

PT Charoen Pokphand Indonesia

Food Division

R&D Department




BUKTI PENYERAHAN DOKUMEN TERKENDALI PD

Tgl : 24/06/2023

Nama Dokumen : Spesifikasi Produk No. RTE/53

FIESTA CHICKEN MUSHROOM NOODLE

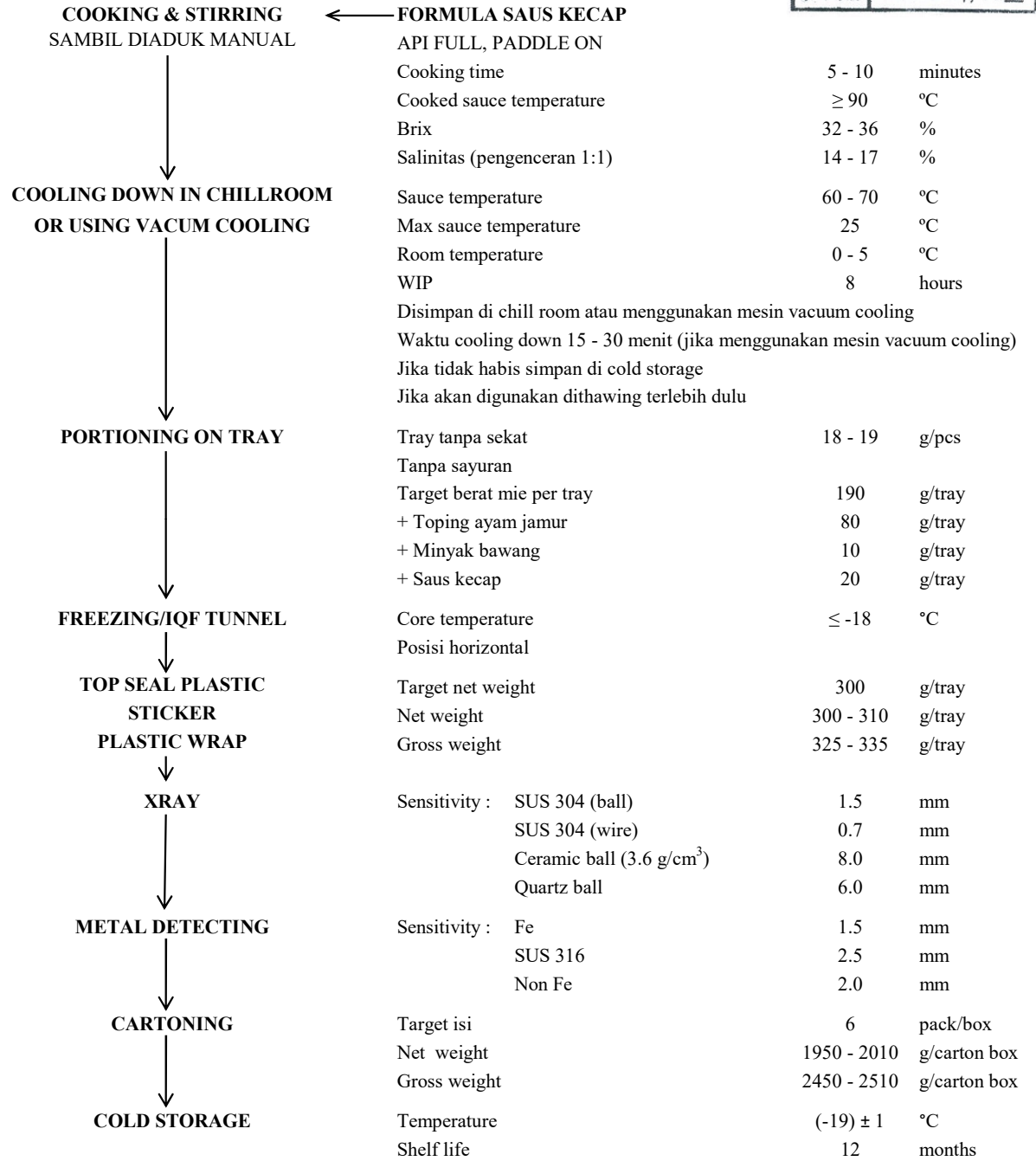
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| Copy No. 1 | Copy No. 2 | Copy No. 3 | Copy No. 4 | Copy No. 5 |
| Diterima Oleh Dept. : P P I C | Diterima Oleh Dept. : Produksi | Diterima Oleh Dept. : Q C | Diterima Oleh Dept. : Q A | Diterima Oleh Dept. : D C C |
| Nama : Tgl : 24/06/2023 | Nama : Tgl : 24/06/2023 | Nama : Tgl : 24/06/2023 | Nama : Tgl : 24/06/2023 | Nama : Tgl : 24/06/2023 |
| Copy No. 6 | Copy No. 7 | Copy No. 8 | Copy No. 9 | Copy No. 10 |
| Diterima Oleh Dept. : Premix | Diterima Oleh Dept. : QC Medan Plant | Diterima Oleh Dept. : QC Salatiga Plant | Diterima Oleh Dept. : QC Surabaya Plant | Diterima Oleh Dept. : QC Ngoro Plant |
| Nama : Tgl : | Nama : Tgl : | Nama : Tgl : | Nama : Tgl : | Nama : Tgl : |
| Copy No. 11 | Copy No. 12 | Copy No. 13 | Copy No. 14 | Copy No. 15 |
| Diterima Oleh Dept. : QC Bandung Plant | Diterima Oleh Dept. : QC Bali Plant | Diterima Oleh Dept. : | Diterima Oleh Dept. : | Diterima Oleh Dept. : |
| Nama : Tgl : | Nama : Tgl : | Nama : Tgl : | Nama : Tgl : | Nama : Tgl : |

