

FINISHED PRODUCT SPECIFICATION

CK08R5 Ceekays' Hot'n'Spicy Chicken Breast Fillets (120g-130g) 10 x 780g

PRODUCT INFORMATION

Product Name: Hot'n'Spicy Breaded Breast Fillet (120-130g) 8x780g

Description: Breadcrumb coated chicken breasts with seasoned aromatic spices and a chilli kick.

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 7HH, UK

Contact: CK Foods (Processing) Ltd.
70 Northumberland Avenue
Hull, East Yorkshire HU2 OJB

England, UK

Email: info@ck-foods.com

INGREDIENTS

Chicken Breast Fillet (55.5%), Water, **WHEAT** Flour, Rapeseed oil, Salt, **WHEAT** Semolina, Monosodium Glutamate E621, Breadcrumb (**WHEAT** Flour, Salt, Yeast), **WHEAT** Gluten, Potato Starch, Garlic Powder, Stabilisers (E451), Maize Starch, White Pepper, Spices (Chilli Powder, Cayenne, White Pepper), Onion Powder, Cayenne Chilli, Raising Agent (E450i)(E500ii), Dextrose, Black Pepper Extract, Thickener (E415), Anticaking Agent (E551), Paprika, Turmeric Extract, **EGG** Albumen, Garlic Extract.

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 100(g) | Typical values per serving - 120g |
|---------------------|---------------------------|-----------------------------------|
| Energy | 888kj/212kcal | 1065kj/254kcal |
| Fat | 9.9 | 11.8 |
| -of which saturates | 0.8 | 0.9 |
| Carbohydrates | 15.8 | 19.0 |
| -of which sugars | 0.5 | 0.6 |
| Fibre | 1.3 | 1.6 |
| Protein | 15.6 | 18.7 |
| Salt | 1.67 | 2.0 |

PER 1 Breast Fillet SERVING CONTAINS:

| ENERGY (KJ/Kcal) | Fat | Saturates | Sugars | Salt |
|------------------|-------|-----------|--------|------|
| 1065kJ/254kcal | 11.8g | 0.9g | 0.6g | 2.0g |
| 13% | 17% | 5% | <1% | 33% |

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 | Product Code on the Bag | Bag barcode | Product Code on the Box | Box barcode |
|--------------|---|---|---|---------------------------------|--|-------------------------------|-------------------|-------------------------------|----------------|
| 10 x 780g | PD: DD/MM/YYYY BB: DD/MM/YYYY BATCH CODE: JULIAN CODE TIME: HH:MM | 399mm x 257mm x 235mm | 409mm x 272mm x 250mm | 285mm x 290mm x 45mm | Printed Bag with Production, Best Before dates, batch and time thermal printed on rear | CK008R5 | 50559732145 39 | CK08R5 | 05055973214546 |

STORAGE INSTRUCTIONS & PRODUCT SHELF LIFE

| Document name | Ref No | Issue No. | Issue date | Authorised by | Pages |
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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 8-9 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 | 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 CELERY, MILK, SULPHUR DIXOIDE & 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 | | |

DIETARY

| Lacto-Ovo- Vegetarian | Vegan | Halal |
|-----------------------|-------|-------|
| NO | NO | YES |

ORGANOLEPTIC CHARACTERISTICS

Colour and Appearance: Deep orange in colour.

Taste and Flavour: Succulent chicken breast with a crunchy breaded coating and seasoned aromatic spices with a chilli kick.

*Private and confidential

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**Specifications are subject to change

| Authorised by (print) | Omar Bhamji | Approved by (print) | |
|--|-------------|---------------------|--|
| Sign | | Sign | |
| (Managing Director CK Foods Processing Ltd) | | For company | |
| Date | 23/01/23 | Date | |

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