

### FINISHED PRODUCT SPECIFICATION

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

#### PRODUCT INFORMATION

Product Name: Southern Fried Breaded Chicken Breast Fillets

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: <u>info@ck-foods.com</u>

#### **INGREDIENTS**

Chicken Breast Fillets (56%), WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Rapeseed Oil, Water, Gram Flour, Maize Starch, Salt, WHEAT Semolina, Breadcrumb [Made From: WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Yeast, Vegetable Oil (Rape)], Breadcrumb (Made from: WHEAT Flour, Salt, Yeast), WHEAT Gluten, Modified Waxy Maize Starch, Raising Agents: E450(i), E500(ii), Flavour Enhancer, Pepper, Vegetable Oil (Sunflower), Anticaking Agent: E551, Turmeric Extract, Dextrose, Dried Yeast, Yeast Extract, Black Pepper, Sunflower Oil, Garlic Powder, Onion Powder, Fennel, Acidity Regulator E500, Natural Flavouring, Dried Glucose Syrup, Spice Extracts, Herb Extracts, Paprika Extract.

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 Dimensio n (H x W x D)	Labelling (Bag)	Product code on the Bag	Bag Barcode	Tape colour	Labellin g (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	CK76J25- i1	505597322 1711	Top (Clear) Bottom (Green)	220mm X 78mm Inkjet details on to box label	CK76J25 -i1	0505597322 1568

Document name	Ref No	Issue No.	Issue date	Authorised by	Pages
CK76J25 Southern Fried Chicken Breaded Breast Fillets (140-150g) 3x945g	S/643	2 of 2	19/03/25	V Bhamji	1 of 3



## FINISHED PRODUCT SPECIFICATION CK76J25 Southern Fried Breaded Chicken Breast Fillets (140-150g) 3x945g

#### **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 Ica Compartment 1 Week Definerator 1 Week Definerator 1 Week

#### **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/Gas mark 7 and fry the product for 5-7 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	No	Milk	No	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 EGG, CELERY, MILK, SULPHUR DIOXIDE AND SULPHITE.

#### **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					
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.

Document name	Ref No	Issue No.	Issue date	Authorised by	Pages
CK76J25 Southern Fried Chicken Breaded Breast Fillets (140-150g) 3x945g	S/643	2 of 2	19/03/25	V Bhamji	2 of 3



## FINISHED PRODUCT SPECIFICATION CK76J25 Southern Fried Breaded Chicken Breast Fillets (140-150g) 3x945g

#### **COMMODITY**

Commodity Type	HS Code
Avian	1602323090

<sup>\*</sup>Private and confidential

<sup>\*\*</sup>Specifications are subject to change

Authorised by (print)	Omar Bhamji	Approved by (print)	
Sign		Sign	
(Managing Director CK Foods Processing Ltd)		For company	
Date	19/03/2025	Date	

Document name	Ref No	Issue No.	Issue date	Authorised by	Pages
CK76J25 Southern Fried Chicken Breaded Breast Fillets (140-150g)  3x945g	S/643	2 of 2	19/03/25	V Bhamji	3 of 3