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|---|--|---|--------------------|---|--|
| No. : RTE/53 Issue date : 11/10/2018 Revision : 00 Rev. Date : - Page : 1 of 7 | | PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION | | PRODUCT NAME FIESTA CHICKEN MUSHROOM NOODLE | |
| A. PRODUCTION FLOW DIAGRAM THIN NOODLE | | | | | |
| MIXING I | | High Speed 100 RPM (Non Vacuum) | 5 | menit | |
| ↓ | | Low Speed 50 RPM (Non Vacuum) | 10 | menit | |
| MIXING II (+ Water , Vacuum) | | High Speed 100 RPM (Vacuum 85 - 90 %) | 5 | menit | |
| ↓ | | Low Speed 50 RPM (Vacuum 85 - 90 %) | 10 | menit | |
| ↓ | | Temperature Dough / Adonan | 24 - 26 | °C | |
| AGING (In Machine Aging) | | Waktu | 30 | menit | |
| ↓ | | RH / Kelembaban | 80 - 95 | % | |
| ROLLER I | | Ukuran tebal | 70 | mm | |
| ↓ | | | | | |
| ROLLER II | | Ukuran tebal | 45 | mm | |
| ↓ | | | | | |
| ROLLER III | | Ukuran tebal | 30 | mm | |
| ↓ | | | | | |
| ROLLER IV | | Ukuran tebal | 27 | mm | |
| ↓ | | | | | |
| ROLLER V | | Ukuran tebal | 8 | mm | |
| ↓ | | | | | |
| CUTTING & SLITTING | | Put on basket noodle SLITTER 30 (THIN NOODLE) | 50-55 gram / 1 cut | | |
| ↓ | | | | | |
| BOILING | | Temperature Actual water | 96 | °C | |
| ↓ | | Waktu | 90 | detik | |
| ↓ | | | | | |
| WASHING | | Temperature Actual water | 5 | °C | |
| ↓ | | Waktu | 30 | detik | |
| ↓ | | | | | |
| COOLING SHOCK | | Temperature Actual Water | 5 | °C | |
| ↓ | | Waktu | 60 | detik | |
| ↓ | | | | | |
| PUT ON TRAY | | Target nett weight noodle/tray | 190 | gram/tray | |
| ↓ | | | | | |
| READY FOR PORTIONING ON TRAY | | | | | |
| <div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. <u>3</u></div></div> | | | | | |
| Prepared by : | | Acknowledge by : | | Approved by : | |
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| Agatha Dewi Christie | | Ria Wijayanti | | Cynthia Dewi Adikara | |
| PD Supervisor | | PD Manager | | HEAD PDQC-R&D | |
| Date : 23/06/2023 | | Date : 23/06/2023 | | Date : 23/06/2023 | |

