



COMMERCIAL SPECIFICATION

CFF-07

CS 38300

Last Update: 07/07/2025

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1 - PRODUCT IDENTIFICATION

Product Name: FROZEN CHICKEN FRANKS
Product Code: 38300
Packaging: 24 X 0,340 KG = 8,16 KG
Family: Sausage
Brand: SEARA
EAN13: 7894904038305 **DUM14:** 17894904038302

2 - PRODUCT REFERENCE

* The picture is only a reference of the product.



3 - INGREDIENTS

CARNE MECANICAMENTE SEPARADA DE FRANGO, AMIDO (4,4%), PELE DE FRANGO, SAL, ÁGUA (2,3%), AÇÚCAR, ALHO, REGULADOR DE ACIDEZ LACTATO DE SÓDIO, ESTABILIZANTES: TRIPOLIFOSFATO DE SÓDIO E PIROFOSFATO DISSÓDICO, AROMA NATURAL (FUMAÇA) E AROMAS IDÊNTICOS AOS NATURAIS (NOZ-MOSCADA, PIMENTA VERMELHA E PIMENTA-DO-REINO), ANTIOXIDANTE ERITORBATO DE SÓDIO, CONSERVANTE NITRITO DE SÓDIO. ALÉRGICOS: CONTÉM DERIVADOS DE SOJA. NÃO CONTÉM GLUTEN
. INGREDIENTS: MECHANICALLY SEPARATED CHICKEN MEAT, STARCH (4,4%) CHICKEN SKIN, SALT, WATER (2,3%), SUGAR, GARLIC, ACIDITY REGULATOR SODIUM LACTATE, STABILIZERS: SODIUM TRIPOLIPHOSPHATE AND SODIUM ACID PYROPHOSPHATE, NATURAL FLAVOUR (SMOKE) AND FLAVOURS IDENTICAL TO NATURAL (NUTMEG, RED PEPPER AND BLACK PEPPER), SODIUM ERYTHORBATE ANTIOXIDANTE PRESERVATIVE SODIUM NITRITE. ALLERGIC: CONTAINS SOYBEANS DERIVATIVES. GLUTEN-FREE. INGRÉDIENTS: VIANDE DE POULET MÉCANIQUEMENT RÉCUPÉRÉE, AMIDON (4,4%) PEAU DE POULET, SEL, EAU (2,3%), SUCRE, AIL, RÉGULATEUR D'ACIDITÉ LACTATE DE SODIUM, STABILISATEURS: TRIPOLIPHOSPHATE DE SODIUM ET PYROPHOSPHATE D'ACIDE SODIQUE, ARÔME NATUREL (FUMÉ) ET IDENTIQUE AUX ARÔMES NATURELS (NOIX DE MUSCADE, POIVRE ROUGE ET POIVRE NOIR), ANTIOXYDANT SODIUM ERYTHORBATE, CONSERVATEUR NITRITE DE SODIUM. ALLERGIQUE: CONTIENT DERIVES DE SOJA. NE CONTIENTE 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. The casing is removed and the sausage goes to the packaging area, after packaging it is sent to the storage and dispatch chamber.

6 - COOKING METHOD

In fryer:
NA
In oven:
MODO DE PREPARO: EM UMA PANELA, FERVA ÁGUA. APÓS FERVURA, COLOQUE AS SALSICHAS E FERVA POR 3 MINUTOS ANTES DE CONSUMIR. / METHOD OF PREPARATION: IN A PAN, BOIL WATER. AFTER BOILING, ADD THE SAUSAGES AND BOIL FOR 3 MINUTES BEFORE CONSUMING. / MÉTHODE DE PRÉPARATION: DANS UNE CASSEROLE, FAIRE BOUILLIR L'EAU. APRÈS L'ÉBULLITION, AJOUTER LES SAUCISSES ET FAIRE BOUILLIR POUR 3 MINUTES AVANT LA CONSOMMATION. / MODO DE PREPARO: EN UNA OLLA, HERVIR AGUA. DESPUÉS DE HERVIR, PONER LAS SALCHICHAS Y HERVIR POR 3 MINUTOS ANTES DE CONSUMIR.

In microwave:
NA



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7 - PACKAGING

7.1 - Primary Packaging

Code PP: 420882

Type: Thermoformed film

Dimensions (mm): 160 x 135

Packaging Weight (kg): 0.0046000

Thickness (each side) (microns): 100

Code Label PP: N/A

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of pieces :	10	10	10
Primary packaging net weight (kg):	0.340	0.340	0.340

Note: N/A

7.2 - Secondary Packaging

Code SP: 422712

Type: Corrugated Cardboard Box

Dimensions (mm): 370 x 300 x 146

Packaging Weight (kg): 0.3175000

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:	24	24	24
Net weight(kg):	8.160		8.160

Internally Printed: NO

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BARLEY AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
CELERY, CELERIAC AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 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"/>	<input type="checkbox"/>	Soy protein
WHEAT AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 ₂	<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
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11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
pH	-	6.00		6.8
Total Nitrite	PPM			150

Reference values.

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

12 - NUTRITIONAL TABLE

Portion: 34g

	Amount	%VD*
Energy Value (Kcal)	76	-
Carbohydrates (g)	1.5	-
Protein (g)	3.6	-
Total Fat (g)	6.2	-



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13 - PICTURES

Pictures for illustrative purposes.

Packaging Photos

Code: Vs.

IN.1-EP.0076

0

Description:



Code: Vs.

IN.1-EP.0077

0

Description:





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Code:

Vs.

Description:

IN.1-EP.0078

0



Code:

Vs.

Description:

IN.1-EP.0079

0





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Code:

Vs.

Description:

IN.1-EP.0080

0





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Complementary Photos

Code:	Vs.	Description:
IN.1-CO.0005	0	



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

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