



## FINISHED PRODUCT SPECIFICATION

### CK05B4 Southern Fried Breaded Drumsticks & Thighs 4x2kg

#### PRODUCT INFORMATION

**Product Name:** Southern Fried Breaded Drumsticks & Thighs 4x2kg  
**Description:** Succulent chicken Drums and Thighs coated in southern fried coating

#### 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  
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#### INGREDIENTS

Chicken 60%, Water, **WHEAT** Flour, **WHEAT** Semolina, Rapeseed oil, Rusk (**WHEAT** Flour, Salt, Raising Agent (E503)), Breadcrumbs (**WHEAT** Flour, Salt, Yeast, Raising Agents (E450, E500(ii)), Maize Flour, Salt, Gram Flour, **WHEAT** Gluten, Maize Starch, Monosodium Glutamate, Vegetable Fat (Palm), Spices, Dextrose, Acidity Regulator (E500), **EGG** Albumen, Flavouring, Raising Agents (E450 (i), E500(ii), E503), Anti-caking Agent (E551), Skimmed **MILK** Powder, Turmeric Extract, Sunflower Oil, Spice Extracts, Herb Extracts, Dried Glucose Syrup, Pepper, Onion Powder, Garlic Powder, Oregano, **CELERY**.

Allergen information is shown in **BOLD CAPITALS**.  
**WARNING: THIS PRODUCT CONTAINS BONE.**

#### 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)	Fat	Saturates	Sugars	Salt
1318KJ/315Kcal	17.5g	3.1g	0.9g	1.3g
17%	26%	7%	<1%	34%

#### PACKAGING DETAILS

Pack size	Batch Details	Internal box dimension (L x W x H)	External 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	399mm x 257mm x 235 xx	409mmx 272mm x 250mm	300mm x 390mm x 45mm	Inkjet details on to bag	CK05B4	5055973206367	Top (CB) Bottom (Blue)	220mm X 78mm Inkjet details on to box label	CK05B4	050559 732063 74

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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	★★★★	Until 'Best Before' Date
Compartment of Refrigerator	★★★	1 Month
	★	1 Week
Ice Compartment		1 Week
Refrigerator		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** and fry the product for **13-15 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 & cook in the middle of the oven for **20-30 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 a small amount of cooking oil. Cook for **25-30 minutes**. Turn the product half way through the cooking time.

#### ALLERGEN INFORMATION

<b>Egg</b>	Yes	<b>Milk</b>	Yes	<b>Sesame seed</b>	Absent
<b>Celery</b>	Yes	<b>Mustard</b>	Absent	<b>Fish</b>	Absent
<b>Soya</b>	Absent	<b>Nuts</b>	Absent	<b>Molluscs</b>	Absent
<b>Gluten</b>	Yes	<b>Crustaceans</b>	Absent	<b>Lupin</b>	Absent
<b>Sulphur dioxide and sulphite</b>	No	<b>Peanuts</b>	Absent		

**IMPORTANT: MAY CONTAIN 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.

#### MICRO ANALYSIS

ORGANISM	TARGET	MAXIMUM
TVC	< 10000	<1 x 10 <sup>5</sup>
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

#### ORGANOLEPTIC CHARACTERISTICS

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

**Taste & Flavour:** Succulent chicken drums and thighs coated in southern fried coating

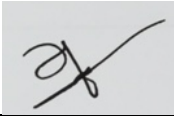
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*\*Private and confidential*

*\*\*Specifications are subject to change*

Authorised by (print)	Omar Bhamji	Approved by (print)	
Sign (Managing Director CK Foods Processing Ltd)		Sign	
Date	03/02/2023	For company	
		Date	

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