



# COMMERCIAL SPECIFICATION

## MOR-14

CS 595918

Last Update: 30/04/2024

NºVersion: 15

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### 1 - PRODUCT IDENTIFICATION

**Product Name:** CHICKEN BOLOGNA  
**Product Code:** 595918  
**Packaging:** 10 X 1,00 KG = 10,00 KG/CX  
**Family:** Sausage  
**Brand:** SEARA  
**EAN13:** 7894904595914      **DUM14:** 17894904595911

### 2 - PRODUCT REFERENCE

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



### 3 - INGREDIENTS

INGREDIENTES: CARNE MECANICAMENTE SEPARADA DE FRANGO, ÁGUA (10,7%), PELE DE FRANGO, AMIDO, PROTEÍNA DE SOJA\* (4,0%), SAL, AÇÚCAR, ALHO, COENTRO, PIMENTA?PRETA, CANELA, PIMENTA VERMELHA, NÓZ?MOSCADA, ESTABILIZANTES: TRIFOSFATO PENTASSÓDICO E DIFOSFATO DISSÓDICO, AROMA NATURAL (FUMAÇA), REALÇADOR DE SABOR GLUTAMATO MONOSSÓDICO, ANTIOXIDANTE ERITORBATO DE SÓDIO, CONSERVANTE NITRITO DE SÓDIO. ALÉRGICOS: CONTÉM DERIVADOS DE SOJA. NÃO CONTÉM GLÚTEN

INGREDIENTS: MECHANICALLY SEPARATED POULTRY MEAT, WATER (10,7%), CHICKEN SKIN, STARCH, SOYA PROTEIN\* (4,0%), SALT, SUGAR, GARLIC, CORIANDER, BLACK PEPPER, CINNAMON, RED PEPPER, NUTMEG, STABILISERS: PENTASODIUM TRIPHOSPHATE AND DISODIUM DIPHOSPHATE, NATURAL FLAVOURS (SMOKE), FLAVOUR ENHANCER MONOSODIUM GLUTAMATE, ANTIOXIDANT SODIUM ERYTHORBATE, PRESERVATIVE SODIUM NITRITE. ALLERGIC: CONTAINS SOYA DERIVATIVES. GLUTEN-FREE.

INGRÉDIENTS: VIANDE SÉPARÉE MÉCANIQUEMENT DE VOLAILLE, EAU (10,7%), PEAU DE POULET, AMIDON, PROTÉINE DE SOJA\* (4,0%), SEL, SUCRE, AIL, CORIANDRE, POIVRE NOIR, CANELLE, POIVRE ROUGE, NOIX DE MUSCADE, STABILISANTS : TRIPHOSPHATE PENTASODIQUE ET DIPHOSPHATE DISODIQUE, ARÔMES NATURELS (FUMÉ), EXHAUSTEUR DE GOÛT GLUTAMATE MONOSODIQUE, ANTIOXYDANT ÉRYTHORBATE DE SODIUM, CONSERVATEUR NITRITE DE SODIUM. ALLERGIQUE: CONTIENT DÉRIVÉS DE SOJA. NE CONTIENT PAS DE GLUTEN.

### 4 - SHELF-LIFE AND STORAGE CONDITIONS

**Shelf-life from production date:** 365 Day(s)  
**Storage temperature** -18 Or colder

### 5 - PROCESS OUTLINE

The selected raw materials go through the grinding process, then go to the mixer where they receive the ingredients and are homogenized. Then the dough goes through proper refining process.

After refining it is embedded in proper casing, goes through the cooking and cooling process. It goes to the packing area, after packing it is sent to the storage and shipping chamber.

### 6 - COOKING METHOD

**In fryer:**  
Not applicable  
**In oven:**  
Not applicable  
**In microwave:**  
Not applicable



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**7 - PACKAGING****7.1 - Primary Packaging**

Code PP: 395739

Type: Plastic Casing

Dimensions (mm): 270 x 74

Packaging Weight (kg): N/A

Thickness (each side) (microns): 50

Code Label PP: N/A

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of pieces :		Variable	
Primary packaging net weight (kg):	0.992	1.000	1.000

Note: N/A

**7.2 - Secondary Packaging**

Code SP: 395571

Type: Corrugated Cardboard Box

Dimensions (mm): 389 x 283 x 161

Packaging Weight (kg): 0.2900000

Number of seal: 0

Number of product's labels: 1

Number of client's labels: 0

Shrink-packed: YES

Closure: Shrink packed

Code Label SP: 451970

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of primary packaging:	10	10	10
Net weight(kg):	10.000		10.000

Internally Printed: YES

**7.3 - Palletizing**

How the product will be loaded onto containers?

 Not Palletized Palletized

Net Weight (Kg): 0.00

Layer:

Case per layer:

Total:

Stretched: NO

**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		X	
BARLEY AND DERIVATIVES		X	
CELERY, CELERIAC AND DERIVATIVES		X	
CRUSTACEANS/SHELLFISH AND DERIVATIVES		X	
EGGS AND DERIVATIVES		X	
FISH AND DERIVATIVES		X	



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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 checked="" type="checkbox"/>		Soybean protein
WHEAT AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
ANY OTHER ALLERGEN THAT WAS NOT MENCIONED?	<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"/>	

### 9 - MICROBIOLOGICAL STANDARDS

Microorganism	Unit	n	c	m	Exp	M	Exp
Salmonella spp (25g)	-	5	0	Ausência			
Clostridium perfringens	UFC/G	5	1	1,0 x 10	2	1,0 x 10	3
E. coli (CFU/g)	UFC/G	5	2	<1,0 x 10	1	1,0 x 10	2
Listeria monocytogenes count	UFC/G	5	0	1,0 x 10	2		
Staphylococcus coagulase positive	UFC/G	5	1	1,0 x 10	2	1,0 x 10	3

### 10 - ACCEPTANCE CRITERIA

Characteristic	Unit	Min	Standard	Max

### 11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
Reference values. Chemical Analysis do not constitute a rejection. Levels shall be trended and monitored.				

### 12 - NUTRITIONAL TABLE

Components	100 g	50 g	%VD*
Energy value (kcal)	219	110	6
Carbohydrates (g)	7.8	3.9	1
Total sugars (g)	1.2	.6	
Added sugars (g)	1.7	.9	2
Protein (g)	11	5.5	11
Total fats (g)	16	8	12
Saturated fats (g)	4.8	2.4	12
Trans fats (g)	0	0	0
Dietary fiber (g)	0	0	0
Sodium (mg)	1400	700	35



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### 13 - PICTURES

Pictures for illustrative purposes.

#### Packaging Photos

Code: Vs.  
IN.MOR-EP.0072 0

Description:  
PRIMARY PACKAGE



Code: Vs.  
IN.MOR-EP.0073 0

Description:  
ACCOMMODATION BOX





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Code: Vs.  
IN.MOR-EP.0075 0

Description:  
LABEL BOX



## 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

Anderson J. Poloni

Helena Mariko Oshiro

Milton A. Fonseca Filho

### Position

R&D Manager Food Processed Products

R&D Manager Raw and Seazoned Products

R&D Manager FPP Products