



COMMERCIAL SPECIFICATION

BSS-38

CS 203999

Last Update: 28/09/2023

Nº/Version: 22

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1 - PRODUCT IDENTIFICATION

Product Name: FROZEN COOKED CHICKEN BREAST 12MM DICED
Product Code: 203999
Packaging: 4 X 2,5 KG = 10 KG
Family: Cooked products
Brand: SEARA
EAN13: 7894904203994 **DUM14:** 17894904203991

2 - PRODUCT REFERENCE

* The picture is only a reference of the product.



Produto padrão
Standard Products

3 - INGREDIENTS

Chicken Breast Meat (98%) and Salt.

The raw material used and the production process are in accordance of Islamic Rites (HALAL).

4 - SHELF-LIFE AND STORAGE CONDITIONS

Shelf-life from production date: 545 Day(s)
Storage temperature (°C): -18 Or colder

5 - PROCESS OUTLINE

Chilled Chicken Meat, Tumbled, Flattened, Cooked, Chilled, Diced (12mm), IQF Frozen and Packed.

Use the product frozen or defrosted (heated or not). After defrosting (+4°C), consume within 24 hours. Once defrosted, do no refreeze.

piece size is verified by sieve analysis and it is not a positive release. Its monitoring only.

8 to 20mm - min. 75% pieces

<8 or >20mm - max. 25% pieces

6 - COOKING METHOD

In fryer:

N/A

In oven:

N/A

In microwave:

Put the frozen meat (roughly 100 g of product) and water (one eating spoon, roughly 10 ml) on a dish; 2) cover the dish with a second dish and turn on the microwave for 6 min/ 960 W . Leave the tray covered after heating for 4-5 extra minutes, in order to let the temperature equilibrate. The meat should present internal temperature of 80 °C (75 to 85 °C) after heating. Then take the dish and start the sensorial analyses.



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7 - PACKAGING

7.1 - Primary Packaging

Code PP: 446939

Type: Blend with low density polyethylene and linear low density polyethylene.

Dimensions (mm): N/A

Packaging Weight (kg): 0.0230000

Thickness (each side) (microns): 80

Code Label PP: N/A

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of pieces :		Variable	
Primary packaging net weight (kg):	2.500	2.500	

Note: N/A

7.2 - Secondary Packaging

Code SP: 714771

Type: Corrugated Cardboard Box

Dimensions (mm): 400 x 300 x 275

Packaging Weight (kg): 0.6400000

Number of seal: 2

Number of product's labels: 1

Number of client's labels: 0

Shrink-packed: NO

Closure: Scotch tape

Code Label SP: 468072

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of primary packaging:	4	4	
Net weight(kg):	10.000		10.000

Internally Printed: NO

7.3 - Palletizing

How the product will be loaded onto containers? ☐ Not Palletized ☒ Palletized

Net Weight (Kg): 800.00

Layer: 8

Case per layer: 10

Total: 80

Stretched: YES

8 - ALLERGENS LIST

Present = The ingredient contains the allergen (as ingredient, component of an ingredient, food additive or processing aid) or can contain the allergen due to carry over.

Absent = The ingredient does not contain the allergen.

Allergens	Present	Absent	Source of allergen
CEREALS AND DERIVATIVES CONTAINING GLUTEN	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BARLEY AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
CELERY, CELERIAC AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
CRUSTACEANS/SHELLFISH AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
EGGS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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GLUTEN	<input type="checkbox"/>	<input checked="" type="checkbox"/>
LUPINE AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
MILK AND DERIVATIVES (INCLUDING LACTOSE)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
MOLLUSCS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
MUSTARD AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
WALNUTS (JUGLANS SPP.)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
OATS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
PEANUTS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
RYE AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SEAFOOD AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SESAME SEED AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SOYBEANS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
WHEAT AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ANY OTHER ALLERGEN THAT WAS NOT MENTIONED?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SULPHUR DIOXIDE AND SULPHITES - IF PRESENT, CONCENTRATION MG/KG OR MG/L AS SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>
IS THERE ANY HANDLING OF ALLERGENS, EVEN IT IS NOT A PRODUCT INGREDIENT?	<input type="checkbox"/>	<input checked="" type="checkbox"/> We have handling of other allergens in the factory, but our allergen policy doesn't allow the cross contamination.

9 - MICROBIOLOGICAL STANDARDS

Microorganism	Unit	n	c	m	Exp	M	Exp
Salmonella spp (25g)	-					Absence	
Aerobiums Mesophylos (TVC) (CFU/g)	UFC/G					5,0x10	3
Total coliforms (CFU/g)	UFC/G					5,0x10	1
E. coli (CFU/g)	UFC/G					<2,0x10	1
Staphilococcus Coagulase Positive (CFU/g)	UFC/G					1,0x10	1
Listeria monocytogenes (25g)	-					Absence	

10 - ACCEPTANCE CRITERIA

Characteristic	Unit	Min	Standard	Max
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11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
Fat Content	%			3,0
pH	-	6,0		6,6
Protein Content	%	24,0		30,00
HUMIDITY CONTENT	%	66,0		72,0
ASH	%			2,5
Salt	%	0,40		0,60

Reference values.

Chemical Analysis do not constitute a rejection. Levels shall be trended and monitored.

12 - NUTRITIONAL TABLE

Portion: 100g

	Amount	%VD*
Energy Value (KJ)	554	-
Energy Value (Kcal)	132	-
Total Fat (g)	2,1	-
Saturated Fat (g)	0,9	-
Carbohydrates (g)	0	-
Nonreducing sugars expressed as sacarose (g)	0	-
Protein (g)	28	-



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salt (g)	0.36	-
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13 - PICTURES

Pictures for illustrative purposes.

Product's Photos

Code:
PA.COZ-PP.0044

Vs.
0

Description:
PRODUCTS OVERVIEW



Visão geral do produto

Product's overview

Code:
PA.COZ-PP.0045

Vs.
0

Description:
ACDEPTABLE SHAPES



Formatos aceitáveis

Acceptable shapes



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Packaging Photos

Code: PA.COZ-EP.0044
Vs. 0

Description:
PALLETIZING



Code: PA.COZ-EP.0045
Vs. 2

Description:
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Code: IN.EMB-EP.1066
Vs. 0

Description:



Code: IN.EMB-EP.1067
Vs. 0

Description:





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Code:

IN.EMB-EP.1068

Vs.

0

Description:



Code:

IN.EMB-EP.1069

Vs.

0

Description:





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14 - PRODUCT/PRODUCT SPECIFICATION

This specification and all information contained within it:

- Constitutes confidential information of Seara Alimentos. As such it is not to be disclosed to any third party in any event without prior written consent of Seara Alimentos;
- Has been prepared in good faith by Seara Alimentos and was accurate at the date of issue.

The customer acknowledges that it has been given the opportunity to review and approve its contents, that will be deemed to be accepted and agreed unless express written notice to the contrary is served upon Seara Alimentos by the customer in relation to future orders only;

- Has been issued for the sole purpose of giving the customer an approximate idea of the goods to be supplied and will not form part of any contract between Seara Alimentos and the customer.

15 - CONTACTS

Name	Position
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Helena Mariko Oshiro	R&D Raw and Seasoned Products