**PRODUCT INFORMATION**

**Product Name:** Chef’s Classic Crispy Breaded Chicken Nuggets

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

**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 7EG, UK

**Contact:** CK Foods (Processing) Ltd.
70 Northumberland Avenue
Hull, East Yorkshire HU2 0JB
England, UK
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**INGREDIENTS**

Chicken Breast Fillet (59%) Water, **WHEAT** Breadcrumb (**WHEAT** Flour, Salt, Yeast), **WHEAT** Semolina, Rapeseed Oil, **WHEAT** Flour, Gram Flour, Cornflakes (Maize, Sugar, Salt, **BARLEY**, Malt Extract), **WHEAT** Gluten, Salt, Maize Starch, Dried onion, Monosodium Glutamate, Yeast Extract (**SULPHITES**), **EGG** Albumen, Stabilisers (E451, E450), Raising Agents (E450, E500), Anticaking Agent (E551), Turmeric Extract, Sunflower Oil, Dextrose, Pepper, Sugar, **CELERY**, Flavouring.

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 – 6 nuggets (126g)** |
| **Energy** | 1107kJ/264kcal | 1394.8kJ/332.6kcal |
| **Fat** | 12.3g | 15.5g |
|  **-of which saturates** | 1.1g | 1.39g |
| **Carbohydrates** | 21.0g | 26.5g |
|  **-of which sugars** | 0.5g | 0.63g |
| **Fibre** | 1.3g | 1.64g |
| **Protein** | 18.1g | 22.8g |
| **Salt** | 1.44g | 1.81g |

**PER 6 NUGGETS (126G) SERVING CONTAINS:**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ENERGY (KJ/Kcal)**1394.8kJ/332.6kcal**17%** | **Fat**15.5g**22%** | **Saturates**1.39g**7%** | **Sugars**0.63g**<1%** | **Salt**1.81g**30%** |  |  |  |  |  |

**PACKAGING DETAILS**

**PPPP**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Pack size** | **Batch Details** | **Box dimension (L x W x H)** | **Bag Dimension** **(H x W x D)** | **Labelling** | **Product Code on the Bag** | **Bag barcode** | **Product Code on the Box** | **Box barcode** |
| 10 x 700g | PD: DD/MM/YYYYBB: DD/MM/YYYYBATCH CODE: JULIAN CODETIME: HH:MM | 384mm x 249mm x 194mm | 240mm x 270mm x 45mm | Printed bag, Inkjet details on to box label. | CK01AA5 | 5055973210425 | CK01AA5 | 05055973210432 |

Product Image

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Ingredients and allergen information

Cooking Instructions

Storage Information

Supplier address

Barcode

Product name

Nutritional Information

Halal

Pack weight

Health mark

Product Code

Production Details

****

Product name

Ingredients and allergen information

Health mark

Barcode

Box quantity and pack size

**STORAGE INSTRUCTIONS**

Store frozen at temperature -18ᵒC or below. 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 **4-5 minutes** until crispy and golden

**Oven bake from frozen** – Preheat the oven to **180ᵒC/350°F/Gas mark 7**. Place the product on baking tray & 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** | 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 |  |  |

**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.

**PALLET CONFIGURATION**

|  |
| --- |
| **Pallet configuration**  |
| 90 boxes/pallet | 10 boxes/layer | 9 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 | 25/06/2019 | Date |  |