



FINISHED PRODUCT SPECIFICATION

CK05C4 Southern Fried Breaded Breast, Drums & Thighs 4x2kg

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: 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 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 dimensions (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	399mm x 257mm x 235mm	409mm x 272mm x 250mm	300mm x 390mm x 45mm	Inkjet details on to bag	CK05C4	Breast : 505597320376 2Drums & Thighs: 5055973206367	Top (CB) Bottom (Red)	220mm X 78mm Inkjet details on to box label	CK05C4	05055973202420
1xkg Breast 3x2kg D&T	BATCH CODE: JULIAN CODE TIME: HH:MM										

STORAGE INSTRUCTIONS

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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

Egg	Yes	Milk	Yes	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	NO	Peanuts	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 ⁵
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
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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, Thighs and Breasts 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	03/02/2023	For company	
		Date	

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