

PT Charoen Pokphand Indonesia
Food Division
R&D Department

BUKTI PENYERAHAN DOKUMEN TERKENDALI PD

Tgl : 05/10/2020

Nama Dokumen : Spesifikasi Produk No. RTE/81

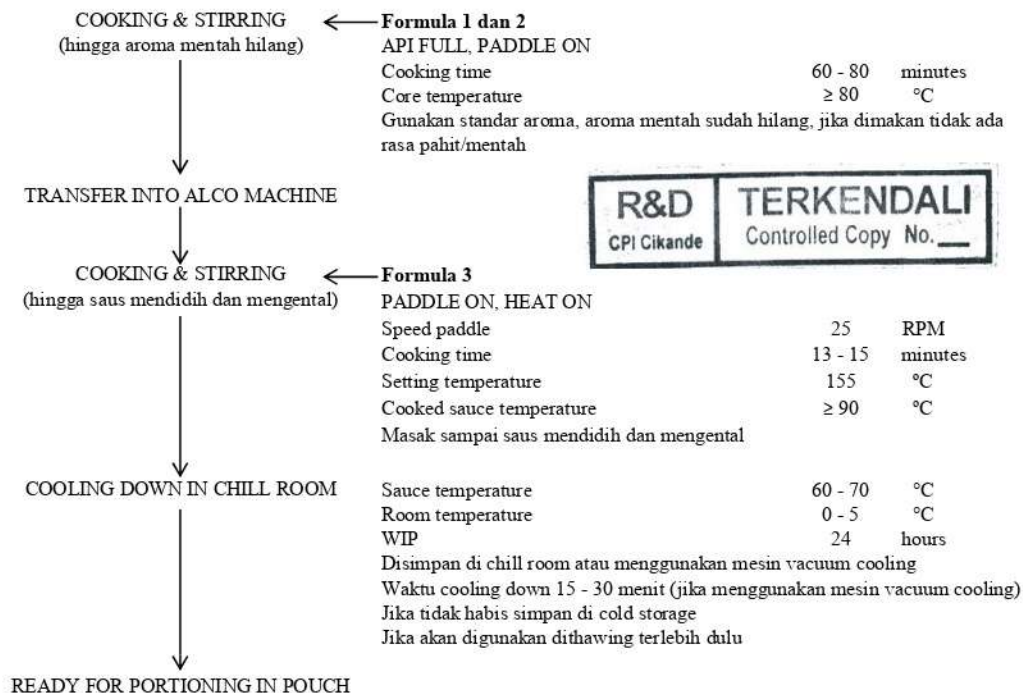
FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

Copy No. 1	Copy No. 2	Copy No. 3	Copy No. 4	Copy No. 5
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : P P I C	Dept. : Purchase	Dept. : Q C	Dept. : Q A	Dept. DCC
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____
Copy No. 6	Copy No. 7	Copy No. 8	Copy No. 9	Copy No. 10
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : Premix	Dept. QC Medan Plant	Dept. : QC Salatiga Plant	Dept. : QC Surabaya Plant	Dept. : QC Ngoro Plant
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____
Copy No. 11	Copy No. 12	Copy No. _____	Copy No. _____	Copy No. _____
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. QC Bandung Plant	Dept. QC Bali Plant	Dept. _____	Dept. _____	Dept. _____
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____

No. : RTE/81	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	RENDANG SAPI SIAP SANTAP
Revision Date : 05/10/2020		(READY TO EAT BEEF RENDANG)
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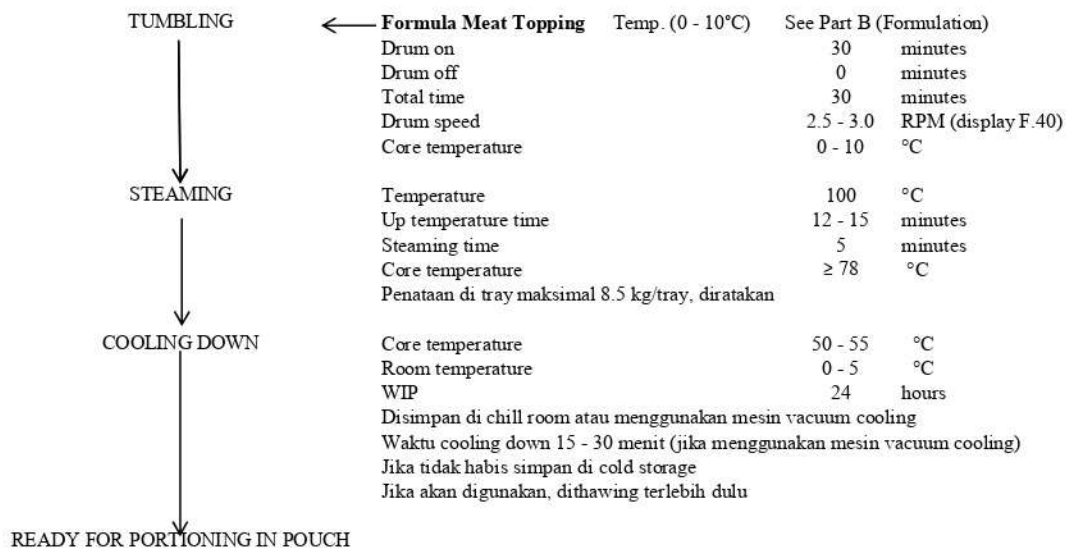
A1 PRODUCTION FLOW DIAGRAM RENDANG SAUCE

WITH COOKING CATTLE



A2 PRODUCTION FLOW DIAGRAM MEAT TOPPING

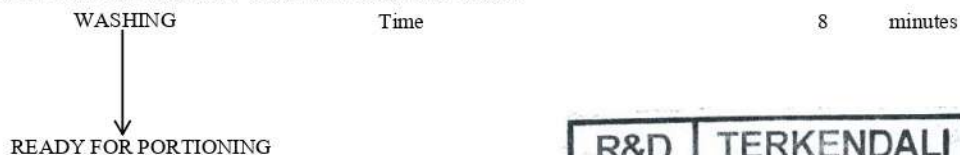
WITH QUICKLY STEAMER



Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi C PD Supervisor	Rangga Adityas PD Dry Manager	Cynthia Dewi A Head PDQC-R&D
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A3. PRODUCTION FLOW DIAGRAM BABY POTATO



A4. PRODUCTION FLOW DIAGRAM PORTIONING

PORTIONING IN POUCH

Plastik pouch	
Target berat per pouch	200 g/pouch
+ saus rendang	90 g/pouch
+ daging sapi	60 g/pouch
+ baby potato	50 g/pouch

SEALING

Pastikan mulut plastik bersih sehingga seal rapat

XRAY

Sensitivity :	
SUS 304 (ball)	0.6 - 1.5 mm
SUS 304 (Wire)	0.2 - 0.7 mm
Ceramic ball (3.6 g/cm)	2.0 - 8.0 mm
Quartz Ball	0.2 - 7.0 mm

CHECK WEIGHER

Target nett weight	200 g/pouch
Nett weight	195 - 205 g/pouch
Gross weight/tray	205 - 215 g/pouch

SORTASI

Bocor
Seal Lipat
Seal Miring
Mengembung
Kode Produksi dan Varian tidak sesuai

READY TO BE TRANSFER
TO RETORT PLANT

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A5. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

STERILIZING

Initial Temperature : 15 - 18 °C
 Tekanan Steam : 6 - 9 kg/cm²
 Tekanan Air : 2 - 2,5 kg/cm²
 Jumlah PCS/Tray : 84 PCS/Tray

RETORT MACHINE			
Application Steps	Time (Mnt)	Temp.(°C)	Pressure (Mpa)
1. Water Injection	2	70 - 85	0,25 - 0,27
2. Up Temperature	8 - 10	121,2	0,25 - 0,27
3. Sterilisasi	55	121,2	0,25 - 0,27
4. Hot Water Recycling	1 - 4	-	0,25 - 0,27
5. Cooling Water Injection	max 10	-	0,25 - 0,27
6. Cooling & Water Circulation	20	35	0,2- 0,25
7. Cooling & Out Water	-	-	-
And Presure Discharge			

Parameter sensori produk setelah keluar dari Retort Machine

Sortasi : Pecah Seal

WASHING

Dengan cairan PC KLEER 1 %, Untuk Cuci Ulang 0,8 %

Suhu air Untuk PC KLEER : 45 ± 2 °C
 Kontak Time : 1 - 1,5 Menit
 Hot Water + Sorbate (0,15-0,3 %)
 Temperature Air : 45 - 50 °C
 Spray Water : 46 - 50 °C

DRYING

Pouch tidak terdapat bercak sisa saus bocor.

