



# COMMERCIAL SPECIFICATION

## NGB-20

CS 993415

Last Update: 13/03/2024

Nº/Version: 0

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### 1 - PRODUCT IDENTIFICATION

**Product Name:** FROZEN BATTERED COOKED CHICKEN NUGGETS  
**Product Code:** 993415  
**Packaging:** 35X0,300G = 10,5KG  
**Family:** Coated products  
**Brand:** SEARA  
**EAN13:** 7894904294565      **DUM14:** 17894904294562

### 2 - PRODUCT REFERENCE

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



### 3 - INGREDIENTS

Ingredients: Chicken meat (44%), water, vegetable oils (cottonseed and/or sunflower and/or rice), fortified WHEAT flour with iron and folic acid, maize flour, starch, potassium chloride (E508), raising agents (E450i, E500ii), salt, pepper, dextrose. 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 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: 74041

Type: PEBD/PA/PEBD (printed packaging)

Dimensions (mm): N/A

Packaging Weight (kg): 0.0054180

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):	0.300	0.300	0.300

Note: N/A

#### 7.2 - Secondary Packaging

Code SP: 63241

Type: Corrugated Cardboard Box

Dimensions (mm): 400 x 300 x 250

Packaging Weight (kg): 0.4800000

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: 74042

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of primary packaging:	35	35	35
Net weight(kg):	10.500		10.500

Internally Printed: NO

#### 7.3 - Palletizing

How the product will be loaded onto containers?  Not Palletized  Palletized

Net Weight (Kg): 945.00

Layer: 10

Case per layer: 9

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	Absent	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		X	
CRUSTACEANS/SHELLFISH AND DERIVATIVES		X	
EGGS AND DERIVATIVES		X	
FISH AND DERIVATIVES		X	



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GLUTEN	X		Wheat flour
LUPINE AND DERIVATIVES	X		
MILK AND DERIVATIVES (INCLUDING LACTOSE)	X		
MOLLUSCS AND DERIVATIVES	X		
MUSTARD AND DERIVATIVES	X		
WALNUTS (JUGLANS SPP.)	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 SEED AND DERIVATIVES	X		
SOYBEANS AND DERIVATIVES	X		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 SO <sub>2</sub>			
IS THERE ANY HANDLING OF ALLERGENS, EVEN IT IS NOT A PRODUCT INGREDIENT?	<input type="checkbox"/>	X	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

### 11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
pH (reference value )	%	6		7
Protein	%	10,5		14,5
Fat	%			11,00
Salt	%	-		0,8

Reference values.

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

### 12 - NUTRITIONAL TABLE

Portion: 100g

	Amount	%VD*
Sodium (mg)	138	-
Carbohydrates (g)	16	-
Protein (g)	11	-
Total Fat (g)	9,0	-
Saturated Fat (g)	2,1	-
Energy Value (KJ)	785	-
Nonreducing sugars expressed as sacarose (g)	0,1	-



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### 13 - PICTURES

Pictures for illustrative purposes.

#### Product's Photos

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



Aceitável – Peças “Doubles” (Máximo 1 por pacote)

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



Aceitável – Peças “Doubles” Lateralmente (Buscar separar as peças)



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**Code:** PA.FEM-PP.0152    **Vs.** 0

**Description:**

ADHESION FAIL - ACCEPTABLE

Falha de adesão – máximo aceitável 1 lado soltando  
Adhesion fail – acceptable 1 side not adhered to the  
meat



**Code:** PA.FEM-PP.0153    **Vs.** 0

**Description:**

MEAT APPEARANCE - STANDARD

Aparência da carne – padrão  
Meat appearance - standard





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### Packaging Photos

Code:	Vs.	Description:
PA.FEM-EP.0233	0	NGB-20 - 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

R&amp;D Manager Food Processed Products

R&amp;D Manager Raw and Seazoned Products

R&amp;D Manager FPP Products