



**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

**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](mailto: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 100g	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
<b>20%</b>	<b>26%</b>	<b>7%</b>	<b>&lt;1%</b>	<b>49%</b>

**PACKAGING DETAILS**

Pack size	Batch Details	Box dimension (L x W x H)	Bag Dimension (H x W x D)	Labelling g (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	300mm x 260mm x 45mm	Printed	CK01AG5	5055973211330	Top (PB) Bottom (Green)	220mm X 78mm Inkjet details on to box label	CK01AG5	05055973211347

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#### STORAGE INSTRUCTIONS

Store frozen at temperature -18°C 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 **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 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 cooking time.

#### ALLERGEN INFORMATION

<b>Egg</b>	Yes	<b>Milk</b>	Yes	<b>Sesame seed</b>	Absent
<b>Celery</b>	NO	<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, 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 <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 (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*

Authorised by (print)	Omar Bhamji	Approved by (print)	
Sign (Managing Director CK Foods Processing Ltd)		Sign	
		For company	

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