



COMMERCIAL SPECIFICATION

STK-78

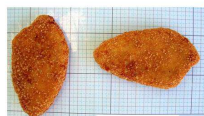
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1 - PRODUCT IDENTIFICATION

Product Name: FROZEN BREADED COOKED CHICKEN MEAT STEAKS
Product Code: 993418
Packaging: 16X0,670G = 10,72KG
Family: Coated products
Brand: SEARA
EAN13: 7894904294541 **DUM14:** 17894904294548

2 - PRODUCT REFERENCE

* The picture is only a reference of the product.



3 - INGREDIENTS

Ingredients: Chicken Meat (53%), water, vegetable oils (cottonseed and/or sunflower and/or rice), fortified WHEAT flour with iron and folic acid, starch, maize flour, rice flour, salt, stabilisers (E451i and E450i), spices (garlic, onion, white pepper), yeast extract, thickener agent (E407), natural colouring (E100, E160b). May contain: Rye, Barley, Oats and Soya.

4 - SHELF-LIFE AND STORAGE CONDITIONS

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

5 - PROCESS OUTLINE

Chopped and shaped chicken meat, blended with a brine mix and formed into specific steak shape. The formed shape is coated (Predust, Batter and Breader), flash fried, cooked (CCP), frozen (IQF), metal detector (CCP) and packaged.

Product is suitable for Halal dietary

6 - COOKING METHOD

In fryer:

Pre heat the oil until 180°C and place products from frozen. Fry for about 4 to 5 minutes

In oven:

Pre heat oven until 200°C. Place products 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: 74044**Type:** PEBD/PA/PEBD (printed packaging)**Dimensions (mm):** N/A**Packaging Weight (kg):** 0.0156600**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):	0.670	0.670	

Note: N/A

7.2 - Secondary Packaging

Code SP: 63903**Type:** Corrugated Cardboard Box**Dimensions (mm):** 400 x 330 x 280**Packaging Weight (kg):** 0.6604000**Number of seal:** 1**Number of product's labels:** 1**Number of client's labels:** 1**Shrink-packed:** NO**Closure:** Scotch tape**Code Label SP:** 74046

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of primary packaging:	16	16	
Net weight(kg):	10.720		10.720

Internally Printed: NO

7.3 - Palletizing

How the product will be loaded onto containers? ☐ Not Palletized ☒ Palletized**Net Weight (Kg):** 675.36**Layer:** 7**Case per layer:** 9**Total:** 63**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"/>	Cross contamination in the wheat field
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wheat flour
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"/>	Cross contamination in the wheat field
PEANUTS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
RYE AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Cross contamination in the 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"/>	Cross contamination in the wheat field
WHEAT AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wheat flour
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"/>	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)	-	5	0	Ausência			
Aerobiums Mesophylos (CFU/g)	UFC/G	5	3	1,0 x 10	4	1,0 x 10	5
E. coli (CFU/g)	UFC/G	5	3	5,0 x 10	1	5,0 x 10	2
Staphylococcus coagulase positive	UFC/G	5	2	1,0 x 10	2	1,0 x 10	4

10 - ACCEPTANCE CRITERIA

Characteristic	Unit	Min	Standard	Max
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11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
pH (reference value)	%	6,0		7,0
Protein	%	10,00		15,00
Salt	%	-		1,9
Fat	%	8,00		12,00

Reference values.

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

12 - NUTRITIONAL TABLE

Portion: 100g

	Amount	%VD*
Energy Value (KJ)	899	-
Carbohydrates (g)	16	-
Protein (g)	12	-
Total Fat (g)	12	-
Saturated Fat (g)	3,3	-
Nonreducing sugars expressed as sacarose (g)	0,3	-
Sodium (mg)	737	-



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13 - PICTURES

Pictures for illustrative purposes.

Product's Photos

Code:

Vs.

Description:

IN.EMP-PP.0008

0

COATING FAIL



Code:

Vs.

