

Mission: Produce food for the consumer with excellence. Vision: Be the best company in the food segment for our customers.

SPECIFICATION - PRODUCT

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Product: FROZEN (IQF) CHICKEN BREAST, COOKED STRIPS 12mm						
Product Code:1087868	Version: 01 Publish Date: 23/05/2019 Reviewed:					
Amended items:.	Next review: 23/05/2021					

01. Process description

Whole Chicken breast, tumbled, cooked, cut in strips 12mm, IQF frozen and packed.

02. Register in the Agriculture Ministry SIF/DIPOA number: 0829/3300

03. Raw material and ingredients

Ingredients	%
Chicken breast skinless boneless	90 - 95
Water	3 - 4,5
Salt	0,5 - 1,60
TOTAL	100%

03.01 Sub-components

Ingredients	Sub-components

03.02 Additives

E number	Additive	Maximum limit stab. in legislation	Additive function

03.03 Declared Ingredients List Ingredients: Chicken breast (99%), salt. DOES NOT CONTAIN GLUTEN.

04. Food allergens and intolerance data:

Ref.	Ingredient	Tick if present	Comments		
	Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their				
01	hybridized strains, and products thereof.				
	Except: (a)wheat based glucose syrups including dextrose; (b)wheat based maltodex	, \ /O	rups based on barley;		
	(d)cereals used for making alcoholic distillates including ethyl alcohol of agricultural o	rigin.			
02	Crustaceans and products thereof				
03	Eggs and products thereof				
	Fish and products thereof				
04	Except: (a)finish gelatin used as carrier for vitamin or carotenoid preparations; (b) fish	h gelatin or Isinglass	used as fining agent		
	in beer and wine.				
05	Peanuts and products thereof				
	Soybeans and products thereof				
	Except: (a) (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306				
06	alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived				
	phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester p	produced from vege	table oil sterols from		
	soybean sources;				
07	Milk and products thereof (including lactose)				
0.	Except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;				
	Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale),				
00	pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts				
08	(Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or				
	Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for				
	nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin				
09	Celery and products thereof				
10	Mustard and products thereof				

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11	Sesame seeds and products thereof	
12	Sulphur dioxide and sulphite at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	
13	Lupin and products thereof	
14	Molluscs and products thereof	

05. Ingredients containing or suspected to contain GMO'S and Irradiation treatment

		Tick if present
	Soy flour	
	Soy protein products	
SOY/SOYA	Hydrolyzed vegetable protein (Soya)	
DERIVATIVES	Soya lecithin (soy derived E322)	
	Soya flavoring / Soya sauce	
	Soya oil	
	Maize flour	
	Maize starch	
MAIZE DERIVATIVES	Modified maize starch	
	Maize oil	
	Maltodextrin / Dextrin / Dextrose	

05.01 Final Product

	No	Yes
GMO-Free Certified	\boxtimes	
Has undergone any irradiation treatment	\boxtimes	
Halal Certified		\boxtimes





Shape: Breast cut instrips 12mm

Color: Creamy white

Flavor: Chicken cooked aroma **Texture:** Juicy and tender meat

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07. Microbiological limits

	Standard
Coliforms 45°C	1x10 ² CFU/g
Staphylococcus aureus	1x10 ¹ CFU/g
Sulfite reducing clostridia	1x10 ¹ CFU/g
Salmonella spp	Absence in 25g
Listeria monocytogenes	Absence in 25g

08. Nutritional specifications

	Nutritional values*	
Energy (kJ/kcal)	428/ 102	
Fat	2,0 g	
of which		
Saturates	1,2 g	
Carbohydrate	0 g	
of which		
Sugar	0 g	
Fibre	< 0,5 g	
Protein	21 g	
Salt	1,2 g	

^{*}Average values for 100 g of finished product.

09. Physical specification

Cooked chicken breast cut in strips 12mm.



Product strips 12mm x 12mm x 60 mm

Thickness: 12 mm Tolerance: 70% standard – 30% <11mm or >13mm Length: 10 - 60 mm Tolerance: 70% standard – 30% <10mm or >60mm Width: 12 mm Tolerance: 70% standard – 30% <11mm or >13mm

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10. Shelf life: 18months

11. Goods Surplus Management:

Customer brands products, or not, that for some reason do not meet the specification may be intended to:

- 1-Canteen of the company;
- 2-Disposal (depending of the nonconformity);
- 3-Philanthropic Institutions;
- 4-Other companies.

12. Storage and shipping

Keep frozen at -18°C. Product must be shipped in clean, sealed refrigerated containers capable of maintaining a maximum temperature of -18°C.

13. Flowchart **CCP Production Steps** Task All Raw Materials must be checked at delivery. There are checks CCP 1B Receiving raw material for meat temperature (maximum 4°C), potential foreign body risks. 1 All Raw Materials have to be stored in a clean storage area and at Storage the correct storage temperature. 1 The tumbling is done as indicated in the specification of **Tumbling** production. The product remains 6 to 72 hours in equalization, in a storage Equalization area with temperature control. CCP 2B Cooking The meat is cooked in oven CCP minimum 74°C Cooling The product is cooled for cut. Cutting The product is cut according to the physical specifications. Product is freezing achieving core temperature of -18 °C. Freezing Packaging Pack into a food grade bag, hermetically sealed. CCP 3F Metal detecting All bags are evaluated by metal detector as HACCP plan. Store in cold store until required for shipment at a maximum -Storage 18°C. Hold for release. Shipment During Production: The facility and equipment has to be kept clean. Cleaning End of production: all equipment must be cleaned.

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