



COMMERCIAL SPECIFICATION

BSS-36

CS 951773

Last Update: 26/11/2024

Nº/Version: 22

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1 - PRODUCT IDENTIFICATION

Product Name: COOKED SLICED CHICKEN BREAST MEAT 12MM
Product Code: 951773
Packaging: 4 X 2,5 KG = 10 KG
Family: Cooked products
Brand: SEARA
EAN13: 7894904951772 **DUM14:** 17894904951779

2 - PRODUCT REFERENCE

* The picture is only a reference of the product.

Produto padrão
Standard product



3 - INGREDIENTS

Cooked Chicken (98%) and Salt

4 - SHELF-LIFE AND STORAGE CONDITIONS

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

5 - PROCESS OUTLINE

Chilled chicken meat, tumbled, flattened, cooked (CCP), chilled, sliced (12mm), IQF Frozen, packed, metal detector (CCP) and secondary packed.

SUITABLE FOR INFORMATION

Is the product suitable for?

Vegetarians - No

Vegans - No

Celiac - Yes

Halal - Yes

Kosher - No

6 - COOKING METHOD

In fryer:

N/A

In oven:

N/A

In microwave:

- 1) 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): 0.0240000

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): 0.5400000

Number of seal: 2

Number of product's labels: 1

Number of client's labels: 0

Shrink-packed: NO

Closure: PP Strip and Stretched

Code Label SP: 441882

	<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"/>	
FISH 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
Salt	%			1,30
Protein Content	%	22,0		28,0

Reference values.

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

12 - NUTRITIONAL TABLE

Portion: 100g

	Amount	%VD*
Energy Value (Kcal)	119	-
Energy Value (KJ)	500	-
Total Fat (g)	1,9	-
Saturated Fat (g)	1,2	-
Carbohydrates (g)	0	-
Nonreducing sugars expressed as sacarose (g)	0	-
Protein (g)	25	-
Fibers (g)	<0,5	-
salt (g)	0,53	-
Sodium (mg)	210	-



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13 - PICTURES

Pictures for illustrative purposes.

Product's Photos

Code:

Vs.

Description:

PA.COZ-PP.0033

0

PRODUCT'S OVERVIEW



Visão geral do produto

Product Overview

Code:

Vs.

Description:

PA.COZ-PP.0034

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LONG PIECES - ACCEPTABLE

Peças compridas – aceitável

Long pieces - acceptable





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Code:	Vs.	Description:
PA.COZ-PP.0035	0	SHORT PIECES - ACCEPTABLE

Peças curtas – aceitável

Short pieces - acceptable





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Packaging Photos

Code: PA.COZ-EP.0011
Vs. 0

Description:
BSS-36 - PRIMARY PACKING



Code: PA.COZ-EP.0012
Vs. 0

Description:
BSS-36 - PACKAGING IN BOX





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Code: Vs.

PA.COZ-EP.0013 1

Description:

BSS-36 - BOX



Code: Vs.

PA.COZ-EP.0022 0

Description:

BSS-36 - PALLETIZING





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Code: Vs.

PA.COZ-EP.0021 1

Description:

BSS-36 - IDENTIFICATION



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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Milton A. Fonseca Filho	R&D Manager FPP Products