

PT Charoen Pokphand Indonesia

Food Division

R&D Department




BUKTI PENYERAHAN DOKUMEN TERKENDALI PD




Tgl : 20/11/2023

Nama Dokumen : Spesifikasi Produk No. RTE/124

FIESTA RICE WITH CHICKEN RUJAK SAUCE ISI 12 TRAY/CARTON BOX

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. : Produksi	Dept. : Q C	Dept. : Q A	Dept. : D C C
Nama : Tgl : 20/11/2023	Nama : Tgl : 20/11/2023	Nama : Tgl : 20/11/2023	Nama : Tgl :	Nama : 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 : 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	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : QC Bandung Plant	Dept. : QC Bali Plant	Dept. :	Dept. :	Dept. :
Nama : Tgl :	Nama : Tgl :	Nama : Tgl :	Nama : Tgl :	Nama : Tgl :

No. : RTE/124 Issue date : 17/11/2023 Revision : 00 Rev. Date : - Page : 1 of 6		PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION		PRODUCT NAME FIESTA RICE WITH CHICKEN RUJAK SAUCE ISI 12 TRAY/CARTON BOX	
A. PRODUCTION FLOW DIAGRAM RICE					
↓ WASHING		Beras dimasukkan ke dalam mesin pencuci beras	10	detik	
↓ SOAKING		Beras direndam	25 - 30	menit	
↓ DRIPPING		Tiriskan lalu timbang di bak/basket beras	3 - 5	menit	
↓ PUT ON BASKET COOKING		1 basket } diisi beras yang sudah ditiriskan dan air	8 9	kg kg	
↓		Susunan basket pada saat cooking			
↓ COOKING		Basket pertama dan terakhir harus basket isi air	9	kg	
↓ COOLING DOWN		Gas ON	20	menit	
↓ VACUUM COOLING		Tutup basket jangan dibuka	10	menit	
↓ PORTIONING IN TRAY		Nasi didinginkan dengan mesin vacuum cooling	40 - 70	°C	
↓		Tray sekat	18 - 19	gram/pcs	
↓		Sekat yang besar untuk nasi			
↓		Sekat yang kecil untuk Topping dan sayur			
↓		Target berat nasi per tray	175	g/tray	
↓		Range nasi	175 - 185	g/tray	
↓		+ POP BITES	60	g/tray	
↓		+ Sauce Rujak	85	g/tray	
↓		Total	320	g/tray	
↓ FREEZING/IQF TUNNEL		Core temp.	≤ -18	°C	
↓ TOP SEAL PLASTIC STICKER		Target net weight	320	g/tray	
↓ PLASTIC WRAP		Net weight	320 - 330	g/tray	
↓ X RAY		Gross weight	345 - 355	g/tray	
↓		Sensitivity : SUS 304 (ball)	1.5	mm	
↓		SUS 304 (wire)	0.7	mm	
↓		Ceramic ball (3.6 g/cm ³)	8.0	mm	
↓		Quartz ball	6.0	mm	
↓ METAL DETECTOR		Sensitivity : Fe	1.5	mm	
↓		SUS 316	2.5	mm	
↓		Non Fe	2.0	mm	
↓ CARTON BOX		Target isi per box	12	pack (tray)	
↓ CHECK WEIGHING		Net weight	4140 - 4260	g/carton box	
↓ COLD STORAGE		Gross weight	4640 - 4760	g/carton box	
↓		Temp.	(-19) ± 1	°C	
↓		Shelf life	12	months	
<div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. 3</div></div>					
Prepared by :		Acknowledge by :		Approved by :	
					
Beatrix Riski Restiani		Ria Wijayanti		Cynthia Dewi Adikara	
PD Supervisor		PD Manager		Head PDQC-R&D	
Date : 17/11/2023		Date : 17/11/2023		Date : 17/11/2023	

