

PT Charoen Pokphand Indonesia

Food Division

R&D Department




BUKTI PENYERAHAN DOKUMEN TERKENDALI PD




Tgl : 24/05/2022

Nama Dokumen : Spesifikasi Produk No. RTE/105

PRJ PREMIKS NASI GORENG SCB

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 : 24/05/2022	Nama : Tgl : 24/05/2022	Nama : Tgl : 24/05/2022	Nama : Tgl : 24/05/2022	Nama : Tgl : 24/05/2022
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 :

No. : RTE/105 Issue date : 22/05/2022 Revision : 00 Rev. Date : - Page : 1 of 4		PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION	PRODUCT NAME PRJ PREMIKS NASI GORENG SCB
<div><div><div>A. PRODUCTION FLOW DIAGRAM BUMBU PASTA</div><div><div>COOKING</div><div>↓</div><div>COOKING & STIRRING I SAMBIL DIADUK MANUAL</div><div>↓</div><div>COOKING & STIRRING II SAMBIL DIADUK MANUAL</div><div>↓</div><div>COOKING & STIRRING III SAMBIL DIADUK MANUAL</div><div>↓</div><div>COOLING DOWN</div><div>↓</div><div>PACKING</div><div>↓</div><div>FREEZING</div><div>↓</div><div>X RAY</div><div>↓</div><div>METAL DETECTING</div><div>↓</div><div>CARTON BOX</div><div>↓</div><div>CHECK WEIGHER</div><div>↓</div><div>COLD STORAGE</div></div><div><div>Formula 1 WITH COOKING KETTLE API FULL, PADDLE OFF Core temperature ≥ 80 °C</div><div>Formula 2 WITH COOKING KETTLE API FULL, PADDLE ON Cooking time 10-20 minutes Core temperature ≥ 90 °C Gunakan standar aroma, aroma mentah sudah hilang, jika dimakan tidak ada rasa pahit/mentah</div><div>Formula 3 WITH COOKING KETTLE API FULL, PADDLE ON Cooking time 4-8 minutes Core temperature ≥ 80 °C Sampai kecap dan saus tercampur rata</div><div>Formula 4 WITH COOKING KETTLE API FULL, PADDLE ON Cooking time 1-2 minutes Core temperature ≥ 80 °C Sampai premik powder tercampur rata</div><div>Pasta temperature 60 - 70 °C Room temperature 0 - 5 °C Jika tidak habis simpan di cold storage Jika akan digunakan dithawing terlebih dulu</div><div>SCB diced 1x1x1 cm 250 gram Fried rice premix 250 gram Nett weight 500 - 510 gram/pack Gross weight 510 - 520 gram/pack</div><div>Core temperature ≤ -18 °C</div><div>Sensitivity : SUS 304 (ball) 1.5 mm SUS 304 (wire) 0.7 mm Ceramic ball (3.6 g/cm³) 8.0 mm Quartz ball 6.0 mm</div><div>Sensitivity : Fe 1.5 mm SUS 316 2.5 mm Non Fe 2.0 mm</div><div>Target per carton box 20 pack/carton box</div><div>Net weight 10140 - 10340 g/carton box Gross weight 10690 - 10940 g/carton box</div><div>Temperature (-19) ± 1 °C Shelf life 12 months</div></div></div><div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. 3</div></div></div>			
Prepared by :		Acknowledge by :	Approved by :
			
Ria Wijayanti		Ria Wijayanti	Cynthia Dewi Adikara
PD Manager		PD Manager	Head PDQC-R&D
Date : 22/05/2022		Date : 22/05/2022	Date : 22/05/2022

