	PRODUCT SPECIFICATION				
HOUSE OF FOODS™	DOCUMENT ID 334851	CREATED 220224	REVISION 220224	Page 1 of 5	APPROVED QA
	DOCUMENT TYPE: Specification				
	TITLE: Steam cooked Chicken breast fillet – 12 mm Strips – IQF (4x2.5kg)				

1. - SUPPLIER

Name : House Of Foods

Telephone no./ email : Denmark A/S +45 (0) 963 125 00 / sales@houseoffoods.com

Sweden AB +46 (0) 706 815 158 / sales@houseoffoods.com

: Finland OY +35 (0) 804 003 606 01 / <u>sales@houseoffoods.com</u>

: The Netherlands BV +31 (0) 622 863 065 / sales@houseoffoods.com

Webside : www.houseoffoods.com

2. - ARTICLE

Product name : Steam cooked chicken breast strips - IQF

Article no. : 334851

Country of origin : China

Race : N/A

Health mark : CN 3700/03476

Halal : Yes
Keyhold mark : N/A

Product description : Steam cooked chicken breast fillet cut in 12mm strips, IQF frozen

Fully Cooked : Yes
Weight / Dimension : 12 mm

Weight / Dimension interval : 12 mm +/- 2 mm >80%

Out of spec max 20%*

Photograph of product



The meat is being sourced from birds that have been slaughtered and processed in accordance with national and EC regulations

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3. - FINISHED PRODUCT QUALITY

3.1 – PHYSICAL CRITERIA

The product meets the following minimum requirements:

- clean, free from any visible foreign matter, dirt or blood;
- free of any foreign smell;
- free of visible bloodstains;
- free of bones*/free of protruding broken bones
- there shall be no traces of prior freezing.
- * Although every effort has been taken to remove all bones, some small parts may remain

Process related contamination

The product is free from:

- Hair/ plastic/ label/ paper/ wood/ textile/ polystyrene/ paint...
- Glass/ metal/ hard plastic/ fat/ chemicals

3.2 - ORGANOLEPTIC PARAMETERS

Appearance	Typical for steam cooked Chicken breast meat strips
Colour	White to creamy chicken meat Absentness of pinking in the core.
Flavour	Typical for steam cooked chicken meat with marinade, slightly salted . No foreign or "off" flavours.
Texture	Naturally fibrous, tender and moist. The steam cooked chicken meat must not be tough or spongy.

3.3 - MICROBIOLOGICAL PRODUCT CRITERIA

Micro organisms	Target	Limit
Total Viable Count (cfu/ g)	<1.0x10 ⁴	>1.0x10 ⁴
Total Coliforms (cfu/ g)	<100	>100
E. coli (org/ g)	Not detected (<10)	>10
St. aureus (cfu/ 0.1g)	Not detected (<10)	>10
Salmonella (org in 25g)	Not detected	Present
Listeria monocytogenes*	Not detected/ 25g	> 100 cfu/g

^{*} Standard microbiological test, *EU 2073/2005 - Annex I, 1.3

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4. - INGREDIENT DECLARATION & NUTRITIONAL DECLARATION

Ingredient declaration		
Chicken breast (98%), water, salt		
Product contains no genetically modified organisms		

^{*} REGULATION (EU) No 1169/2011 ANNEX II,

^{6.} Soybeans and products thereof, except: (a) fully refined soybean oil and fat.

Nutritional / 100gram prod	uct	
Energy kJ/kcal Fat - Saturated fat Carbohydrates - Sugar Dietary fibre Protein* Salt	489/117 1.4 g 0.4 g 0 g 0 g N/A 25 g 0.5 g	

^{*} This product can vary from the nutritional values, this because of its natural composition and processing parameters. The values can be fluctuating ±2,0%

5. - PACKING / LABELLING

5.1 – PACKING

Criteria	Bag	Carton	Pallet
Material	LDPE	Cardboard	Wood
Colour	-	-	-
Dimension (LxWxH)	465 x 320 x N/A	365 x 290 x 240 mm	1200x800x1800 mm
Declared pack weight	2500G	10 kg	net weight gross weight
Units	1	4	56 crt (7 layers of 8 cartons)
EAN number	5060037672903	5060037672910	-

^{*} The used packing materials, which are in direct food contact, are food grade approved

5.2 - STORAGE

Condition	Storage temperature	Shelf life			
Frozen	≤ -18°C	Production + 24 months			
Shelf life after de freezing: 3 days, stored a	Shelf life after de freezing: 3 days, stored at a temperature ≤ +4°C				

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5.3 – LABELLING

Labelling - Bag	Labelling – Outer Carton
Each bag has a label that reads: - Product name - Lot number - Product weight / dimension - Net weight - Production date / Frozen on - Best before date - Ingredient declaration - Allergens - Nutritionals - Country of origin - Storage condition - Health mark - Manner of preparation - Supplier details	Each box has a label stating: - Product name - Product code - Lot number - Product weight / dimension - Net weight - Production date - Best before date - Storage condition - Health mark - Manner of preparation - Supplier details
Languages: GB,	DK, SE, FI, NL, FR, ES

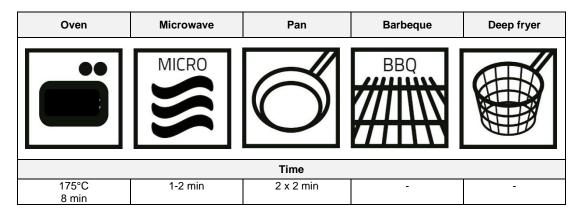
6. – ALLERGEN INFORMATION

Item	Contains (YES/NO)
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
- Crustaceans and products thereof	No
- Eggs and products thereof	No
- Fish and products thereof	No
- Peanuts and products thereof	No
- Soybeans and products thereof	No
- Milk and products thereof (including lactose)	No
- Nuts and products thereof	No
- Celery and products thereof	No
- Mustard and products thereof	No
- Sesame seeds and products thereof	No
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	No
- Lupin and products thereof	No
- Molluscs and products thereof	No

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7. - COOKING INSTRUCTION

Defrost product before cooking



8. - AUTORIZATION

Authorization	House Of Foods	Supplier
Name	FSL	
Department	QA	
Date	220224	
"Please sign and return this specification within 10 working days, if we do not receive a signed copy within this period, we will assume the specification is deemed acceptable."		