



FINISHED PRODUCT SPECIFICATION

CK01AG5 Southern Fried Breaded Mini Fillets (45-55g) 12x500g

PRODUCT INFORMATION

Product Name: Southern Fried Breaded Mini Fillets (45-55g) 12x500g

Description: Succulent chicken breast mini fillets coated in southern-style breadcrumbs

British flag needed: Yes

NAME AND ADDRESS OF PROCESSOR

Name: CK Foods (Processing) Ltd

Health Mark: United Kingdom VY073

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

Email: info@ck-foods.com

INGREDIENTS

Chicken Breast Fillets (55.3%), Water, **WHEAT** Flour, **WHEAT** Semolina, Rapeseed Oil, Salt, Gram Flour, **WHEAT** Gluten, Breadcrumb [**WHEAT** Flour, Salt, Yeast Raising Agents: E450, E500(ii)], Maize Flour, Modified Waxy Maize Starch, Maize Starch, Pepper, Sunflower Oil, Monosodium Glutamate, Raising Agents: E450(i) E500(ii), Anti-caking Agent (E551), Dried Yeast, Dextrose, Turmeric Extract, **EGG** Albumen, Yeast Extract, Colour: Paprika Extract and Flavouring, Starch, Acidity Regulator (E500), Natural Flavouring, Dried Glucose Syrup, Onion Powder, Garlic Powder, Herb, Vegetable Fat (Palm), Herb Extract, Spice Extracts, Skimmed **MILK** Powder.

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 100(g)	Typical values per serving - 3 Mini fillets (150g)
Energy	1130KJ/270Kcal	1695KJ/405Kcal
Fat	12.2g	18.3g
-of which saturates	0.9g	1.35g
Carbohydrates	19.1g	28.65g
-of which sugars	0.3g	0.45g
Fibre	2.0g	3g
Protein	21.8g	32.7g
Salt	1.94g	2.25g

PER 3 MINI FILLETS (150g) SERVING CONTAINS:

ENERGY (KJ/Kcal)	Fat	Saturates	Sugars	Salt
1695KJ/405Kcal	18.3g	1.35g	0.45g	2.91g
20%	26%	7%	<1%	49%

PACKAGING DETAILS

Pack size	Batch Details	Internal box dimension (L x W x H)	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
12 x 500g	PD: DD/MM/YYYY BB: DD/MM/YYYY BATCH CODE: JULIAN CODE TIME: HH:MM	384mm x 249mm x 194mm	392mm x 261mm x 206mm	240mm x 260mm x 45mm	Printed	CK01AG5	5055973211330	Top (CLEAR) Bottom (Green)	220mm X 78mm Inkjet details on to box label	CK01AG5	05055973211347

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STORAGE INSTRUCTIONS

STORAGE

KEEP FROZEN. STORE AT -18°C OR BELOW.
DO NOT REFREEZE ONCE DEFROSTED.

Food Freezer	☐☐☐☐☐	Until 'Best Before' Date
Star Marked Frozen Food Compartment of Refrigerator	☐☐☐☐☐	Until 'Best Before' Date
	☐☐☐☐	1 Month
	☐☐☐	1 Week
Ice Compartment Refrigerator		1 Week
		48 Hours

PRODUCT SHELF-LIFE

18 months from the date of manufacturing (frozen)

COOKING INSTRUCTIONS

Deep fry from frozen – Pre-heat the oil to **180°C/350°F** and fry the product for **5-6 minutes** until crispy and golden

Oven bake from frozen – Preheat the oven to **180°C/350°F/Gas mark 7**. Place the product on a baking tray and cook in the middle of the oven for **15-20 minutes**. Turn the product half way through the cooking time.

Air fry from frozen – Set temperature to **180°C**. Remove required amount from packaging. Place into air fryer basket in a single layer and spray on small amount of cooking oil. Cook for **11-12 minutes**. Turn the product half way through the cooking time.

ALLERGEN INFORMATION

Egg	Yes	Milk	Yes	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 SULPHUR DIOXIDE, SULPHITES, AND CELERY.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 10 ⁵
Salmonella	Absent in 25g	None
Campylobacter	Absent in 25g	None
Listeria Spp	Absent in 25g	None

PALLET CONFIGURATION

Pallet configuration

90 boxes/pallet	10 boxes/layer	9 layers
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DIETARY

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

ORGANOLEPTIC CHARACTERISTICS

Colour and Appearance: Golden yellow with visual pepper

Taste and Flavour: Succulent chicken breast coated in southern fried coating.

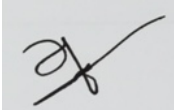
**Private and confidential*

***Specifications are subject to change*

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Authorised by (print)	Omar Bhamji	Approved by (print)	
Sign (Managing Director CK Foods Processing Ltd)		Sign	
Date	07/02/2023	For company	
		Date	

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