

	Supplier Approval	Record Sheet
<b>Product Specification Record Sheet</b>		

Product Name	Frozen Fully Cooked 100g Chicken Breast Skewers
Brand	Coosters
Country of origin	China
Updated Date	Aug 22 <sup>nd</sup> 2025

<b>Composition and Storage</b>	
Ingredients Declaration (as per final product)	Chicken Breast Fillets (95%), Water, Tapioca starch, Salt, Xylose, Dextrose, Sodium citrate, Refined soya bean oil, Sodium pyrophosphate, Sodium tripolyphosphate
Allergen Advice-Contains	None
Allergen Advice- May Contain	Wheat, Egg, Celery, Fish, Soya, Milk, Sesame Seeds
Shelf Life from Production	21 months
Storage Instructions	Keep frozen at -18°C or below. Once defrosted, do not re-freeze
Allergen policy	
<p>1. When stored, the accessories containing allergen ingredients and non-allergen are divided into different warehouse;</p> <p>2. when used, the accessories containing allergen ingredients and non-allergen are weighed in different house, with different containers and clear mark;</p> <p>3. When the accessories changed or the production finished, all containers used are fully cleaned; avoiding the different allergen ingredients with cross-contamination;</p> <p>4. The products with allergen ingredients and non-allergen are manufactured in different days, if not, the products with non-allergen ingredients are arranged firstly, then are the allergen;</p>	

<b>Nutritional Information</b>		
Average Nutritive	Per 100g final product	Source of Date (calculated or tested)
Energy(kJ/(kcal)	466kJ/111kcal	Tested
Fat(g)	2.5g	Tested
Of which saturates(g)	0.6g	Tested
Carbohydrate(g)	1.8g	Tested
Of which sugars(g)	0.4g	Tested
Fibre(g)	0.7g	Tested
Protein(g)	20g	Tested
Salt(g)	1.3g	Tested

<b>Cooking Instructions</b>
For best results, cook from frozen. The following cooking instructions are only guidelines. Remove all packaging before cooking. Ensure food is piping hot before serving. Do not reheat once cooked. Oven cook (from frozen): Place on a baking tray in a preheated oven of 180°C/380°F, Gas Mark 5 and cook for approximately 25 minutes. Turn halfway through cooking.

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Microbiological Information				
Organism	Target	Reject	Frequency of Test	Method*
Total Count(cfu/g)	≤10 <sup>4</sup>	>10 <sup>4</sup>	5 samples for a product per day	Internal lab approved by CNAS
Coliforms(mpn/g)	<3	>3		
E.Coli(mpn/g)	<3	>3		
Staphylococcus aureus (CFU/g)	<10	>10		
Salmonella (X/25g)	Not detected	Present		
Listeria monocytogenes(X/25g)	Not detected	Present		

\*All microbial testing should be carried out to globally agreed standards, e.g. AOAC. Return certificate from most recent testing with completed specification,

Metal Detection		
Type	Sensitivity	Frequency
Ferrous	1.5mm	Every pack, Machine tested a start-up, finish and every 30 minutes
Non-Ferrous	2.0mm	Every pack, Machine tested a start-up, finish and every 30 minutes
Stainless Steel	1.5mm	Every pack, Machine tested a start-up, finish and every 30 minutes

Organoleptic Information	
Appearance	See photo below
Product Weight	95g-105g ≥ 80%, 90g-110g = 100%



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Packaging Information		
Packaging Type (e.g. box, bag)	Bag	Box
Packaging Material	PE + Nylon	Cardboard
Is Material Suitable for Food contact?*	Yes	No
Dimensions	360mm*260mm	390mm*265mm*300mm
Packaging Weight	1kg	10kg
Barcode	5055297401448	0742776840007
Label Position	Printed on bag	Printed on box
Traceability format (e.g. dd/mm/yy)	Production date, BB date, Lot no.	Production date, BB date, Lot no.