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| No. : RTE/53 | PT CHAROEN POKPHAND INDONESIA | PRODUCT NAME |
| Issue date : 11/10/2018 | READY MEAL PLANT | FIESTA CHICKEN |
| Revision : 07 | | MUSHROOM NOODLE |
| Rev. Date : 23/06/2023 | PRODUCT SPECIFICATION | |
| Page : 2 of 7 | | |




A. PRODUCTION FLOW DIAGRAM SAUS KECAP



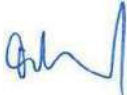
WITH COOKING CATTLE



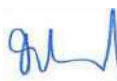


Keterangan:

| | | |
|-----------|------------|---|
| Revisi 01 | 13/02/2019 | Pengurangan minyak bawang substitusi dengan saus kecap |
| Revisi 02 | 20/05/2020 | Perubahan net dan gross weight per tray dan carton box dan tingkat sensitivitas specimen |
| Revisi 03 | 31/05/2021 | Revisi standar brix dan salinitas |
| Revisi 04 | 28/07/2021 | Revisi core temperature produk setelah IQF dan suhu cold storage |
| Revisi 05 | 04/10/2021 | Revisi parameter x ray |
| Revisi 06 | 21/12/2021 | Revisi berat portioning dan net weight dan gross weight per tray dan carton box |
| Revisi 07 | 23/06/2023 | Revisi target isi per box dari 12 tray menjadi 6 tray, revisi nett dan gross weight pada carton box |

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|---|--|---|---|
| No. : RTE/53 Issue date : 11/10/2018 Revision : 00 Revision Date : - Page : 3 of 7 | | PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION | PRODUCT NAME : FIESTA CHICKEN MUSHROOM NOODLE |
| <div><div>A. FLOW PROCESS TOPING AYAM JAMUR WITH PROVISUR MACHINE</div><div><div><div>COOKING</div><div>↓</div><div>COOKING & STIRRING ON (hingga mengkilap dan aroma mentah hilang) SAMBIL DIADUK MANUAL</div><div>↓</div><div>COOKING & STIRRING ON</div><div>↓</div><div>COOKING & STIRRING ON hingga bumbu meresap ke daging & jamur</div><div>↓</div><div>COOLING DOWN IN CHILLROOM OR USING VACUM COOLING</div></div><div><div>Formula 1 Actual di layar Provisur (layar sebelah kanan)</div><div>Ground temp175 °C</div><div>Wall temp150 °C</div><div>Cooking time4-5 minutes</div><div>Stir speed0 %</div><div>Core temp≥ 78 °C</div><div>Formula 2</div><div>Ground temp175 °C</div><div>Wall temp150 °C</div><div>Cooking time35 - 45 minutes</div><div>Stir speed70 %</div><div>Formula 3</div><div>Ground temp175 °C</div><div>Wall temp160 °C</div><div>Cooking time5-10 minutes</div><div>Stir speed100 %</div><div>Formula 4</div><div>Ground temp175 °C</div><div>Wall temp160 °C</div><div>Cooking time15-20 minute</div><div>Stir speed100 %</div><div>Temperature sauce90 - 95 °C</div><div>Temperature sauce60-70 °C</div><div>Room temp≤ 5 °C</div><div>Jika tidak habis simpan di cold storage (thawing jika digunakan kembali)</div></div><div>(See attachment)</div></div></div> | | | |
| Prepared by : | | Acknowledge by : | Approved by : |
|  | |  |  |
| Agatha Dewi Christie PD Sausage Manager | | Ria Wijayanti PD Manager | Cynthia Dewi Adikara Head PDQC-R&D |
| Date : 23/06/2023 | | Date : 23/06/2023 | Date : 23/06/2023 |

