |

Product Image

Ingredients

Cooking instructions

Storage Information



Supplier address

Barcode

Product name

Nutritional Information

Health mark

Halal

Pack weight

# 17 PACKAGING – OUTER /CASE SPECIFICATION

|  |  |
| --- | --- |
| **Is the case printed?** | NO |
| **If yes, is it suitable for sale as a traded unit either on its own or in combination with label (s)? (i.e. has all the information to comply with the current labelling regulations)** |  |
| **Does the outer contain units that can be sold separately? (i.e. has all the information to comply with the current labelling regulations)** | No |
| **Dimensions of Outer Case (External) (L x W x H in mm)** | 384mm x 249mm x 194mm |
| **Colours of Case** | White |
| **Board Grade/ Specifications (e.g. 125WT/B/125T)** | C446W |

# PACKAGING – WEIGHTS APPROVED

***(All food contact, non food contact, dividers, liners, pallet wrap etc, specify total in the saleable unit. For example, a case contains 8 bags of 400g each, must be stated as a single figure, for example 3200 and not 8x400.)***

|  |  |  |
| --- | --- | --- |
|  | **INDIVIDUAL WEIGHT** | **TOTAL WEIGHT ON PALLET** |
| **PRIMARY PLASTIC (kg) –** INNER BAG FILM | 0.017 | 8.16 |
| **SECONDARY PLASTIC (kg)**  | N/A | N/A |
| **TERTIARY PLASTIC (kg)**  | N/A | N/A |
| **PRIMARY BOARD (kg)**  | N/A | N/A |
| **SECONDARY BOARD (kg) –** OUTER CASE | 0.293 | 23.44 |
| **TERTIARY BOARD (kg)** | N/A | N/A |
| **FOIL/ALUMINIUM (kg)** | N/A | N/A |
| **WOOD (kg)** - PALLET | 28 | 28 |

# SPECIAL DIETARY INFORMATION

|  |
| --- |
| ***It is essential to be thorough when completing this section, especially when taking into account any compound ingredients. The sources should also be recorded alongside all allergens/requirements present in the product. Any cross contamination from another product/process/environment must be taken into account. Environmental allergens that legally may need to be identified to the consumer need risk assessments to be carried out.***  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Does the Product Contain?** |  |  |  |
| Wheat & Wheat Derivatives  | Yes | Tempura (TE56330AB) | Recipe |
| Gluten containing Barley / Rye / Oats / Malt  | No |  |  |
| Gluten as Additional Ingredient  | No |  |  |
| Soya / Soya Derivatives  | No |  |  |
| Genetically Modified Soya / Soya Derivatives | No |  |  |
| Maize & Maize Derivatives | Yes | Tempura (TE56330AB) | Recipe |
| Genetically Modified Maize / Maize Derivatives | No |  |  |
| Milk / Dairy Products | No |  |  |
| Egg / Egg Products | Yes | Postcook Predust (PD38461 AB)Precook Predust (PD38453AB) | Recipe |
| Fish / Fish Products | No |  |  |
| Peanuts / Peanut Oils | No |  |  |
| Other Nuts / Nut Oils | No |  |  |
| Other Nuts Used on Site | No |  |  |
| Mustard / Mustard Derivatives | No |  |  |
| Celery / Celeriac Derivatives | Yes | Postcook Predust(PD38461 AB) | Recipe |
| Sulphites / Sulphur Dioxide >10ppm | Yes | Flavour Pack | Recipe |
| Sesame Seeds/Sesame seed derivatives | No |  |  |
| Other Seeds & Oils | No |  |  |
| Material derived from genetically modified ingredients | No |  |  |
| Materials derived from Irradiated ingredients | No |  |  |
| Meat Only - Multi Species Processing Site | No |  |  |
|  |  |  |  |
| **If the product is of animal origin or contains ingredients of animal origin, were the animals fed on feed or feed ingredients derived from a genetically modified source?** | No |  |  |
| Beef / Beef Derivatives  | No |  |  |
| Pork / Pork Derivatives  | No |  |  |
| Lamb / Lamb Derivatives  | No |  |  |
| Poultry / Poultry Derivatives  | Yes | Chicken/ Chicken Skin | Recipe |
| MRM | No |  |  |
| Offal | No |  |  |
| Animal Rennet (from Cheese) | No |  |  |
| Artificial Colours | No |  |  |
| Artificial Colours – Azo Dyes | No |  |  |
| Artificial Preservatives | No |  |  |
| Artificial Flavours | No |  |  |
| Flavouring 4,5-epoxy dec-2(trans)-enal | No |  |  |
| Artificial Sweeteners | No |  |  |
| Added Monosodium Glutamate | Yes | MSG | Recipe |
| Added Salt | No |  |  |
|  |  |  |  |
| Hydrogenated Fats | No |  |  |
| Lupins, or Lupin derivative | No |  |  |
| Molluscs | No |  |  |
| Kiwi | No |  |  |
|  |  |  |  |
| **Is the Product?** |  |  |  |
| Fried During Manufacture | Yes |  |  |
| Suitable for Vegetarians | No |  |  |
| Suitable for Coeliacs | No |  |  |
| Halal Approved | Yes | HMC |  |

# ALLERGENS

|  |  |
| --- | --- |
| Egg | Yes |
| Milk | No |
| Fish | No |
| Crustaceans - Crab | No |
| Crustaceans - Lobster | No |
| Crustaceans - Crayfish | No |
| Crustaceans - Shrimp | No |
| Crustaceans - Prawn | No |
| Molluscs - Mussels | No |
| Molluscs - Oysters | No |
| Molluscs - Squid | No |
| Peanuts | No |
| Tree nuts - Almonds | No |
| Tree nuts - Hazelnuts | No |
| Tree nuts - Walnuts | No |
| Tree nuts - Cashews | No |
| Tree nuts - Pecans | No |
| Tree nuts - Brazils | No |
| Tree nuts - Pistachios | No |
| Tree nuts - Macadamia | No |
| Tree nuts - Queensland nuts | No |
| Sesame seeds | No |
| Cereals containing gluten (or their hybridised strains) - Wheat | Yes |
| Cereals containing gluten (or their hybridised strains) - Rye | No |
| Cereals containing gluten (or their hybridised strains) - Barley | No |
| Cereals containing gluten (or their hybridised strains) - Oats | No |
| Cereals containing gluten (or their hybridised strains) - Spelt | No |
| Cereals containing gluten (or their hybridised strains) - Kamut | No |
| Soybeans | No |
| Celery and celeriac | Yes |
| Mustard | No |
| Lupin | No |
| Sulphites at concentration of ten parts per million | Yes |

# CHECKLIST

|  |
| --- |
| ***Tick if requested information is attached***  |

|  |  |  |
| --- | --- | --- |
| INFORMATION |  | REASON NOT SUBMITTED |
| Inner Artwork (If Applicable) |  |  |
| Inner Bag, Tray or Carton |  |  |
| Inner Label (s) |  |  |
| Outer Label (s) |  |  |
| Outer Artwork (If Applicable) |  |  |
| Outer Case |  |  |

# ADDITIONAL INFORMATION

***Provide or attach any other information which is deemed appropriate***

Nutritional information artwork for ‘Typical; Values per 100g’

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Authorised by (print) | Omar Bhamji |  | Approved by (print) |  |
| Sign(Managing DirectorCK Foods Processing Ltd) (For pages 1-16) |  | Sign (For pages 1-16) |  |
| For company |  |
| Date | 15/04/2019 | Date |  |