\*ref Food information regulations 2014 and its amendments

Process Steps
Please detail your process steps below or on a separate sheet if required
<ol style="list-style-type: none"> <li>1. Raw material inspection(CCP1),Meat temperature 0-4°C</li> <li>2. Tumbling</li> <li>3. Resting for 4-6 hours</li> <li>4. Skewered</li> <li>5. Flash-fried</li> <li>6. Steamed, Core temperature&gt;80°C (CCP2)</li> <li>7. IQF. Core temperature -18°C</li> <li>8. Labelling &amp; Packing</li> <li>9. Metal detecting (CCP3), Non-Fe 2.0mm, Fe 1.5mm, SS 1.5mm</li> <li>10. X-ray (CCP3).Ceramic ball <math>\Phi</math>: 4.0mm、Sus wire <math>\Phi</math>: 0.4×5mm、Sus ball <math>\Phi</math>: 0.7mm</li> <li>11. Packing into box</li> <li>12. Cold Storage, Store at &lt;-18°C</li> </ol>

Food Intolerance Date				
		Yes (v)	No(X)	Comments
1	Free from Peanut & Derivative (Excl. Oil)?	v		
2	Free from Peanut Oil refined to SCOPA?	v		
3	Free from Peanut Oil not refined to SCOPA?	v		
4	Free from Nuts/Nut Derivatives Excl. Oils?	v		
5	Free from Nut Oil refined to SCOPA std.?	v		
6	Free from Nut Oil not refined to SCOPA std.?	v		
7	Free from Nut	v		
8*	Do you hold nuts/nut oil or any product which may contain the above products on site?		X	

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8a	Are you aware of possible areas of cross contamination from nuts/nut oil on site?		X	
9	Free from Coconut?	√		
10	Free from Pine Nuts/Pine Kernals?	√		
11	Free from Seed & Derivatives Excl. Oils?	√		
12	Free from Seed Oil refined to SCOPA std.?	√		
13	Free from Seed Oil not to SCOPA std.?	√		
14*	Free from Sesame Seed Cross-Contamination?	√		May contain
15*	Free from Animal Products: Dairy?	√		
	Free from Milk and Milk Derivatives?	√		May contain
	Free from Egg and Egg Derivatives?	√		May contain
16	Free from Animal Products: Meat?		X	Poultry product
	Free from Beef?	√		
	Free from Pork?	√		
	Free from Lamb?	√		
	Free from Poultry?		X	Poultry product
17*	Free from Fish, Crustaceans, Molluscs &their Derivatives?	√		May contain
18*	Free from Wheat & Wheat Derivatives?	√		May contain
19	Free from Rye & Rye Derivatives?	√		
20	Free from Barley & Barley Derivatives?	√		
21	Free from Oats & Oat Derivatives?	√		
22	Free from Maize & Maize Derivatives?	√		
23	Free from Soya & Soya Derivatives?		X	Refined soya bean oil
24	Free from Gluten?	√		May contain
25	Free from Yeast & Yeast Derivatives?	√		
26	Free from Fruit & Fruit Derivatives?	√		
27	Free from Vegetables & Vegetables Derivatives?		X	Refined soya bean oil
28*	Free from Celery?	√		May contain
29*	Free from Mustard?	√		
30	Free from Additives-Preservatives?	√		
31	Free from Colours: Natural or Artificial?	√		
32	Free from Glutamates?	√		
33	Free from HVP?	√		
34	Free from AZO & Coal Tar Dyes?	√		
35	Free from Benzoates?	√		
36*	Free from Sulphur Dioxide levels >10mg/kg?	√		
37	Free from BHA/BHT?	√		
38	Free from Aspartame?	√		

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39*	Free from Lupin?	√		
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**IRRADIATION**

Has the product or any of its ingredients been irradiated?

Yes  No

Identify ingredients which have been irradiated

	Is This Product;	Yes	No	Comments
1	Suitable for Vegetarians?		√	
2	Suitable for Ova-lacto Vegetarians?		√	
3	Suitable for Vegans?		√	
4	Suitable for Coeliacs?		√	
5	Kosher Certified?		√	
6	Halal Certified?	√		
7	Organic?		√	
8	G.M.O. free certified?		√	