No. : RTE/105 Issue date : 22/05/2022 Revision : 00 Revisi Date : - Page : 2 of 4	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATIONS	PRODUCT NAME : PRJ PREMIKS NASI GORENG SCB																																																																				
<div>B. FORMULATION</div> <div>MEAT FORMULA</div> <table><tr><td>Ins SCB 1KG dice 1 cm x 1 cm</td><td>52.000</td><td>+</td><td>kg</td></tr><tr><td>Total</td><td>52.000</td><td></td><td>kg</td></tr></table> <div>FORMULA I</div> <table><tr><td>Palm Oil</td><td>6.250</td><td>+</td><td>kg</td></tr><tr><td>Total</td><td>6.250</td><td></td><td>kg</td></tr></table> <div>FORMULA II</div> <table><tr><td>Fresh Onion/B.Bombay minced</td><td>9.380</td><td></td><td>kg</td></tr><tr><td>Fresh garlic/B.Putih minced</td><td>6.240</td><td></td><td>kg</td></tr><tr><td>Fresh shallot/B.Merah minced</td><td>9,38</td><td>+</td><td>kg</td></tr><tr><td>Total</td><td>15.620</td><td></td><td>kg</td></tr></table> <div>FORMULA III</div> <table><tr><td>Kecap manis (KMN)</td><td>5.000</td><td></td><td>kg</td></tr><tr><td>Kecap Ikan (KIK)</td><td>3.760</td><td></td><td>kg</td></tr><tr><td>Saus Tomat (STO)</td><td>9.380</td><td></td><td>kg</td></tr><tr><td>CLR B (Caramel color liquid)</td><td>0.360</td><td></td><td>kg</td></tr><tr><td>Saus sambal (SSM)</td><td>18.740</td><td>+</td><td>kg</td></tr><tr><td>Total</td><td>37.240</td><td></td><td>kg</td></tr></table> <div>FORMULA IV</div> <table><tr><td>N 52SCBFR</td><td>3.620</td><td></td><td>kg</td></tr><tr><td>A 52SCBFR</td><td>0.620</td><td></td><td>kg</td></tr><tr><td>Total</td><td>0.620</td><td></td><td>kg</td></tr></table> <div></div> <div><div>R&D</div><div>TERKENDALI</div></div> <div>CPI Cikande</div> <div>Controlled Copy No. 3</div>			Ins SCB 1KG dice 1 cm x 1 cm	52.000	+	kg	Total	52.000		kg	Palm Oil	6.250	+	kg	Total	6.250		kg	Fresh Onion/B.Bombay minced	9.380		kg	Fresh garlic/B.Putih minced	6.240		kg	Fresh shallot/B.Merah minced	9,38	+	kg	Total	15.620		kg	Kecap manis (KMN)	5.000		kg	Kecap Ikan (KIK)	3.760		kg	Saus Tomat (STO)	9.380		kg	CLR B (Caramel color liquid)	0.360		kg	Saus sambal (SSM)	18.740	+	kg	Total	37.240		kg	N 52SCBFR	3.620		kg	A 52SCBFR	0.620		kg	Total	0.620		kg
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<div>C. PACKAGING</div> <div><div><div>1. Plastic</div><div><div>∞ Material</div><div>∞ Dimensi</div><div>∞ Printing</div></div></div><div><div>:</div><div>Plastic Vacuum Pack Polos (Nylon)</div><div>Nylon ON 15 PE 15 LLDPE 40</div><div>265 x 270 mm</div><div>PRJ PREMIKS NASI GORENG SCB 500 G</div></div></div> <div><div><div>R&D</div><div>TERKENDALI</div></div><div><div>CPI Cikande</div><div>Controlled Copy No. 3</div></div></div> <div><div>Kode daerah/Lokasi Produksi</div><div>SRG : Plant CPI Food Cikande, Serang</div><div>LBP : Plant CPI Food Medan, Deli serdang (Lubuk Pakam) Olahan (Finish Good)</div><div>MDN : Plant CPI Food Medan (Slaughter House)</div><div>SOR : Plant CPI Food Soreang, Bandung</div><div>SLT : Plant CPI Food Salatiga, Jawa tengah</div><div>SDA : Plant CPI Food Sidoarjo, Berbek</div><div>MJK : Plant CPI Food Ngoro, Mojokerto</div><div>TAB : Plant CPI Food Bali, Tabanan</div><div>SGN : Plant CPI Food Sragen, Jawa Tengah</div><div>MJL : Plant CPI Food Majalengka</div><div>MKS : Plant CPI Food Makasar</div><div>PLG : Plant CPI Palembang</div><div>PWT : Plant CPI Food Banyumas</div><div>KWG : Plant CPI Food Karawang</div><div>BDW : Plant CPI Food Bondowoso</div><div>PML : Plant CPI Food pemalang</div><div>MJY : Plant CPI Food Madiun</div></div> <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 ; 6 = Medan</div><div>7 = Berbek ; 8 = Bandung ; 9 = Karawang</div><div>NN : Nomorurut adonan (01 - 99)</div><div>X Grup produksi</div><div>Z Grup packing</div><div>P Process type</div></div> <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><div>∞ Alergen SCB</div><div>Alergen pasta premix</div><div>May contain alergen</div><div>∞ Desain packaging</div></div><div><div>: soybean, peanut</div><div>: soybean, fish</div><div>: wheat, egg, molusca, milk</div></div></div> <div></div>			
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Ria Wijayanti		Ria Wijayanti	Cynthia Dewi Adikara
PD Manager		PD Manager	Head PDQC-R&D
Date : 22/05/2022		Date : 22/05/2022	Date : 22/05/2022

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<div>2. Carton box : Box KFC Deluxe Patty New NKV ∞ Material : K200/M150x3/K200 BC/F GLUE 1C ∞ Dimensi : 420 x 350 x 185 mm ∞ Printing : PRJ PREMIKS NASI GORENG SCB 500 G CONTENT : 20 PACKS</div> <div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. 3</div></div> <div>Kode daerah/Lokasi Produksi SRG : Plant CPI Food Cikande, Serang LBP : Plant CPI Food Medan, Deli serdang (Lubuk Pakam) Olahan (Finish Good) MDN : Plant CPI Food Medan (Slaughter House) SOR : Plant CPI Food Soreang, Bandung SLT : Plant CPI Food Salatiga, Jawa tengah SDA : Plant CPI Food Sidoarjo, Berbek MJK : Plant CPI Food Ngoro, Mojokerto TAB : Plant CPI Food Bali, Tabanan SGN : Plant CPI Food Sragen, Jawa Tengah MJL : Plant CPI Food Majalengka MKS : Plant CPI Food Makasar PLG : Plant CPI Palembang PWT : Plant CPI Food Banyumas KWG : Plant CPI Food Karawang BDW : Plant CPI Food Bondowoso PML : Plant CPI Food pemalang MJY : Plant CPI Food Madiun</div> <div>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 : Nomor urut adonan (01 - 99) X Grup produksi Z Grup packing P Process type</div> <div>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>LAYOUT CARTON BOX </div>		
Prepared by :	Acknowledged by :	Approved by :
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Date : 22/05/2022	Date : 22/05/2022	Date : 22/05/2022