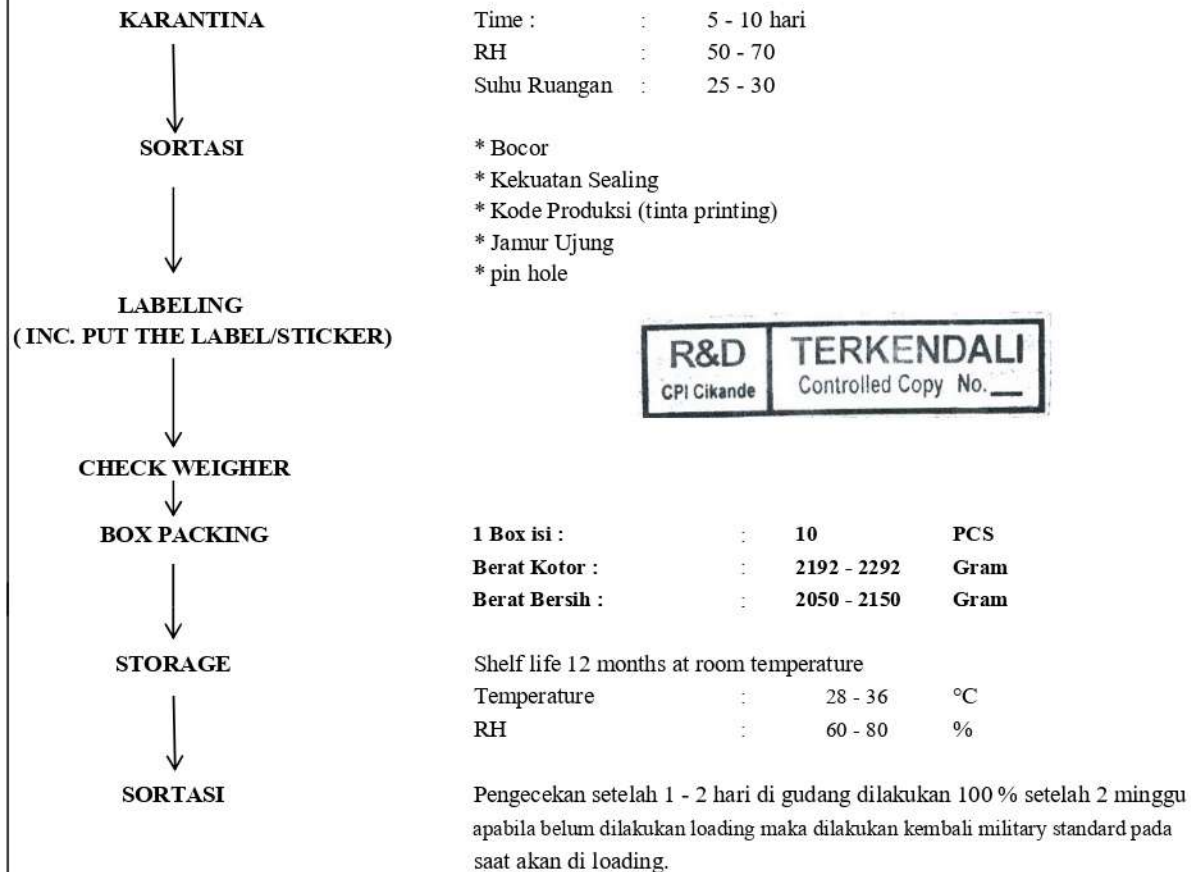
Heater : 125 - 135 °C
 Suhu Ruangan : 22 - 30 °C
 Suhu produk akhir : 30 - 40 °C
 RH : 40 - 60 %
 Tingkat Kekeringan : Min. 85 % dari sampel yang diambil






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A6. PRODUCTION FLOW DIAGRAM RETORT CHAMBER



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No. : RTE/81 Issue date : 17/02/2020 Revision : 01 Rev. Date : 05/10/2020 Page : 5 of 8	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT RETORT PLANT PRODUCT SPECIFICATION	PRODUCT NAME FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)
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B. FORMULASI

FORMULA BEEF TOPPING

Beef block 8 - 15 gram	77,220	kg
Garlic fresh	0,278	kg
Ice	6,178	kg
Palm Oil	1,158	kg
NRMBT	0,956	kg
ARMBT	0,310	kg
Water	13,900	kg
	<u>100,000</u>	kg

FORMULA SAUCE RENDANG

Formula I

Palm Oil	14,960	kg
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Formula II

Bawang merah giling halus	5,950	kg
Bawang putih giling halus	5,100	kg
Laos/lengkuas fresh giling halus	4,080	kg
Sereh fresh giling halus	2,720	kg
Cabe merah besar giling halus	6,800	kg
Cabe merah keriting giling halus	11,900	kg
Jahe fresh giling halus	1,700	kg
Air	36,700	kg

Formula III

Air Panas (suhu 80-90°C)	20,000	kg
N 140SRR A	5,694	kg
A 140SRR B	2,380	kg
Gula merah giling	3,400	kg
Santan bubuk	18,340	kg
Total	139,724	kg

R&D CPI Cikande	TERKENDALI Controlled Copy No. <u> </u>
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No. : RTE/81 Issue date : 17/02/2020 Revision : 01 Revision Date : 05/10/2020 Page : 6 of 8	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION	PRODUCT NAME : FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)
C. PACKAGING		
1. Packaging Primer : PLASTIK FIESTA RETORT STANDING POUCH		
∞ Material :	32MM PET12/ALU7/ON15/CPP100 8C	
∞ Dimensi :	120 X 220 MM	
∞ Printing :	Kode Produksi : YMDD L NN XZ P Y : Tahun produksi (A: 2010, B : 2011, dst.) M : Bulan produksi (A : Jan, B : Feb, dst.) DD : Tanggal produksi L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung NN : Nomor urut adonan (01 - 99) X : Grup produksi Z : Grup packing P : Process type Best Before : DD MM YYYY 12 bulan setelah tanggal produksi Dua digit pertama : Tanggal best before Dua digit kedua : Bulan best before Empat digit ketiga : Tahun best before	
2. Packaging Sekunder : MC FIESTA RTE 200GR ISI 10 PACK		
∞ Material :	K200/M125/K200 B/F GLUE 1C	
∞ Dimensi :	220 X 220 X 80 MM	
∞ Isi per carton box :	10 pack	
∞ Printing :	FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG) Kode Produksi : YMDD L NN XZ P Y : Tahun produksi (A: 2010, B : 2011, dst.) M : Bulan produksi (A : Jan, B : Feb, dst.) DD : Tanggal produksi L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung NN : Nomor urut adonan (01 - 99) X : Grup produksi Z : Grup packing P : Process type Best Before : DD MM YYYY 12 bulan setelah tanggal produksi Dua digit pertama : Tanggal best before Dua digit kedua : Bulan best before Empat digit ketiga : Tahun best before	
∞ Isi per carton box :	10 pack outer	
∞ Printing :	FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG) Kode Produksi : YMDD L NN XZ P Y : Tahun produksi (A: 2010, B : 2011, dst.) M : Bulan produksi (A : Jan, B : Feb, dst.) DD : Tanggal produksi L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung NN : Nomor urut adonan (01 - 99) X : Grup produksi Z : Grup packing P : Process type Best Before : DD MM YYYY 12 bulan setelah tanggal produksi Dua digit pertama : Tanggal best before Dua digit kedua : Bulan best before Empat digit ketiga : Tahun best before	
<div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. _____</div></div>		
Prepared by :	Acknowledged by :	Approved by :
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Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/81	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT	PRODUCT NAME : FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)
Issue date : 17/02/2020		
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C. PACKAGING



RENDANG POUCH FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



STICKER FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



LAYOUT CARTON BOX

- *Print nama produk, kode produksi, dan best before
- *Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

- 3. Barcode : 8993207 191683
- 4. No. MD : MD 639531006232
- 5. QR Code :

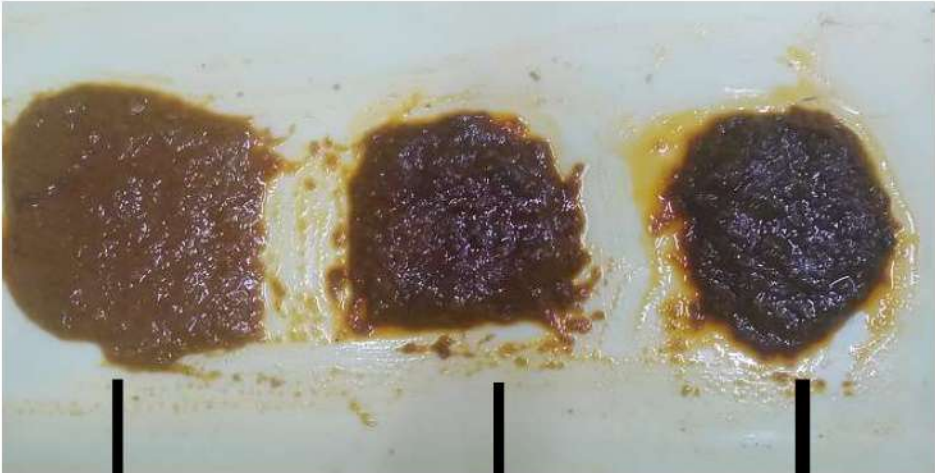


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D. STANDAR PRODUK

1. Standar Parameter Fisik



WARNA SAUS RENDANG MINIMAL WARNA SAUS RENDANG TARGET WARNA SAUS RENDANG MAKSIMAL

Viskositas : 2500 - 5500 cP
(Brookfield Spindle 64 suhu 60-70°C)
Salinitas (pengenceran 1 : 1: 9-14 %
Brix : 25-45 %

