**PRODUCT INFORMATION**

**Product Name:** Peri Peri Breaded Mini Fillets (45-55g) 12X500g

**Description:** Citrus Flavoured breadcrumb coated chicken breast mini fillets with a subtle hint of heat.

**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 7HH, UK

**Contact:** CK Foods (Processing) Ltd.
70 Northumberland Avenue
Hull, East Yorkshire HU2 0JB
England, UK
Tel: 0044 (0)1482 589961
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Email: technical@ck-foods.com

**INGREDIENTS**

Chicken Breast Fillet (61%), Water, **WHEAT** Flour, **WHEAT** Semolina, Rapeseed Oil, Flavour Enhancer: E621, Maize Starch, **WHEAT** Starch, **WHEAT** Gluten, Salt Breadcrumb (**WHEAT** Flour, Yeast, Salt), Stabilisers (E451, E450, E407), Gram Flour, Flavouring, Lemon Oil, Maltodextrin, Capsicum Extract, Paprika Powder, Pepper, **EGG** Albumen, Cayenne Pepper, Raising Agents (E450(i), E500(ii)), Herb, Black Pepper Extract, Garlic Powder, Sodium Diacetate :E262, Coriander, Oregano, Citric Acid: E330, Anti-caking Agent: (E551), Colour: E100.

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 (150g) - 3 Pieces** |
| **Energy** | 1042kj/249kcal | 1563kj/373.5kcal |
| **Fat** | 13.6 | 20.4 |
|  **-of which saturates** | 1.4 | 2.1 |
| **Carbohydrates** | 13.4 | 20.1 |
|  **-of which sugars** | 0.2 | 0.3 |
| **Fibre** | 2.0 | 3.0 |
| **Protein** | 19.5 | 29.3 |
| **Salt** | 2.47 | 3.7 |

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

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ENERGY (KJ/Kcal)**1563kj/373.5kcal**19%** | **Fat**20.4g**29%** | **Saturates**2.1g**11%** | **Sugars**0.3g**<1%** | **Salt**3.7g**62%** |  |  |  |  |  |

**PACKAGING DETAILS**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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** |
| 12 x 500g | PD: DD/MM/YYYYBB: DD/MM/YYYYBATCH CODE:JULIAN CODETIME: HH:MM | 384mm x 249mm x 194mm | 240mm x 270mm x 45mm | 110mmx110mm Bag Label. Inkjet details on to box label | CK01AE5 | 5055973210579 | CK01AE5 | 05055973210586 |

Product Image



Bag label

Ingredients

Cooking Instructions

Storage Information

Supplier address

Halal

Barcode

Product name

Nutritional Information

Health mark

Pack weight

Box label

Product Code

Product name

Production Details



Barcode

Box quantity and pack size

Health mark

Ingredients and allergen information

**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 **5-6 minutes** until crispy and golden

**Oven bake from frozen** – Preheat the oven to **180ᵒC/350°F/Gas mark**. Place the product on 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** | NO | **Sesame seed** | Absent |
| **Celery** | No | **Mustard** | Absent | **Fish** | Absent |
| **Soya** | Absent | **Nuts** | Absent | **Molluscs** | Absent |
| **Gluten** | Yes | **Crustaceans** | Absent | **Lupin** | Absent |
| **Sulphur dioxide and sulphite** | No | **Peanuts** | Absent |  |  |

**IMPORTANT: MAY CONTAIN CELERY, MILK, SULPHUR DIOXIDE AND SULPHITES.**

**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:** Deep orange in colour

**Taste and Flavour:** Succulent chicken breast coated in crispy crunchy peri-peri coating

*\*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 | 02/07/19 | Date |  |