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|---|--|---|--|---|-----------|
| No. : RTE/53 Issue date : 10/11/2018 Revision : 05 Rev. Date : 17/12/2020 Page : 4 of 7 | | PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION | | PRODUCT NAME FIESTA CHICKEN MUSHROOM NOODLE | |
| B. FORMULASI | | | | | |
| FORMULA THIN NOODLE | | | | | |
| Tepung terigu Ninja (TER E) | | 38.480 | kg | } | Mixing I |
| Wheat gluten | | 3.980 | kg | | |
| N 59TN A (1 bag : 0.120 kg) | | 0.120 | kg | } | Mixing II |
| N 59TN B (1 bag : 0.760 kg) | | 0.760 | kg | | |
| Chill water (5-8° C) | | 16.400 | kg | | |
| TOTAL | | 59.740 | kg | | |
| FORMULA MINYAK BAWANG | | | | | |
| Bawang merah giling | | 2.800 | kg | Panaskan minyak goreng sampai suhu 80-85°C | |
| Bawang putih giling | | 2.800 | kg | ↓ | |
| N 160TAJ 2 (1 bag : 0.140 kg) | | 0.140 | kg | Masukkan bawang merah, bawang putih, dan premix | |
| Minyak goreng (PAL A) | | 14.000 | kg | ↓ | |
| TOTAL | | 19.740 | kg | Tumis sampai aroma mentah hilang dan harum | |
| | | | | ↓ | |
| | | | | Saring minyak bawang, gunakan minyak setelah saring | |
| *jika minyak bawang sisa bisa disimpan di suhu ruang dalam wadah tertutup | | | | | |
| *expired minyak bawang 1 minggu | | | | | |
| *proses di cooking kettle | | | | | |
| FORMULA TOPING AYAM JAMUR | | | | | |
| Formula I | | | | | |
| Minyak goreng (PAL A) | | 7.920 | kg | | |
| Formula II | | | | | |
| Bawang merah giling | | 14.960 | kg | | |
| Bawang putih giling | | 7.480 | kg | | |
| Formula III | | | | | |
| Saus tiram (STR) | | 3.000 | kg | | |
| Kecap asin (KAS A) | | 7.900 | kg | | |
| Kecap manis (KMN) | | 11.000 | kg | | |
| Minyak wijen (MWJ) | | 1.430 | kg | | |
| Air | | 34.760 | kg | | |
| N 160TAJ 1 (1 bag : 6.800 kg) | | 6.800 | kg | | |
| Formula IV | | | | | |
| SBB dice bolognese (0.75 x 0.75 x 0.75 cm) | | 39.160 | kg | | |
| Jamur slice utuh | | 7.800 | kg | | |
| Jamur slice iris kecil | | 31.360 | kg | } | |
| TOTAL | | 173.570 | kg | Proses slicing dengan mesin slicer, slice dengan kecepatan 5, lalu slice kembali dengan kecepatan 2 | |
| FORMULA SAUS KECAP | | | | | |
| Saus tiram (STR) | | 0.820 | kg | | |
| Kecap asin (KAS A) | | 2.140 | kg | | |
| Kecap manis (KMN) | | 4.200 | kg | | |
| Minyak wijen (MWJ) | | 0.400 | kg | | |
| N 160TAJ 3 (1 bag : 1.910 kg) | | 1.910 | kg | | |
| Air | | 9.480 | kg | | |
| TOTAL | | 18.950 | kg | | |
| Note: | | | | | |
| * Untuk membuat 1500 tray, formula thin noodle dikali 3 | | | | | |
| * Untuk membuat 1500 tray, formula minyak bawang dikali 2 | | | | | |
| * Untuk membuat 1500 tray, formula saus kecap dikali 3 | | | | | |
| Keterangan : | | | | | |
| Revisi 01 | | 12/11/2018 | Revisi jenis jamur yang digunakan | | |
| Revisi 02 | | 13/02/2019 | Revisi formula thin noodle | | |
| Revisi 03 | | 20/05/2020 | Perubahan kode premix | | |
| Revisi 04 | | 01/10/2020 | Revisi formula thin noodle | | |
| Revisi 05 | | 17/12/2020 | Penambahan note formula minyak bawang dan saus kecap | | |
| Prepared by : | | Acknowledge by : | | Approved by : | |
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| Issue date : 11/10/2018 | READY MEAL PLANT | |
| Revision : 03 | | FIESTA CHICKEN MUSHROOM |
| Revision Date : 23/06/2023 | | NOODLE |
| Page : 6 of 7 | PRODUCT SPECIFICATION | |