2. Standar Kentang

Reject



Oke



3. Alergen

Daging Rendang : Peanut, Soy
Saus rendang : Egg, Soy, Milk, Seledri



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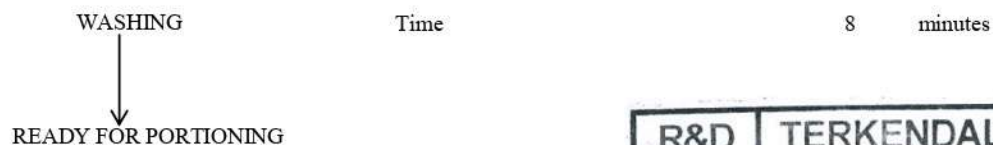
Tgl : 05/10/2020

Nama Dokumen : Spesifikasi Produk No. RTE/82
FIESTA RENDANG AYAM SIAPSANTAP (READY TO EAT CHICKEN RENDANG)

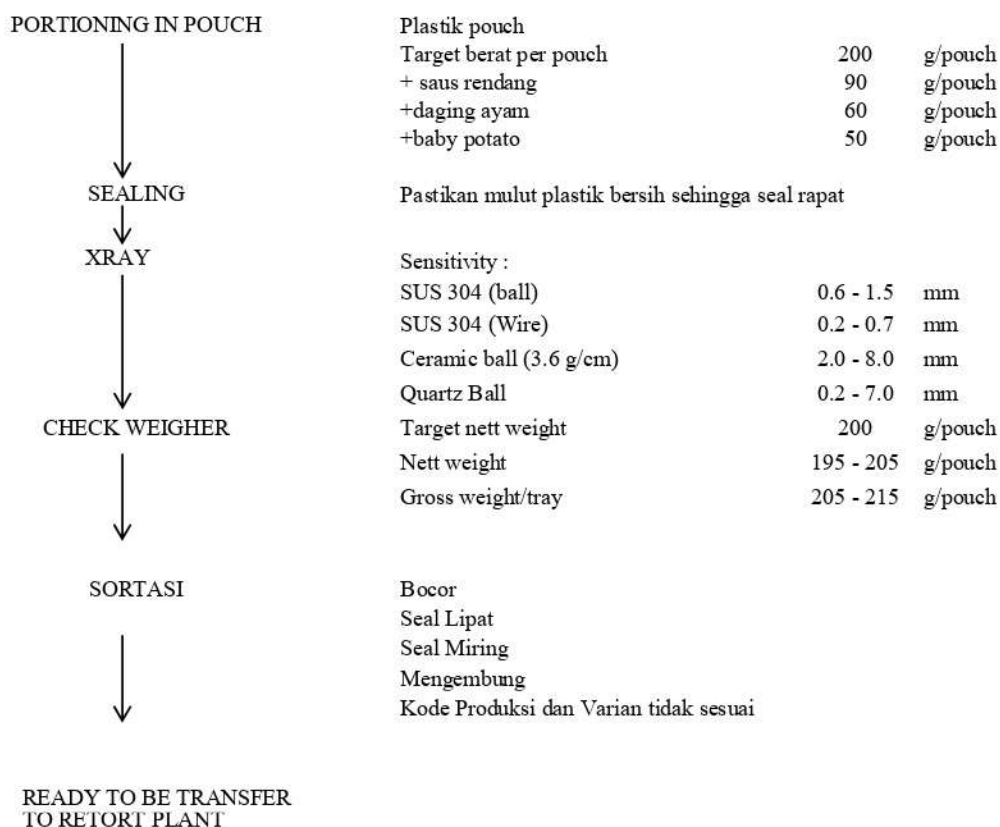
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A3. PRODUCTION FLOW DIAGRAM BABY POTATO



A4. PRODUCTION FLOW DIAGRAM PORTIONING



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A5. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

STERILIZING

Initial Temperature : 15 - 18 °C
 Tekanan Steam : 6 - 9 kg/cm²
 Tekanan Air : 2 - 2,5 kg/cm²
 Jumlah PCS/Tray : 84 PCS/Tray

RETORT MACHINE			
Application Steps	Time (Mnt)	Temp.(°C)	Pressure (Mpa)
1. Water Injection	2	70 - 85	0,25 - 0,27
2. Up Temperature	8 - 10	121,2	0,25 - 0,27
3. Sterilisasi	55	121,2	0,25 - 0,27
4. Hot Water Recycling	1 - 4	-	0,25 - 0,27
5. Cooling Water Injection	max 10	-	0,25 - 0,27
6. Cooling & Water Circulation	20	35	0,2 - 0,25
7. Cooling & Out Water	-	-	-
And Presure Discharge			

Parameter sensori produk setelah keluar dari Retort Machine

Sortasi : Pecah Seal

WASHING

Dengan cairan PC KLEER 1 %, Untuk Cuci Ulang 0,8 %
 Suhu air Untuk PC KLEER : 45 ± 2 °C
 Kontak Time : 1 - 1,5 Menit
 Hot Water + Sorbate (0,15-0,3 %)
 Temperature Air : 45 - 50 °C
 Spray Water : 46 - 50 °C

DRYING

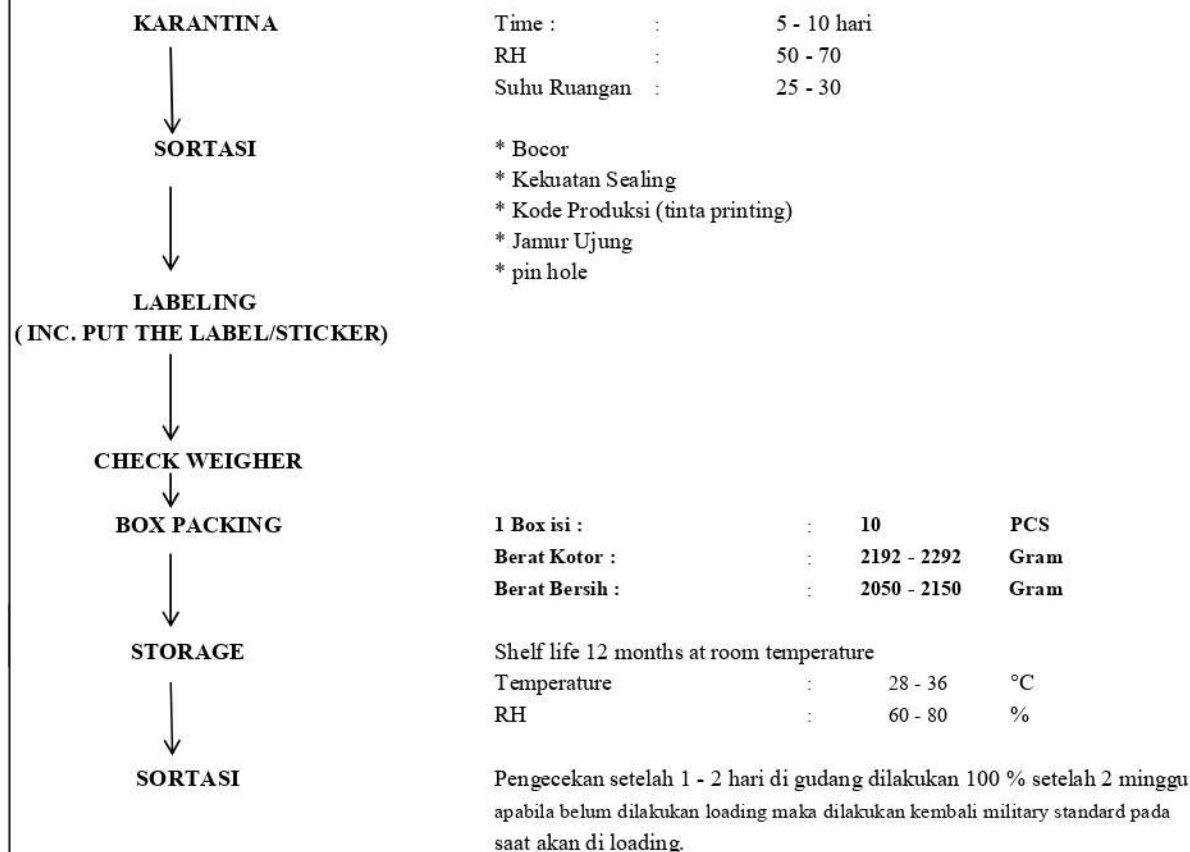
Pouch tidak terdapat bercak sisa saus bocor.
 Heater : 125 - 135 °C
 Suhu Ruangan : 22 - 30 °C
 Suhu produk akhir : 30 - 40 °C
 RH : 40 - 60 %
 Tingkat Kekeringan : Min. 85 % dari sampel yang diambil



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B. FORMULASI

FORMULA CHICKEN TOPPING

SBL Block (20-30 gram)	80,000	kg
NPRCTOP	0,626	kg
APRCTOP	2,200	kg
Garlic fresh minced	0,307	kg
Ice	30,464	kg
Palm oil	1,485	kg
	115,082	kg



FORMULA SAUCE RENDANG

Formula I		
Palm Oil	14,960	kg
Formula II		
Bawang merah giling halus	5,950	kg
Bawang putih giling halus	5,100	kg
Laos/lengkuas fresh giling halus	4,080	kg
Sereh fresh giling halus	2,720	kg
Cabe merah besar giling halus	6,800	kg
Cabe merah keriting giling halus	11,900	kg
Jahe fresh giling halus	1,700	kg
Air	36,700	kg
Formula III		
Air Panas (suhu 80-90°C)	20,000	kg
N 140SRR A	5,694	kg
A 140SRR B	2,380	kg
Gula merah giling	3,400	kg
Santan bubuk	18,340	kg
Total	139,724	kg

