**PRODUCT INFORMATION**

**Product Name:** Southern Fried Breaded Breasts, Drums & Thighs 4x2kg

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

**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  
Tel: 0044 (0)1482 589961  
Fax: 0044 (0)1482 222776 Email: [info@ck-foods.com](mailto:info@ck-foods.com)

**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**.

**WARNING: PRODUCT CONTAINS BONES**

**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 |

**PER 150G PORTION SERVING CONTAINS:**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ENERGY (KJ/Kcal)**  1318KJ/315Kcal  **17%** | **Fat**  17.5g  **26%** | **Saturates**  3.1g  **7%** | **Sugars**  0.9g  **<1%** | **Salt**  1.3g  **34%** |  |  |  |  |  |

**PACKAGING DETAILS**

**P**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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** |
| 4 x 2kg | PD: DD/MM/YYYY  BB: DD/MM/YYYY  BATCH CODE: JULIAN CODE  TIME: HH:MM | 384mmx 250mm  x 174mm | 300mm x 390mm x 45mm | Inkjet details on to bag | CK05C4 | Breast :  5055973203762Drums & Thighs:  5055973206367 | Top (CB)  Bottom (Red) | 220mm X 78mm  Inkjet details on to box label | CK05C4 | 05055973202420 |
| 1xkg Breast  3x2kg D&T |

**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/350ᵒF/Gas Mark 7**. 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.

**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** | | |
| 80 boxes/  pallet | 10 boxes/layer | 8 layers |

**DIETARY**

|  |  |  |
| --- | --- | --- |
| **Lacto-Ovo- Vegetarian** | **Vegan** | **Halal** |
| NO | NO | YES (HMC) |

**ORGANOLEPTIC CHARACTERISTICS**

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

**Taste & Flavour:** Succulent chicken Drums, Thighs and Breasts 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 | 24/01/2019 | Date |  |