

CS 218929

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1 - PRODUCT IDENTIFICATION

Product Name: FROZEN BATTERED COOKED CHICKEN NUGGETS

Product Code: 218929

Packaging: 10 X 1,00 KG = 10,00 KG/CX

Family: Reformed and coated products

Brand: SEARA

EAN13: 7894904218929 **DUM14**: 17894904218926

2 - PRODUCT REFERENCE

* The picture is only a reference of the product.



3 - INGREDIENTS

Chicken meat (44%), water, vegetable oils (cottonseed and; or sunflower and; or rice), fortfied WHEAT flour with iron and folic acid, maize flour, starch, potassium chloride (E508), rasing agents (E450i, E500ii), salt, pepper, dextrose. May contain rey, barley, 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

Chopped and shaped chicken meat, blended with a brine mix and formed into specific nuggets shape. The formed shapes are coated (Milkwash, breader and tempura batter), flash fried, cooked (CCP), frozen (IQF), metal detector (CCP), and packaged.

This product is suitable for Halal dietary

6 - COOKING METHOD

In fryer:

Pre heat oil until 180°C. Place products from frozen and fry for 3 to 4 minutes

In oven

Pre heat oven until 200°C. Place product from frozen on a tray and bake for 20 to 30 minutes

In microwave:

N/A



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7 - PACKAGING

7.1 - Primary Packaging

Code PP: 493345

Type: Blend with low density polythene and linear low density polythene oxybiodegrada

Dimensions (mm): N/A

Packaging Weight (kg): 0.0194400

Thickness (each side) (microns): 100

Code Label PP: 0

Min Standard Max

Number of pieces : Variable

Primary packaging net weight (kg): 1.000 1.000 1.000

Note: N/A

7.2 - Secondary Packaging

Code SP: 889903

Type: Corrugated Cardboard Box

Dimensions (mm): 400 x 300 x 250

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: 493348

Min Standard Max

Number of primary packaging: 10 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 X 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	Ab	sent Source of allergen
CEREALS AND DERIVATIVES CONTAINING GLUTEN	X		Wheat flour
BARLEY AND DERIVATIVES	X		Cross contamination in the wheat field
CELERY, CELERIAC AND DERIVATIVES		Х	
CRUSTACEANS/SHELLFISH AND DERIVATIVES		Х	
EGGS AND DERIVATIVES		Х	
FISH AND DERIVATIVES		Х	



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GLUTEN	X		Wheat flour
LUPIN AND DERIVATIVES		X	
MILK AND DERIVATIVES (INCLUDING LACTOSE)		Х	
MOLLUSCS AND DERIVATIVES		X	
MUSTARD AND DERIVATIVES		X	
NUTS AND DERIVATIVES		X	
OATS AND DERIVATIVES	X		Cross contamination in the wheat field
PEANUTS AND DERIVATIVES		X	
RYE AND DERIVATIVES	X		Cross contamination in the wheat field
SEAFOOD AND DERIVATIVES		X	
SESAME SEEDS AND DERIVATIVES		X	
SOYBEANS AND DERIVATIVES	Х		cross contamination in wheat field
WHEAT AND DERIVATIVES	X		Wheat flour
ANY OTHER ALLERGEN THAT WAS NOT MENCIONED?		X	
SULPHUR DIOXIDE AND SULPHITES - IF PRESENT,		X	
CONCENTRATION MG/KG OR MG/L AS SO2			
IS THERE ANY HANDLING OF ALLERGENS, EVEN IT IS NOT A PRODUCT INGREDIENT?		X	We have handling of other allergens in the factory, but our allergen policy doesn't allow the cross contamination.

9 - MICROBIOLOGICAL STANDARDS

Microorganism Salmonella spp (25g)	Unit -	Standard Absence	Exp
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
Staphilococcous Coagulase Positive (CFU/g)	UFC/G	1,0x10	1
Listeria monocytogenes (25g)	-	Absence	

11 - CHEMICAL STANDARDS

Characteristic Ash	Unit %	Min	Standard Max 3,0
рН	-	6.00	7,00
Protein	%	10,5	14,5
Fat	%		11,00
Humidity (reference value)	%	60,00	66,00
Salt	%	-	0,8

Reference values.

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

12 - NUTRITIONAL TABLE

Average results per portion (100g)

Energy Value (Kcal)	187
Carbohydrates (g)	16
Protein (g)	11
Total Fat (g)	9,0
Saturated Fat (g)	2,1
Energy Value (KJ)	780
Nonreducing sugars expressed as sacarose (g)	0,1
salt (g)	0,34



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13 - PICTURES

Pictures for illustrative purposes.

