

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

Product Name	Crunchy Coated Chicken Goujons
Country of origin	China

<b>Composition and Storage</b>	
Ingredients Declaration (as per final product)	Chicken Inner Fillets (58%), Water, Tapioca Starch, Salt, sodium Hydrogen Carbonate, Sodium Citrate, Garlic Power, Onion Power, Coating [ <b>Wheat</b> Flour, <b>Wheat Gluten</b> , Dextrose, Garlic Power, salt, Spices, Pepper, Yeast Extract, Flavour, Raising agents (Disodium Dihydrogen Pyrophosphate, Sodium Hydrogen Carbonate), Paprika Red], Refined Soya Bean Oil
Allergen Advice-Contains	Wheat, Wheat Gluten
Allergen Advice- May Contain	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)	891 kJ/213kcal	Tested
Fat(g)	9.6g	Tested
Of which saturates(g)	1.17g	Tested
Carbohydrate(g)	16.7g	Tested
Of which sugars(g)	0.93g	Tested
Fibre(g)	0.5g	Tested
Protein(g)	14.9g	Tested
Salt(g)	0.85g	Tested

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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/25 g)	Not detected	Present		
Listeria monocytogenes(X/25 g)	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

Appearance	See photo below
Product Weight	35-45g ≥ 80%; 30-50g=100%



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<b>Packaging Information</b>		
Packaging Type(e.g.box,bag)	Bag	Box
Packaging Material	PE+Nylon	Cardboard
Is Material Suitable for Food contact?*	Yes	No
Dimensions	360mm*240mm	399mmx273mmx269mm
Packaging Weight	1kg	10kg
Barcode	5055297401387	0742776839865
Label Position	Printed on bag	Printed on box
Traceability format(eg dd/mm/yy)	Production date,BB date, Lot no.	Production date,BB date, Lot no.

\*ref Food information regulations 2014 and its amendments

<b>Process Steps</b>
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. Pre-dust</li> <li>4. Battered</li> <li>5. Breaded</li> <li>6. Flash-fried</li> <li>7. Roasted, Core temperature&gt;80°C (CCP2)</li> <li>8. IQF.Core temperature -18°C</li> <li>9. Labelling&amp;Packing</li> <li>10. Metal detecting(CCP3),Non-Fe 2.0mm,Fe 1.5mm,SS 1.5mm</li> <li>11. 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>12. Cartoning</li> <li>13. Cold Storage, Store at &lt;-18°C</li> </ol>

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Food Intolerance Date				
		Yes(v)	No(X)	Comments
1	Free from Peanut & Derivative (Excl.Oil)?	√		
2	Free from Peanut Oil refined to SCOPA?	√		
3	Free from Peanut Oil not refined to SCOPA?	√		
4	Free from Nuts/Nut Derivatives Excl. Oils?	√		
5	Free from Nut Oil refined to SCOPA std.?	√		
6	Free from Nut Oil not refined to SCOPA std.?	√		
7	Free from Nut	√		
8*	Do you hold nuts/nut oil or any product which may contain the above products on site?		X	
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?	√		
15*	Free from Animal Products: Dairy?	√		
	Free from Milk and Milk Derivatives?	√		Held on site but controls in place
	Free from Egg and Egg Derivatives?	√		Held on site but controls in place
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?	√		
18*	Free from Wheat & Wheat Derivatives?		X	Wheat flour
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?		X	Wheat gluten
25	Free from Yeast & Yeast Derivatives?		X	Yeast extract

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26	Free from Fruit & Fruit Derivatives?	√		
27	Free from Vegetables & Vegetables Derivatives?		X	
28*	Free from Celery?	√		Held on site but controls in place
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?	√		
39*	Free from Lupin?	√		

#### 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?		√	

Date:01-12-2022