



# COMMERCIAL SPECIFICATION

## IBL-23

CS 203839

Last Update: 22/11/2024

Nº/Version: 19

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### 1 - PRODUCT IDENTIFICATION

**Product Name:** FROZEN BREADED SOUTHERN FRIED CHICKEN MINI FILLETS  
**Product Code:** 203839  
**Packaging:** 10 X 1,00 KG = 10,00 KG/CX  
**Family:** Coated products  
**Brand:** SEARA  
**EAN13:** 7894904203833      **DUM14:** 17894904203830

### 2 - PRODUCT REFERENCE

\* The picture is only a reference of the product.

Produto padrião  
após fritura



Produto padrião  
congelado



### 3 - INGREDIENTS

Chicken meat (67%), vegetable oil (sunflower), water, fortified WHEAT flour with iron and folic acid, breadcrumb (WHEAT flour, starch, WHEAT gluten, salt, yeast), starch, spices (pepper, garlic, onion, CELERY, oregano, fennel), salt, modified starch, dextrose, WHEAT gluten, stabilisers: (E450i, E451i), raising agents: (E500ii, E450i), maize flour, natural flavouring, yeast extract, thickener agent (E415), colouring agent (E160c). May contain barley, rye, oats and soya

### 4 - SHELF-LIFE AND STORAGE CONDITIONS

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

### 5 - PROCESS OUTLINE

Chicken meat, blended with a brine mix, coated (Pre dust, Batter and Breader), flash fried, cooked, frozen (IQF) and packed.

#### SUITABLE FOR INFORMATION

Is the product suitable for?

Vegetarians - No

Vegans - No

Celiac - No

Halal - Yes

Kosher - No

### 6 - COOKING METHOD

#### In fryer:

Pre heat the oil until 180°C. Place product from frozen. Fry for about 5 to 7 minutes

#### In oven:

Pre heat oven to 190°C. Place products from frozen on a tray and bake for 25 to 35 minutes

#### In microwave:

N/A



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### 7 - PACKAGING

#### 7.1 - Primary Packaging

Code PP: 531865

Type: Laminated polyethylene film

Dimensions (mm): N/A

Packaging Weight (kg): 0.1730000

Thickness (each side) (microns): 100

Code Label PP: N/A

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of pieces :		Variable	
Primary packaging net weight (kg):	1.000	1.000	

Note: N/A

#### 7.2 - Secondary Packaging

Code SP: 717010

Type: Corrugated Cardboard Box

Dimensions (mm): 400 x 330 x 283

Packaging Weight (kg): 0.4800000

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: 468859

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of primary packaging:	10	10	
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): 900.00

Layer: 9

Case per layer: 10

Total: 90

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 checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour
BARLEY AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	may contain due to cross contamination in wheat field
CELERY, CELERIAC AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	celery
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 checked="" type="checkbox"/>	<input type="checkbox"/>	wheat gluten, wheat flour, wheat starch, wheat dextrose
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 checked="" type="checkbox"/>	<input type="checkbox"/>	may contain due to cross contamination in wheat field
PEANUTS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
RYE AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	may contain due to cross contamination in wheat field
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 checked="" type="checkbox"/>	<input type="checkbox"/>	may contain due to cross contamination in wheat field
WHEAT AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat gluten, wheat starch, wheat dextrose
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 <sub>2</sub>	<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
Yeast and Mould (CFU/g)	UFC/G					2,0x10	2
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
Protein	%	13		19
Salt	%			1,5

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)	166	-
Energy Value (KJ)	697	-
Total Fat (g)	7,4	-
Saturated Fat (g)	2,3	-
Carbohydrates (g)	9,7	-
Nonreducing sugars expressed as sacarose (g)	0,05	-
Protein (g)	15	-
salt (g)	1,05	-



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### 13 - PICTURES

Pictures for illustrative purposes.

### Packaging Photos

**Code:** Vs.

AV.EMP-EP.0004

0

**Description:**

203839 - PRIMARY PACKING FRONT



**Code:** Vs.

AV.EMP-EP.0005

0

**Description:**

203839 - PRIMARY PACKING BACK





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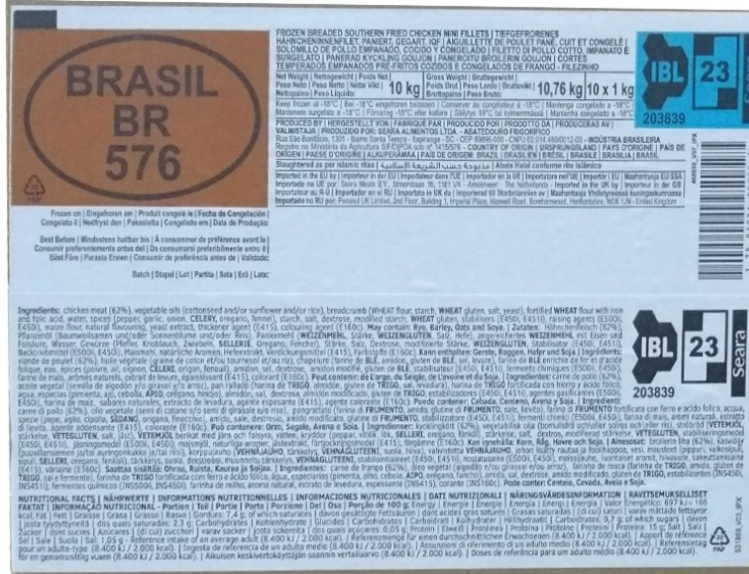
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Code: AV.EMP-EP.0006  
Vs. 0

Description: 203839 - IDENTIFICATION



Code: AV.EMP-EP.0007  
Vs. 0

Description: 203839 - IDENTIFICATION 2





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Code: Vs.

AV.EMP-EP.0008

0

Description:

203839 - PACKING IN BOX



Code: Vs.

AV.EMP-EP.0009

0

Description:

203839 BOX





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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
Anderson J. Poloni	R&D Manager Food Processed Products
Helena Mariko Oshiro	R&D Manager Raw and Seasoned Products
Milton A. Fonseca Filho	R&D Manager FPP Products