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PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

<div>No. : RTE/82</div> <div>Issue date : 17/02/2020</div> <div>Revision : 01</div> <div>Revision Date : 05/10/2020</div> <div>Page : 6 of 8</div>		<div>PT CHAROEN POKPHAND INDONESIA</div> <div>READY MEAL PLANT</div> <div>PRODUCT SPECIFICATION</div>		<div>PRODUCT NAME :</div> <div>FIESTA</div> <div>RENDANG AYAM SIAP SANTAP</div> <div>(READY TO EAT CHICKEN RENDANG)</div>	
<div>C. PACKAGING</div> <div>1. Packaging Primer : PLASTIK FIESTA RETORT STANDING POUCH</div> <div>∞ Material : 32MM PET12/ALU7/ON15/CPP100 8C</div> <div>∞ Dimensi : 120 X 220 MM</div> <div>∞ Printing : Kode Produksi : YMDD L NN XZ P</div> <div>Y : Tahun produksi (A: 2010, B : 2011, dst.)</div> <div>M : Bulan produksi (A : Jan, B : Feb, dst.)</div> <div>DD : Tanggal produksi</div> <div>L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga</div> <div>4 = Transfer RM ; 5 = Bali</div> <div>6 = Medan ; 7 = Berbek ; 8 = Bandung</div> <div>NN : Nomor urut adonan (01 - 99)</div> <div>X : Grup produksi</div> <div>Z : Grup packing</div> <div>P : Process type</div> <div>Best Before : DD MM YYYY</div> <div>12 bulan setelah tanggal produksi</div> <div>Dua digit pertama : Tanggal best before</div> <div>Dua digit kedua : Bulan best before</div> <div>Empat digit ketiga : Tahun best before</div> <div>2. Packaging Sekunder : MC FIESTA RTE 200GR ISI 10 PACK</div> <div>∞ Material : K200/M125/K200 B/F GLUE 1C</div> <div>∞ Dimensi : 220 X 220 X 80 MM</div> <div>∞ Isi per carton box : 10 pack</div> <div>∞ Printing : FIESTA RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)</div> <div>Kode Produksi : YMDD L NN XZ P</div> <div>Y : Tahun produksi (A: 2010, B : 2011, dst.)</div> <div>M : Bulan produksi (A : Jan, B : Feb, dst.)</div> <div>DD : Tanggal produksi</div> <div>L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga</div> <div>4 = Transfer RM ; 5 = Bali</div> <div>6 = Medan ; 7 = Berbek ; 8 = Bandung</div> <div>NN : Nomor urut adonan (01 - 99)</div> <div>X : Grup produksi</div> <div>Z : Grup packing</div> <div>P : Process type</div> <div>Best Before : DD MM YYYY</div> <div>12 bulan setelah tanggal produksi</div> <div>Dua digit pertama : Tanggal best before</div> <div>Dua digit kedua : Bulan best before</div> <div>Empat digit ketiga : Tahun best before</div> <div>∞ Isi per carton box : 10 pack outer</div> <div>∞ Printing : FIESTA RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)</div> <div>Kode Produksi : YMDD L NN XZ P</div> <div>Y : Tahun produksi (A: 2010, B : 2011, dst.)</div> <div>M : Bulan produksi (A : Jan, B : Feb, dst.)</div> <div>DD : Tanggal produksi</div> <div>L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga</div> <div>4 = Transfer RM ; 5 = Bali</div> <div>6 = Medan ; 7 = Berbek ; 8 = Bandung</div> <div>NN : Nomor urut adonan (01 - 99)</div> <div>X : Grup produksi</div> <div>Z : Grup packing</div> <div>P : Process type</div> <div>Best Before : DD MM YYYY</div> <div>12 bulan setelah tanggal produksi</div> <div>Dua digit pertama : Tanggal best before</div> <div>Dua digit kedua : Bulan best before</div> <div>Empat digit ketiga : Tahun best before</div> <div><div><div>R&D</div><div>CPI Cikande</div></div><div><div>TERKENDALI</div><div>Controlled Copy No. _____</div></div></div>					
Prepared by :		Acknowledged by :		Approved by :	
<div></div>		<div></div>		<div></div>	
Agatha Dewi. C		Rangga Adityas		Cynthia Dewi Adikara	
PD Supervisor		PD Dry Manager		Head PDQC-R&D	
Date : 05/10/2020		Date : 05/10/2020		Date : 05/10/2020	

No. : RTE/82	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT	PRODUCT NAME : FIESTA RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)
Issue date : 17/02/2020		
Revision : 01		
Revision Date : 05/10/2020		
Page : 7 of 8	PRODUCT SPECIFICATION	

C. PACKAGING



STANDING POUCH FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



STICKER FIESTA RENDANG AYAM SIAP SANTAP
(READY TO EAT CHICKEN RENDANG)



LAYOUT CARTON BOX

- *Print nama produk, kode produksi, dan best before
- *Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

- 3. Barcode : 8993207 191690
- 4. No. MD : MD 639731008232
- 5. QR Code :

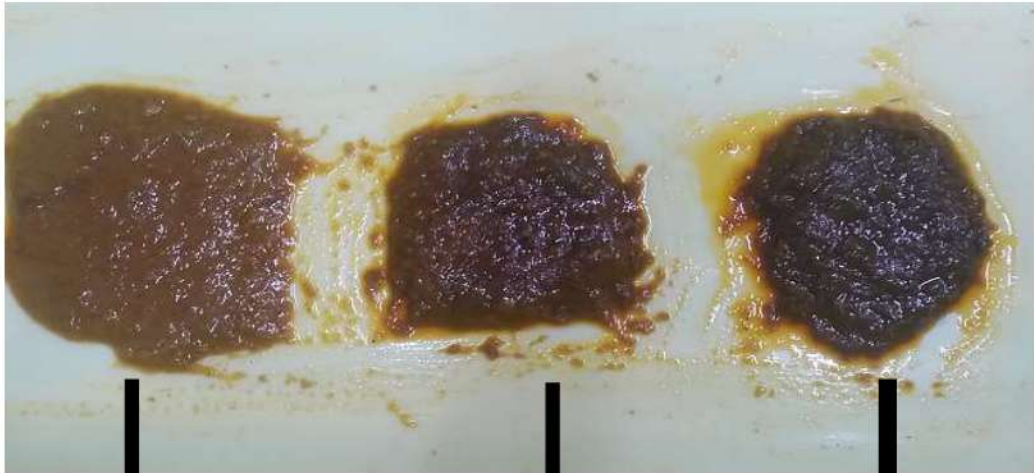


Prepared by :	Acknowledged by :	Approved by :
Agatha Dewi. C PD Supervisor	Rangga Adityas PD Dry Manager	Cynthia Dewi Adikara Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/82	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01		RENDANG AYAM SIAP SANTAP
Rev. Date : 05/10/2020		(READY TO EAT CHICKEN RENDANG)
Page : 8 of 8	PRODUCT SPECIFICATION	

D. STANDAR PRODUK

1. Standar Parameter Fisik



WARNA SAUS RENDANG
MINIMAL

WARNA SAUS RENDANG
TARGET

WARNA SAUS RENDANG
MAKSIMAL

Viskositas : 2500 - 5500 cP
(Brookfield Spindle 64 suhu 60-70°C)
Salinitas (pengenceran 1 : 1) : 9-14 %
Brix : 25-45 %