Description:

IN.EMP-PP.0009

0

MISSHAPE





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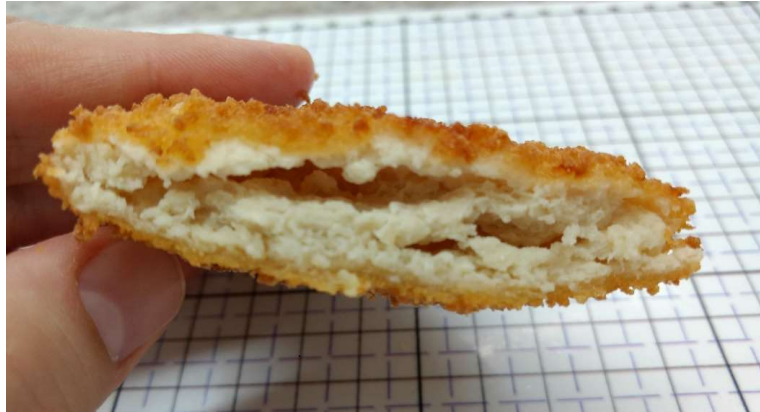
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Code:
IN.EMP-PP.0010

Vs.
0

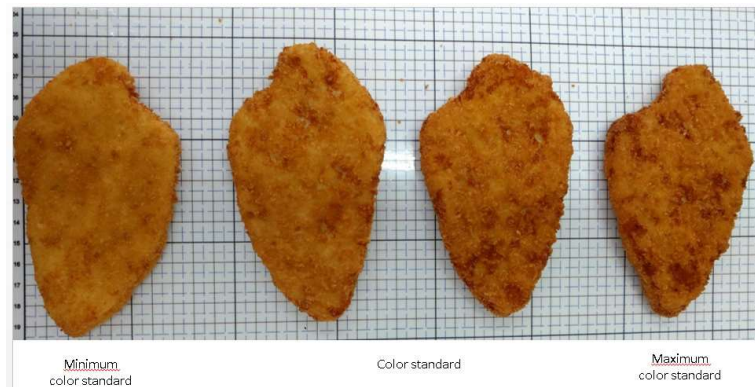
Description:
HOLE IN THE MEAT



Code:
IN.EMP-PP.0011

Vs.
0

Description:
COLOR STANDARD





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Code:

Vs.

Description:

IN.EMP-PP.0013

0

STANDARD PRODUCT



Code:

Vs.

Description:

PA.FEM-PP.0083

0

COLOUR - AFTER OVEN

Coloração máxima aceitável pós forno





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Code:

Vs.

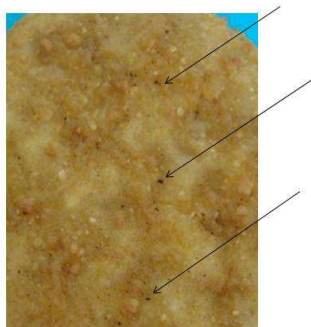
Description:

PA.FEM-PP.0086

0

BLACK SPOTS

Pontos pretos de fuligem máximo aceitável



Code:

Vs.

Description:

PA.FEM-PP.0087

0

FRYER RESIDUE

Resíduo de fritadeira marrom ou preto máximo aceitável





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Code:

Vs.

Description:

PA.FEM-PP.0177

0

ADHESION FAIL - UNACCEPTABLE



Falha de adesão - inaceitável

Adhesion fail - unacceptable

Code:

Vs.

Description:

PA.FEM-PP.0178

0

ADHESION FAIL - MAX. ACCEPTABLE



Falha de adesão – máximo aceitável

Adhesion fail – max. acceptable



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Code:

PA.FEM-PP.0179

Vs.

0

Description:

STANDARD ADHESION



Adesão Padrão

Standard Adhesion



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Packaging Photos

Code: Vs.

PA.FEM-EP.0234 0

Description:

STK-78 - PRIMARY PACKING



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

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Position

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R&D Manager Raw and Seasoned Products

R&D Manager FPP Products