C. PACKAGING

8. Carton box : MC FIESTA RTM ISI 6PC
- ∞ Material : K150/M125x3/K150, BC/F
- ∞ Dimensi : 420 x 310 x 138 mm
- ∞ Isi per box : 6 tray
- ∞ Printing : FIESTA CHICKEN MUSHROOM NOODLE



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 ; 9 = Karawang

NN : No urut adonan (01 - 99)

X : Grup produksi

Z : Grup packing

P : Process type

Best Before : DD MM YYYY

Dua digit pertama : Tanggal best before

Dua digit kedua : Bulan best before

Empat digit ketiga : Tahun best before

Frozen : 12 months



LAYOUT CARTON BOX

- *Print nama produk, kode produksi, dan best before
- *Penataan posisi tray harus sesuai dengan posisi karton (bagian bawah produk/tray harus sesuai bagian bawah karton)
- *Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

Keterangan :

- Revisi 01 20/05/2020 Perubahan printing dan desain carton box dan penghilangan berat carton box
- Revisi 02 21/12/2021 Revisi kode lokasi produksi dan desain carton box
- Revisi 03 23/06/2023 Revisi box yang digunakan karena perubahan jumlah tray dari 12 tray menjadi 6 tray

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| No. | : RTE/53 | PT CHAROEN POKPHAND INDONESIA | PRODUCT NAME : |
| Issue date | : 11/10/2018 | READY MEAL PLANT | |
| Revision | : 03 | | FIESTA CHICKEN |
| Revision Date | : 08/03/2021 | | MUSHROOM NOODLE |
| Page | : 7 of 7 | PRODUCT SPECIFICATION | |

STANDAR PENYUSUNAN DI TRAY



ATURAN PENYUSUNAN PRODUK DI TRAY :

- 1. Topping ayam jamur disusun ke samping sehingga terlihat lebih banyak dan penuh
- 2. Saus kecap dan minyak bawang dituangkan di atas topping ayam jamur



D. STANDAR PRODUK

1. Standar Mikrobiologi




| | |
|-------------------------|---------------------------|
| TPC | : < 10 ⁴ cfu/g |
| <i>E. coli</i> | : < 3 MPN/g |
| <i>Salmonella</i> | : Negative/25 g |
| <i>S. aureus</i> | : < 10 cfu/g |
| Mold and Yeast | : < 10 ³ cfu/g |
| Enterobacteriaceae | : <10 cfu/g |
| <i>L. monocytogenes</i> | : Negative/25 g |

2. Alergen

| | |
|--------------------|-------------------------------------|
| Thin noodle | : Gandum |
| Topping ayam jamur | : Gandum, kedelai, tiram, dan wijen |
| Saus kecap | : Gandum, kedelai, tiram, dan wijen |
| Minyak bawang | : - |

Keterangan:

- Revisi 01 20/05/2020 Penambahan alergen produk
- Revisi 02 01/09/2020 Revisi standar cemaran mikrobiologi
- Revisi 03 08/03/2021 Revisi standar alergen produk

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