2. Standar Kentang

Reject



Oke



3. Alergen

Daging rendang : Egg, Soy
Saus rendang : Egg, Soy, Milk, Seledri



Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

PT Charoen Pokphand Indonesia
Food Division
R&D Department

BUKTI PENYERAHAN DOKUMEN TERKENDALI PD

Tgl : 05/10/2020

Nama Dokumen : Spesifikasi Produk No. RTE/83

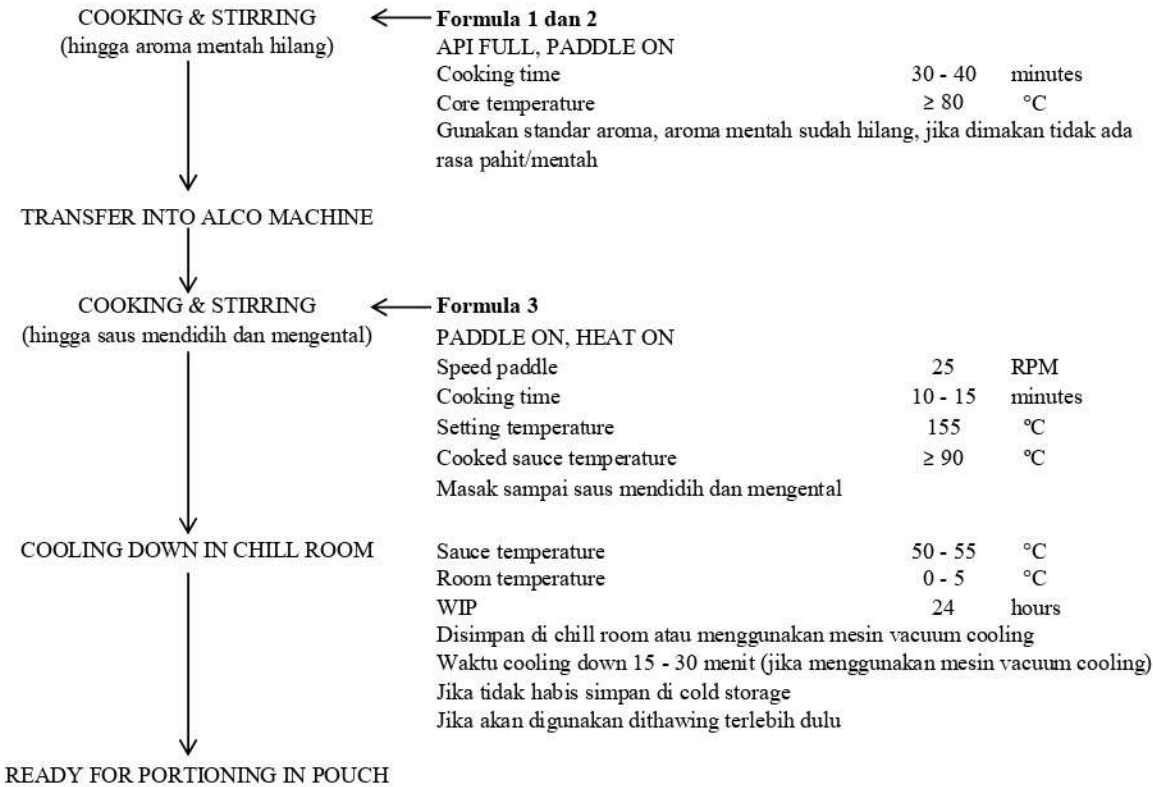
DAGING AYAM DENGANS SAUS BOLOGNESE SIAP SANTAP

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Dept. : P P I C	Dept. : Purchase	Dept. : Q C	Dept. : Q A	Dept. DCC
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____
Copy No. 6	Copy No. 7	Copy No. 8	Copy No. 9	Copy No. 10
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : Premix	Dept. QC Medan Plant	Dept. : QC Salatiga Plant	Dept. : QC Surabaya Plant	Dept. : QC Ngoro Plant
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____
Copy No. 11	Copy No. 12	Copy No. _____	Copy No. _____	Copy No. _____
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. QC Bandung Plant	Dept. QC Bali Plant	Dept. _____	Dept. _____	Dept. _____
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____

No. : RTE/83	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	DAGING AYAM DENGAN SAUS
Revision Date : 05/10/2020	PRODUCT SPECIFICATION	BOLOGNESE SIAP SANTAP
Page : 1 of 8		

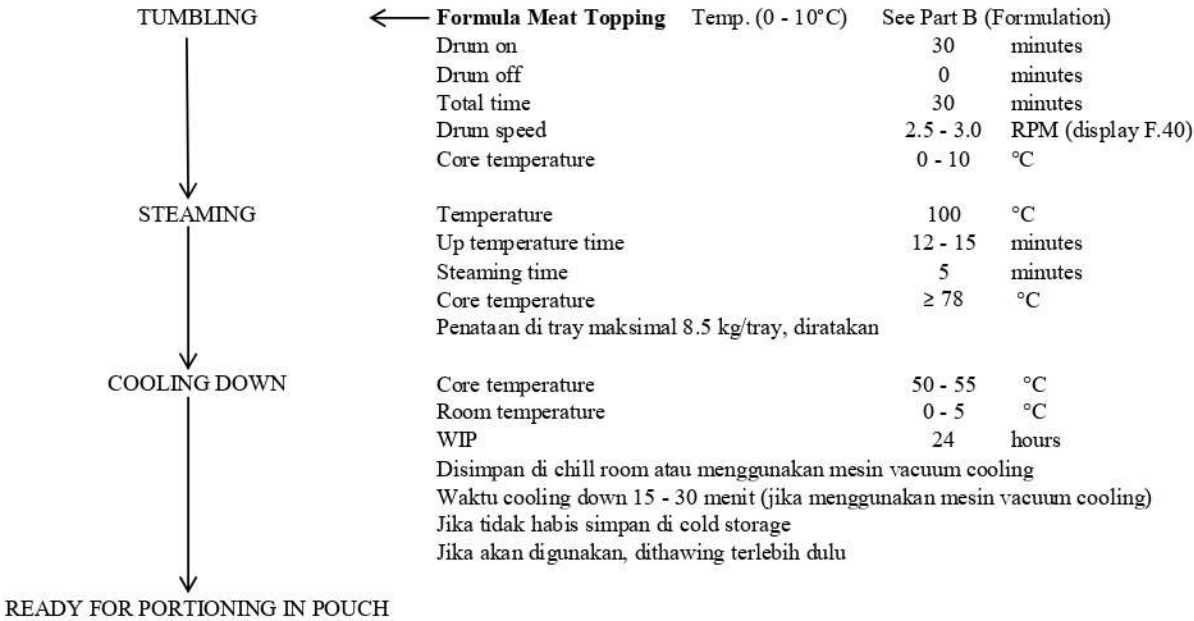
A1. PRODUCTION FLOW DIAGRAM BOLOGNESE SAUCE

WITH COOKING CATTLE



A2. PRODUCTION FLOW DIAGRAM MEAT TOPPING

WITH QUICKLY STEAMER



Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/83	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	DAGING AYAM DENGAN SAUS
Revision Date : 05/10/2020	PRODUCT SPECIFICATION	BOLOGNESE SIAP SANTAP
Page : 2 of 8		

A3. PRODUCTION FLOW DIAGRAM PORTIONING

PORTIONING IN POUCH



SEALING

XRAY



CHECK WEIGHER



SORTASI



READY TO BE TRANSFER
TO RETORT PLANT

Plastik pouch

Target berat per pouch	200	g/pouch
+ saus bolognese	140	g/pouch
+ daging ayam	60	g/pouch

Pastikan mulut plastik bersih sehingga seal rapat

Sensitivity :

SUS 304 (ball)	0.6 - 1.5	mm
SUS 304 (Wire)	0.2 - 0.7	mm
Ceramic ball (3.6 g/cm)	2.0 - 8.0	mm
Quartz Ball	0.2 - 7.0	mm
Target nett weight	200	g/pouch
Nett weight	195 - 205	g/pouch
Gross weight/tray	205 - 215	g/pouch

Bocor

Seal Lipat

Seal Miring

Mengembung

Kode Produksi dan Varian tidak sesuai



Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi C PD Supervisor	Rangga Adityas PD Dry Manager	Cynthia Dewi A Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/83	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	DAGING AYAM DENGAN SAUS
Revision Date : 05/10/2020		BOLOGNESE SIAP SANTAP
Page : 3 of 8	PRODUCT SPECIFICATION	

A4. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

STERILIZING

Initial Temperature : 15 - 18 °C
 Tekanan Steam : 6 - 9 kg/cm²
 Tekanan Air : 2 - 2,5 kg/cm²
 Jumlah PCS/Tray : 84 PCS/Tray

RETORT MACHINE			
Application Steps	Time (Mnt)	Temp.(°C)	Pressure (Mpa)
1. Water Injection	2	70 - 85	0,25 - 0,27
2. Up Temperature	8 - 10	121,2	0,25 - 0,27
3. Sterilisasi	50	121,2	0,25 - 0,27
4. Hot Water Recycling	1 - 4	-	0,25 - 0,27
5. Cooling Water Injection	max 10	-	0,25 - 0,27
6. Cooling & Water Circulation	15 - 20	35	0,2 - 0,25
7. Cooling & Out Water And Presure Discharge	-	-	-

Parameter sensori produk setelah keluar dari Retort Machine

Sortasi : Pecah Seal

WASHING

Dengan cairan PC KLEER 1 %, Untuk Cuci Ulang 0,8 %
 Suhu air Untuk PC KLEER : 45 ± 2 °C
 Kontak Time : 1 - 1,5 Menit
 Hot Water + Sorbate (0,15-0,3 %)
 Temperature Air : 45 - 50 °C
 Spray Water : 46 - 50 °C