Product's Photos

Code: Vs. PA.FEM-PP.0034 0

Description: DOUBLE



Aceitável - Peças "Doubles" (Máximo 1 por pacote)

Code: Vs. PA.FEM-PP.0035 0

Description: MARRIAGE



Aceitável – Peças "Doubles" Lateralmente (Buscar separar as peças)



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Code: Vs. PA.FEM-PP.0152 0

Description: ADHESION FAIL - ACCEPTABLE

Falha de adesão — máximo aceitável 1 lado soltando Adhesion fail — acceptable 1 side ont adhered to the meat



Code: Vs. PA.FEM-PP.0153 0

Description:

MEAT APPEARANCE - STANDARD

Aparencia da carne – padrão Meat appearance - standard





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Packaging Photos

Code: Vs. PA.EMP-EP.0009 1

Description:

NGB-13 - PRIMARY PACKING



Code: Vs. PA.EMP-EP.0021 0

Description:

NGB-13 - PRIMARY PACKING BACK





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Code: Vs. PA.EMP-EP.0022 1

Description:

NGB-13 - 10 X 1,00 KG = 10,00 KG/CX - PACKING IN BOX



Code:Vs.PA.EMP-EP.00230

Description:

NGB-13 - BOX





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Code: Vs. PA.EMP-EP.0037 0

Description: NGB-13 - LABEL

FROZIN BATTERED COOCED CHICKEN NIGGETS | THEFEFFRORESS ALBANCHERNINGERS, GEFORM, CONTROL BATTERED COOCED CHICKEN NIGGETS | THEFEFFRORESS ALBANCHERNINGERS, GEFORM, CONTROL BATTERED COOCED CHICKEN NIGGETS | THE CONTROL BATTERED COOCED CHICKEN NIGGETS | THE CONTROL COTTO, RAPARATO E SURGELATO |

TEMPHARA REFEARAD BETWARDOR FERSON CONTROL COTTO, RAPARATO E SURGELATO |

TEMPHARA REFEARAD BETWARDOR FERSON CONTROL CONTROL CONTROL COTTO, RAPARATO E SURGELATO |

TEMPHARA REFEARAD BETWARDOR FERSON CONTROL CONTROL CONTROL AND CONTROL C

Code: Vs. PA.FEM-EP.0106 0

Description:

PALLETIZING 10KG 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 fomr part of any contract between Seara Alimentos and the customer.

15 - CONTACTS

Name	Position
Anderson J. Poloni	R&D Food Processed Products
Helena Mariko Oshiro	R&D Raw and Seazoned Products



Fotocélula 30x10mm





GUIA DE IMPRESSÃO

Cód/ver.: 493345_V07 Unidade: GEN

Prod.: 218929_NGB-13

Projeto: REG-15892-20

Marca: SEARA **Data:** 06/10/20

CORES E PROCESSO

Ciano Magenta Amarelo

P. Cool Gray 7C P. Black 7C

Pantone 471C

Preto Pantone 2347C

Pantone 000C Pantone 000C

Cor Substrato: *Transparente conforme ET*

Cor Calço: Branco

Designer: Simone da Silva

Impressão: Flexografia Lineatura: 48 Ponto: redondo

Trapping: 0,1mm

ATENDIMENTO AO FORNECEDOR:

Aprovação de arte, compreensão do pedido, avaliação do arquivo e prova de cor:

artes.graficas@seara.com.br Fones: 11 3144-5893 / 3144-5891.

ARTES COM O SELO "LAYOUT VALIDADO" ESTÃO PRÉ-APROVADAS E LIBERADAS PARA PRODUÇÃO

Atenção

Conferir pedido para a versão e unidade solicitante. Verifique se o arquivo está em alta resolução. Caso contrário buscar arquivo em alta no ftp, solicitar acesso.

As adequações técnicas do processo são de responsabilidade do fornecedor (legibilidade do código de barras, trapping, ganho de ponto, ajuste de imagens, etc.)

MEDIDAS DE REFERÊNCIA



EXIGÊNCIAS DO MERCADO EUROPA

ORDEM DOS IDIOMAS: INGLÊS

SUECO ALEMÃO **FINLANDÊS** FRANCÊS PORTUGUÊS **ESPANHOL** ITALIANO

DATAGEM:

FROZEN ON / CONGELADO EM:

BEST BEFORE / CONSUMIR DE PREFERÊNCIA ANTES DE: BATCH / LOTE:

CONSERVAÇÃO: KEEP FROZEN AT -18°C / MANTENHA CONGELADO A -18°C

INDICAÇÃO DE ORIGEM COUNTRY OF ORIGIN: BRAZIL / PAÍS DE ORIGEM: BRASIL

TAMANHO MÍNIMO DE FONTE

Aa 1,2 mm

"O tamanho das letras e números da rotulagem obrigatória, exceto a indicação da denominação (nome) de venda do produto de origem animal, dos conteúdos líquidos e alergênicos, não será inferior a 1 mm."

SENTIDO DE DESBOBINAMENTO - 04

