



FINISHED PRODUCT SPECIFICATION

CK76J25 Southern Fried Breaded Chicken Breast Fillets (140-150g) 3x945g

PRODUCT INFORMATION

Product Name: Southern Fried Breaded Chicken Breast Fillets (140-150g)

Description: Succulent chicken breasts coated in crispy southern-fried 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

INGREDIENTS

Chicken 53.7%, Water, **WHEAT** Flour, **WHEAT** Semolina, Rusk (Made from **WHEAT** Flour), Rapeseed Oil, Gram Flour, **WHEAT** Gluten, Salt, Maize Starch, Breadcrumb [**WHEAT** Flour, Salt, Yeast Raising Agents: E450, E500(ii)], Pepper, Dried Onion, Yeast Extract (**SULPHITE**) Spices (Black Pepper, White Pepper, Chilli Powder, Nutmeg, Cinnamon), Monosodium Glutamate, Stabilisers (E451, E500), Raising Agents: E450(i) E500(ii), Dried Yeast, **EGG** Albumen, Anticaking Agent: E551, Turmeric Extract, Dextrose, Onion Powder, Garlic Powder, Vegetable Fat (Palm), Raising Agents: E503, Sunflower Oil, Sugar, Natural Flavouring, Oregano, Spice Extracts (Paprika, Black Pepper), Herb, Skimmed **MILK** Powder, Herb Extract (**CELERY**)

Allergen information is shown in **BOLD** and **CAPITAL**.

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 - 1 fillet (150g)
Energy	933kJ/223kcal	1120kJ/268kcal
Fat	11.6g	13.92g
-of which saturates	1.7g	2.04g
Carbohydrates	14.5g	17.4g
-of which sugars	0.6g	0.72g
Fibre	1.6g	1.92g
Protein	16g	19.2g
Salt	1.24g	1.48g

PER FILLET (150g) SERVING CONTAINS:

ENERGY (KJ/Kcal)	Fat	Saturates	Sugars	Salt
1120KJ/268Kcal	13.9g	2.0g	0.7g	1.4g
20%	26%	7%	<1%	48.5%

PACKAGING DETAILS

Pack size	Batch Details	Internal box dimension (L x W x H)	External Box dimension (L x W x D)	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
3 x 945g	PD: DD/MM/YYYY BB: DD/MM/YYYY BATCH CODE: JULIAN CODE TIME: HH:MM	289 mm x 241mm x 142 mm	295 mm x 247 mm x 154 mm	310mm x 290mm x 45mm	140mm x 140mm Label	CK76J28- i1	505597322 1711	Top (Clear) Bottom (Green)	220mm X 78mm Inkjet details on to box label	CK76J25 -i1	0505597322 1568

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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
Ice Compartment	★	1 Week
Refrigerator		48 Hours

PRODUCT SHELF-LIFE

18 months from the date of manufacturing (frozen).

COOKING INSTRUCTIONS

Deep fry from frozen – Preheat the oil to **180°C/350°F** and fry the product for **7-8 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 **25-30 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 a small amount of cooking oil. Cook for **25-26 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	Yes	Peanuts	Absent		

IMPORTANT:

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		
195 boxes/pallet	15 boxes/layer	13 layers

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.

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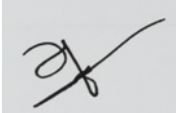
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COMMODITY

Commodity Type	HS Code
Avian	1602323090

**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	20/04/2023	For company	
		Date	

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