DRYING

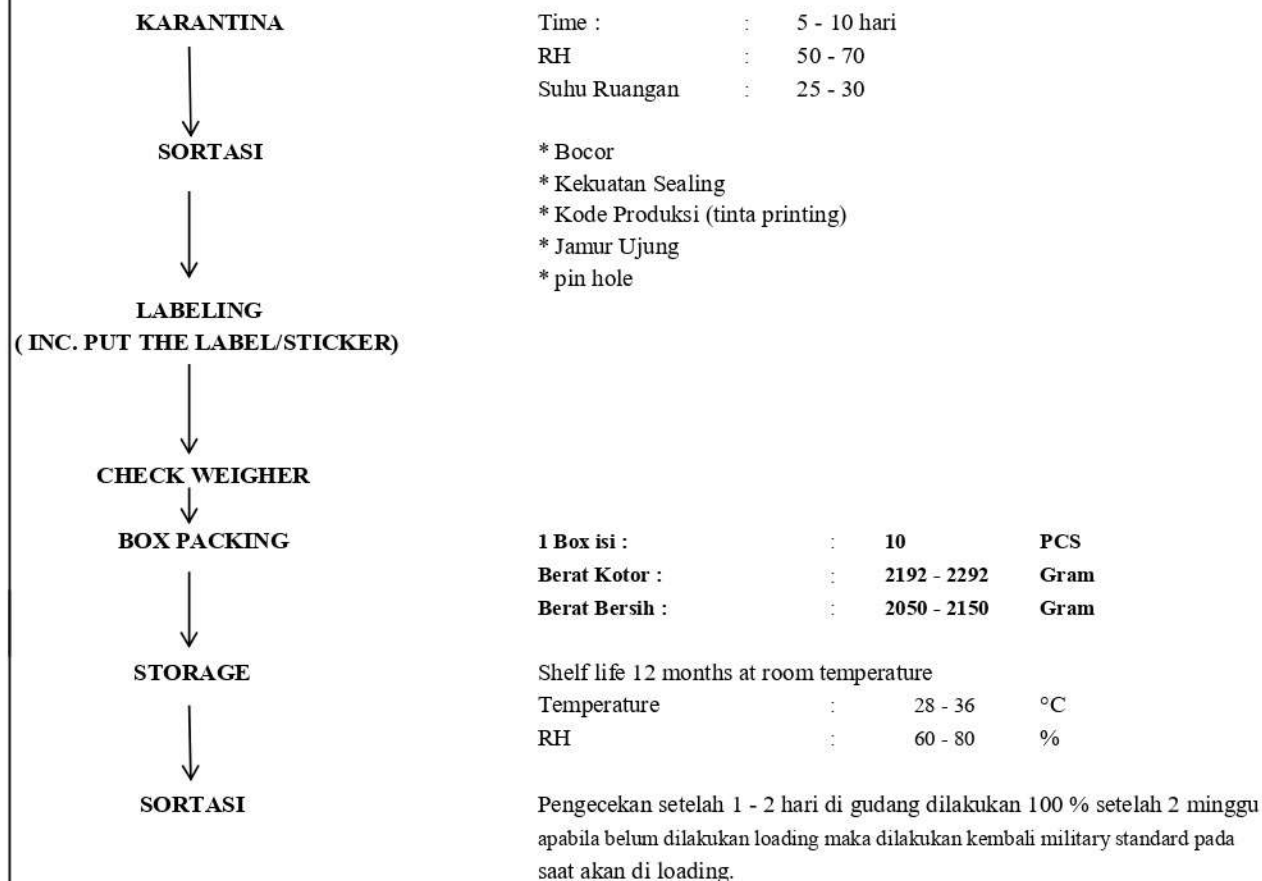
Pouch tidak terdapat bercak sisa saus bocor.
 Heater : 125 - 135 °C
 Suhu Ruangan : 22 - 30 °C
 Suhu produk akhir : 30 - 40 °C
 RH : 40 - 60 %
 Tingkat Kekeringan : Min. 85 % dari sampel yang diambil






Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi C PD Supervisor	Rangga Adityas PD Dry Manager	Cynthia Dewi A Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/83	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	DAGING AYAM DENGAN SAUS
Revision Date : 05/10/2020		BOLOGNESE SIAP SANTAP
Page : 4 of 8	PRODUCT SPECIFICATION	

A5. PRODUCTION FLOW DIAGRAM RETORT CHAMBER



Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi C PD Supervisor	Rangga Adityas PD Dry Manager	Cynthia Dewi A Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/83 Issue date : 17/02/2020 Revision : 01 Rev. Date : 05/10/2020 Page : 5 of 8	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT RETORT PLANT PRODUCT SPECIFICATION	PRODUCT NAME FIESTA DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP
B. FORMULASI		
FORMULA CHICKEN TOPPING		
SBL bolognese 0,75 x 0,75 x 0,75 cm	80,000	kg
NPRCTOP	0,626	
APRCTOP	2,200	kg
Garlic fresh minced	0,307	kg
Ice	30,464	kg
Palm oil	1,485	kg
	115,082	kg
FORMULA SAUCE BOLOGNESE		
Formula I		
Palm Oil	6,950	kg
Formula II		
Bawang bombay giling halus	8,790	kg
Bawang putih giling halus	0,694	kg
Formula III		
N 100PSBR A	1,546	kg
A 100PSBR B	0,350	kg
Saus tomat	79,790	kg
Saus sambal	7,012	kg
TOTAL	105,132	kg
<div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. _____</div></div>		
Prepared by :	Acknowledge by :	Approved by :
		
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/83 Issue date : 17/02/2020 Revision : 01 Revision Date : 05/10/2020 Page : 6 of 8	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION	PRODUCT NAME : FIESTA DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP
C. PACKAGING		
1. Packaging Primer : PLASTIK FIESTA RETORT STANDING POUCH		
∞ Material : 32MM PET12/ALU7/ON15/CPP100 8C		
∞ Dimensi : 120 X 220 MM		
∞ Printing : Kode Produksi : YMDD L NN XZ P		
Y : Tahun produksi (A: 2010, B : 2011, dst.)		
M : Bulan produksi (A : Jan, B : Feb, dst.)		
DD : Tanggal produksi		
L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung		
NN : Nomor urut adonan (01 - 99)		
X : Grup produksi		
Z : Grup packing		
P : Process type		
Best Before : DD MM YYYY		
12 bulan setelah tanggal produksi		
Dua digit pertama : Tanggal best before		
Dua digit kedua : Bulan best before		
Empat digit ketiga : Tahun best before		
2. Packaging Sekunder : MC FIESTA RTE 200GR ISI 10 PACK		
∞ Material : K200/M125/K200 B/F GLUE 1C		
∞ Dimensi : 220 X 220 X 80 MM		
∞ Isi per carton box : 10 pack		
∞ Printing : FIESTA DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP		
Kode Produksi : YMDD L NN XZ P		
Y : Tahun produksi (A: 2010, B : 2011, dst.)		
M : Bulan produksi (A : Jan, B : Feb, dst.)		
DD : Tanggal produksi		
L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung		
NN : Nomor urut adonan (01 - 99)		
X : Grup produksi		
Z : Grup packing		
P : Process type		
Best Before : DD MM YYYY		
12 bulan setelah tanggal produksi		
Dua digit pertama : Tanggal best before		
Dua digit kedua : Bulan best before		
Empat digit ketiga : Tahun best before		
∞ Isi per carton box : 10 pack outer		
∞ Printing : FIESTA DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP		
Kode Produksi : YMDD L NN XZ P		
Y : Tahun produksi (A: 2010, B : 2011, dst.)		
M : Bulan produksi (A : Jan, B : Feb, dst.)		
DD : Tanggal produksi		
L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung		
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P : Process type		
Best Before : DD MM YYYY		
12 bulan setelah tanggal produksi		
Dua digit pertama : Tanggal best before		
Dua digit kedua : Bulan best before		
Empat digit ketiga : Tahun best before		
<div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. _____</div></div>		
Prepared by :	Acknowledged by :	Approved by :
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/83	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT	PRODUCT NAME : FIESTA DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP
Issue date : 17/02/2020		
Revision : 01		
Revision Date : 05/10/2020		
Page : 7 of 8	PRODUCT SPECIFICATION	

C. PACKAGING



STANDING POUCH FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



STICKER FIESTA RENDANG AYAM SIAP SANTAP
(READY TO EAT CHICKEN RENDANG)



LAYOUT CARTON BOX

*Print nama produk, kode produksi, dan best before
*Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

3. Barcode : 8993207 191676
4. No. MD : MD 639 731024232
5. QR Code :



Prepared by :	Acknowledged by :	Approved by :
Agatha Dewi, C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/83 Issue date : 17/02/2020 Revision : 01 Rev. Date : 05/10/2020 Page : 8 of 8	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION	PRODUCT NAME : FIESTA DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP
-----------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------	------------------------------------------------------------------------------

D. STANDAR PRODUK

1. Standar Parameter Fisik



Viskositas (Brookfield Spindle 64 suhu 25±1°C)	5000 - 7000	cP
Salinitas	17 - 19	%
Brix	33 - 35	%

2. Alergen

Daging Bolognese	: Egg, Soy
Saus Bolognese	: Soy



Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

PT Charoen Pokphand Indonesia
Food Division
R&D Department

BUKTI PENYERAHAN DOKUMEN TERKENDALI PD

Tgl : 05/10/2020

Nama Dokumen : Spesifikasi Produk No. RTE/84

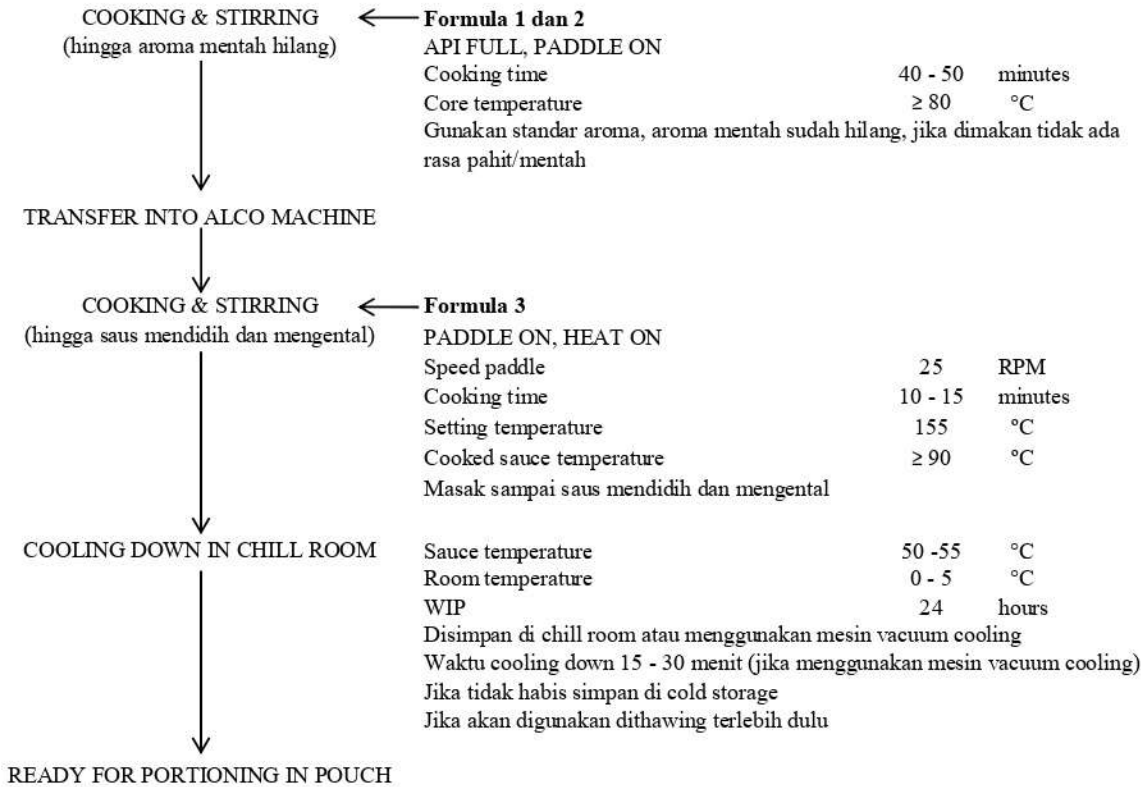
FIESTA OPOR AYAM SIAP SANTAP (READY TO EAT CHICKEN OPOR)

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Dept. : P P I C	Dept. : Purchase	Dept. : Q C	Dept. : Q A	Dept. DCC
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____
Copy No. 6	Copy No. 7	Copy No. 8	Copy No. 9	Copy No. 10
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : Premix	Dept. QC Medan Plant	Dept. : QC Salatiga Plant	Dept. : QC Surabaya Plant	Dept. : QC Ngoro Plant
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____
Copy No. 11	Copy No. 12	Copy No. _____	Copy No. _____	Copy No. _____
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. QC Bandung Plant	Dept. QC Bali Plant	Dept. _____	Dept. _____	Dept. _____
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____	Tgl : _____

No. : RTE/84	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	OPOR AYAM SIAP SANTAP
Revision Date : 05/10/2020		(READY TO EAT CHICKEN OPOR)
Page : 1 of 8	PRODUCT SPECIFICATION	

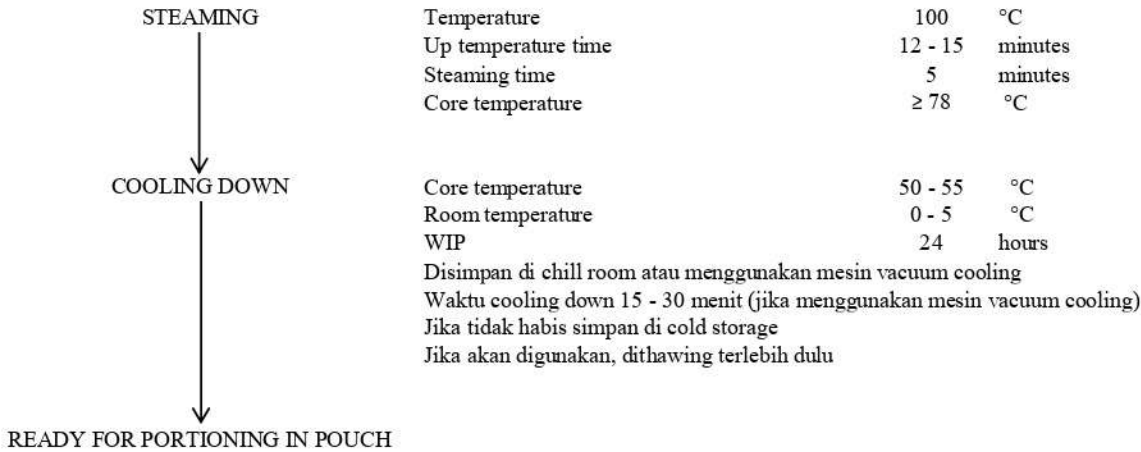
A1. PRODUCTION FLOW DIAGRAM OPOR SAUCE

WITH COOKING CATTLE



A2. PRODUCTION FLOW DIAGRAM MEAT TOPPING

WITH QUICKLY STEAMER

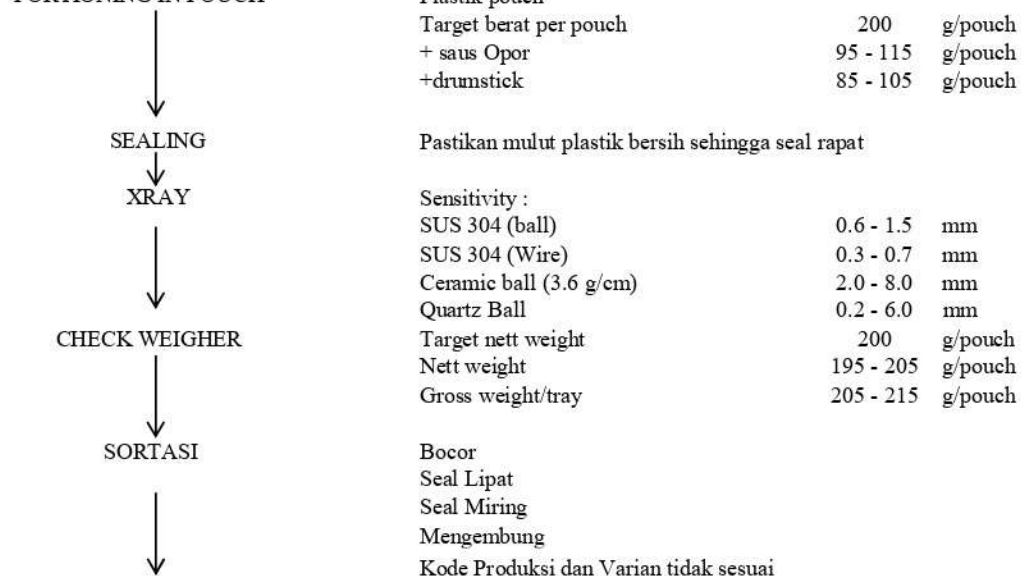


Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi C PD Supervisor	Rangga Adityas PD Dry Manager	Cynthia Dewi A Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/84	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	OPOR AYAM SIAP SANTAP
Revision Date : 05/10/2020		(READY TO EAT CHICKEN OPOR)
Page : 2 of 8	PRODUCT SPECIFICATION	

A3. PRODUCTION FLOW DIAGRAM PORTIONING

PORTIONING IN POUCH



READY TO BE TRANSFER
TO RETORT PLANT



Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi C PD Supervisor	Rangga Adityas PD Dry Manager	Cynthia Dewi A Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/84	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	OPOR AYAM SIAP SANTAP
Revision Date : 05/10/2020		(READY TO EAT CHICKEN OPOR)
Page : 3 of 8	PRODUCT SPECIFICATION	

D. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

STERILIZING

Initial Temperature : 15 - 18 °C
 Tekanan Steam : 6 - 9 kg/cm²
 Tekanan Air : 2 - 2,5 kg/cm²
 Jumlah PCS/Tray : 84 PCS/Tray

RETORT MACHINE			
Application Steps	Time (Mnt)	Temp.(°C)	Pressure (Mpa)
1. Water Injection	2	70 - 85	0,25 - 0,27
2. Up Temperature	9 - 10	121,2	0,25 - 0,27
3. Sterilisasi	50	121,2	0,25 - 0,27
4. Hot Water Recycling	1 - 4	-	0,25 - 0,27
5. Cooling Water Injection	max 10	-	0,25 - 0,27
6. Cooling & Water Circulation	15 - 20	35	0,2- 0,25
7. Cooling & Out Water And Presure Discharge	-	-	-

Parameter sensori produk setelah keluar dari Retort Machine

Sortasi : Pecah Seal

WASHING

Dengan cairan PC KLEER 1 %, Untuk Cuci Ulang 0,8 %

Suhu air Untuk PC KLEER : 45 ± 2 °C
 Kontak Time : 1 - 1,5 Menit
 Hot Water + Sorbate (0,15-0,3 %)
 Temperature Air : 45 - 50 °C
 Spray Water : 46 - 50 °C

DRYING

Pouch tidak terdapat bercak sisa saus bocor.

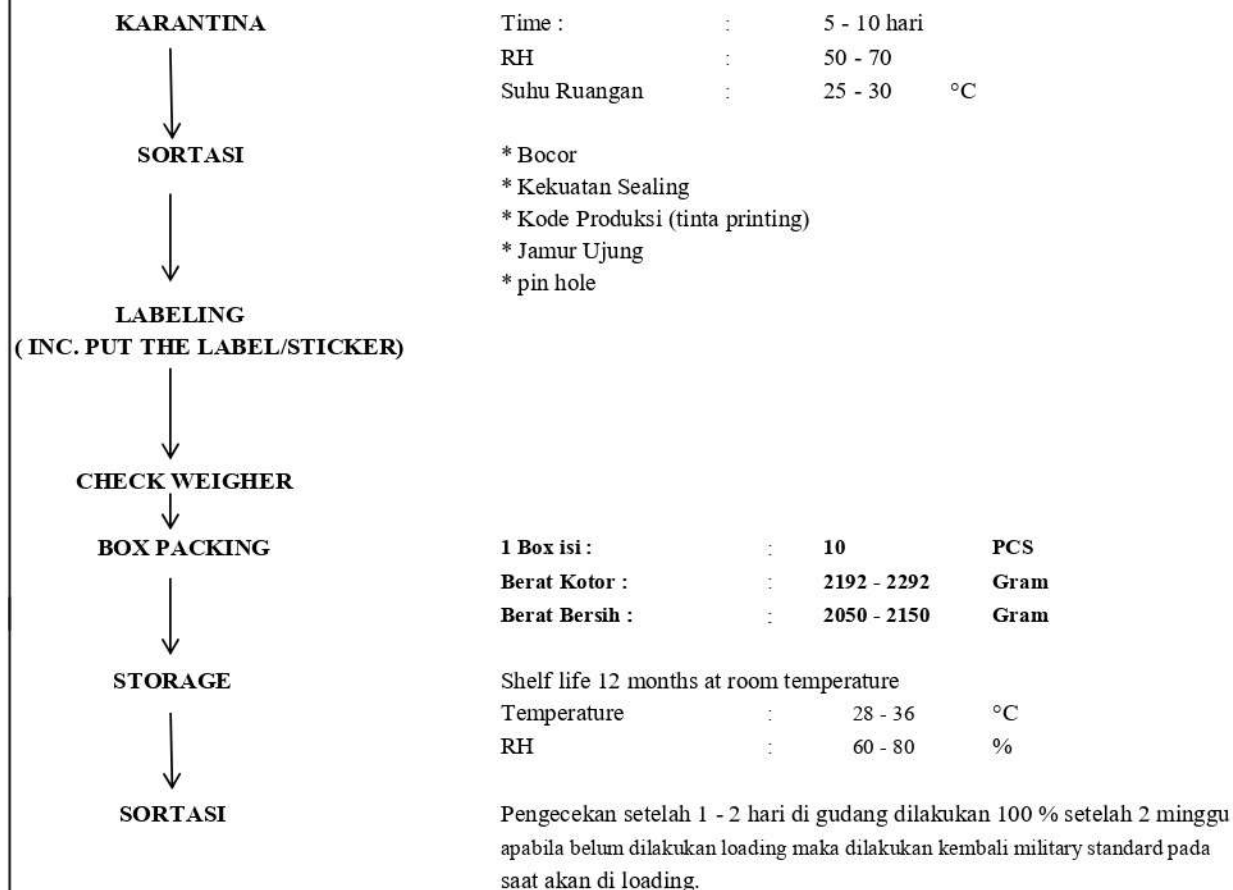
Heater : 125 - 135 °C
 Suhu Ruangan : 22 - 30 °C
 Suhu produk akhir : 30 - 40 °C
 RH : 40 - 60 %
 Tingkat Kekeringan : Min. 85 % dari sampel yang diambil



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PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date : 05/10/2020

No. : RTE/84	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 17/02/2020	READY MEAL PLANT	FIESTA
Revision : 01	RETORT PLANT	OPOR AYAM SIAP SANTAP
Revision Date : 05/10/2020		(READY TO EAT CHICKEN OPOR)
Page : 4 of 8	PRODUCT SPECIFICATION	

D. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

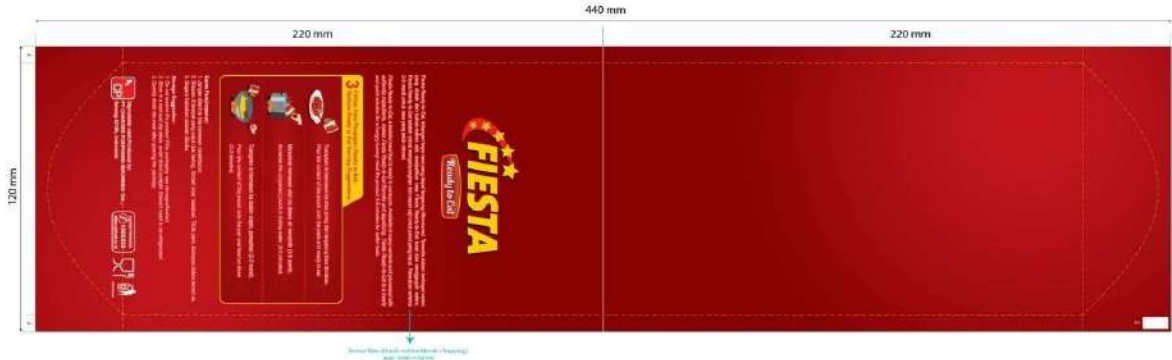


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No. : RTE/84 Issue date : 17/02/2020 Revision : 01 Revision Date : 05/10/2020 Page : 6 of 8		PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION		PRODUCT NAME : FIESTA OPOR AYAM SIAP SANTAP (READY TO EAT CHICKEN OPOR)	
C. PACKAGING					
1. Packaging Primer		: PLASTIK FIESTA RETORT STANDING POUCH			
∞ Material		: 32MM PET12/ALU7/ON15/CPP100 8C			
∞ Dimensi		: 120 X 220 MM			
∞ Printing		: Kode Produksi : YMDD L NN XZ P			
		Y : Tahun produksi (A: 2010, B : 2011, dst.)			
		M : Bulan produksi (A : Jan, B : Feb, dst.)			
		DD : Tanggal produksi			
		L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung			
		NN : Nomor urut adonan (01 - 99)			
		X : Grup produksi			
		Z : Grup packing			
		P : Process type			
		Best Before : DD MM YYYY			
		12 bulan setelah tanggal produksi			
		Dua digit pertama : Tanggal best before			
		Dua digit kedua : Bulan best before			
		Empat digit ketiga : Tahun best before			
2. Packaging Sekunder		: MC FIESTA RTE 200GR ISI 10 PACK			
∞ Material		: K200/M125/K200 B/F GLUE 1C			
∞ Dimensi		: 220 X 220 X 80 MM			
∞ Isi per carton box		: 10 pack			
∞ Printing		: FIESTA OPOR AYAM SIAP SANTAP (READY TO EAT CHICKEN OPOR)			
		Kode Produksi : YMDD L NN XZ P			
		Y : Tahun produksi (A: 2010, B : 2011, dst.)			
		M : Bulan produksi (A : Jan, B : Feb, dst.)			
		DD : Tanggal produksi			
		L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung			
		NN : Nomor urut adonan (01 - 99)			
		X : Grup produksi			
		Z : Grup packing			
		P : Process type			
		Best Before : DD MM YYYY			
		12 bulan setelah tanggal produksi			
		Dua digit pertama : Tanggal best before			
		Dua digit kedua : Bulan best before			
		Empat digit ketiga : Tahun best before			
∞ Isi per carton box		: 10 pack outer			
∞ Printing		: FIESTA OPOR AYAM SIAP SANTAP (READY TO EAT CHICKEN OPOR)			
		Kode Produksi : YMDD L NN XZ P			
		Y : Tahun produksi (A: 2010, B : 2011, dst.)			
		M : Bulan produksi (A : Jan, B : Feb, dst.)			
		DD : Tanggal produksi			
		L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM ; 5 = Bali 6 = Medan ; 7 = Berbek ; 8 = Bandung			
		NN : Nomor urut adonan (01 - 99)			
		X : Grup produksi			
		Z : Grup packing			
		P : Process type			
		Best Before : DD MM YYYY			
		12 bulan setelah tanggal produksi			
		Dua digit pertama : Tanggal best before			
		Dua digit kedua : Bulan best before			
		Empat digit ketiga : Tahun best before			
<div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. _____</div></div>					
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No. : RTE/84	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT	PRODUCT NAME : FIESTA OPOR AYAM SIAP SANTAP (READY TO EAT CHICKEN OPOR)
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Page : 7 of 8	PRODUCT SPECIFICATION	

C. PACKAGING



STANDING POUCH FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



STICKER FIESTA RENDANG AYAM SIAP SANTAP
(READY TO EAT CHICKEN RENDANG)



LAYOUT CARTON BOX

*Print nama produk, kode produksi, dan best before
*Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

3. Barcode : 8993207 191713
4. No. MD : MD 639731026232
5. QR Code :



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Page : 8 of 8	PRODUCT SPECIFICATION	

D. STANDAR PRODUK

1. Standar Parameter Fisik



Viskositas (Brookfield Spindle 64 suhu 25±1°C)	700 - 850	cP
Salinitas	12 -13,5	%
Brix	13 - 16	%

2. Alergen

Daging Ayam	: Non Alergen
Saus Opor	: Soy



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