No. : RTE/124 Issue date : 17/11/2023 Revision : 00 Revision Date : - Page : 2 of 6		PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION		PRODUCT NAME : FIESTA RICE WITH CHICKEN RUJAK SAUCE ISI 12 TRAY/CARTON BOX	
B. PRODUCTION FLOW DIAGRAM RUJAK SAUCE					
WITH COOKING KETTLE					
COOKING & STIRRING ← Formula 1 (hingga mengkilap dan aroma mentah hilang) SAMBIL DIADUK MANUAL		API FULL, PADDLE ON Cooking time 50 - 60 minutes Core temperature ≥ 80 °C Gunakan standar aroma, aroma mentah sudah hilang, jika dimakan tidak ada rasa pahit/mentah			
↓					
COOKING & STIRRING ← Formula 2 (hingga saus mendidih dan mengental)		PADDLE ON, HEAT ON Cooking time 15 - 18 minutes Cooked sauce temperature ≥ 90 °C Masak sampai saus mendidih, kental dan rasa mantap. MATIKAN API (ambil dan buang daun jeruk dan daun salam utuh nya) Stirring time 5 minutes Viskositas (Brookfield Spindle 64 suhu 25±1°C) 3.000 - 3.100 cP Salinitas (pengenceran 1:1) 7.4 - 8.1 % Brix 26 - 27 %			
↓					
COOLING DOWN IN CHILL ROOM		Sauce temperature 60 - 70 °C Room temperature 0 - 5 °C Jika tidak habis simpan di cold storage Jika akan digunakan dithawing terlebih dulu			
↓					
READY FOR PORTIONING					
A. PRODUCTION FLOW DIAGRAM AIR ASAM JAWA					
COOKING & STIRRING ← Asam jawa (hingga saus mendidih)		0.200 Kg Air 9.250 Kg 9.450 Kg PADDLE ON, HEAT ON Cooking time 15 - 18 minutes Cooked sauce temperature ≥ 90 °C Masak sampai saus mendidih. MATIKAN API			
↓					
SARING AMBIL AIR ASAM JAWANYA SAJA					
↓					
COOLING DOWN IN CHILL ROOM		Sauce temperature 60 - 70 °C Room temperature 0 - 5 °C Jika tidak habis simpan di cold storage Jika akan digunakan dithawing terlebih dulu Shelf life air asam jawa 5 hari di cold storage			
<div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. 3</div></div>					
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Beatrix Riski Restiani		Ria Wijayanti		Cynthia Dewi Adikara	
PD Supervisor		PD Manager		Head PDQC-R&D	
Date : 17/11/2023		Date : 23/08/2022		Date : 23/08/2022	

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Issue date : 17/11/2023	READY MEAL PLANT	FIESTA RICE WITH CHICKEN
Revision : 00		RUJAK SAUCE
Revision Date : -		ISI 12 TRAY/CARTON BOX
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D. PACKAGING

1. Plastic top seal

∞ Material

∞ Dimensi

: Plastic top seal

: PET 12/PE25/LLDPE 30

: 285 mm x 500 m
2. Sticker

: STICKER FIESTA RICE WITH CHICKEN RUJAK SAUCE
3. Tray dengan sekat

∞ Material

∞ Dimensi

: PP black with anti freeze, 800mc

: 215 x 152 x 43 mm
4. Shrink wrap film

∞ Material

∞ Dimensi

∞ Printing

: Plastic shrink wrap film

: 9 Micron POF 2 layer

: 10 inch x 2150 meter

Kode Produksi (KODE DAERAH / LOKASI 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 0 = Eksternal ; 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga ; 5 = Bali ; 6 = Medan ; 7 = Sidoarjo (Berebek) ; 8 = Bandung ; 9 = Karawang ; O = Cikande SH2 ; A = Banyumas ; B = Palembang ; C = Makassar ; D = Majalengka ; E = Sragen ; F = Bondowoso ; G = Pemalang ; H = Madiun

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

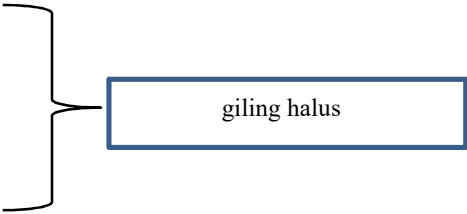




Dua digit kedua : Bulan best before

Empat digit ketiga : Tahun best before

Frozen : 12 months
4. Sticker
-
- * Sticker ditempel di atas tray yang sudah di-seal
- STICKER FIESTA RICE WITH CHICKEN RUJAK SAUCE
5. Barcode

: 8993207 222981
6. QR Code

:
-
- | | | |
|------------------------|-------------------|----------------------|
| Prepared by : | Acknowledged by : | Approved by : |
| | | |
| Beatrix Riski Restiani | Ria Wijayanti | Cynthia Dewi Adikara |
| PD Supervisor | PD Manager | Head PDQC-R&D |
| Date : 17/11/2023 | Date : 17/11/2023 | Date : 17/11/2023 |
- RD 10/04

No. : RTE/124 Issue date : 17/11/2023 Revision : 00 Rev. Date : - Page : 3 of 6	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION	PRODUCT NAME FIESTA RICE WITH CHICKEN RUJAK SAUCE ISI 12 TRAY/CARTON BOX
C. FORMULASI		
FORMULA NASI		
Beras pandan wangi	137.000 kg	(Beras yang sudah direndam dan ditiriskan)
Air untuk Beras	154.125 kg	
	291.125 kg	
FORMULA RUJAK SAUCE		
Formula 1		
Cabe merah besar	17.340 kg	
Cabe merah keriting	26.580 kg	
Bawang merah	8.820 kg	
Bawang putih	7.140 kg	
Jahe	1.680 kg	
Kemiri	5.670 kg	
Sereh	2.220 kg	
Minyak goreng	20.160 kg	
Daun jeruk	0.290 kg	
Daun salam	0.710 kg	
Formula 2		
A90SRJK		
N90SRJK	x 2 bag	8.000 kg
A90SRJK	x 2 bag	1.180 kg
Gula merah giling		7.260 kg
Santan bubuk		10.500 kg
Air hangat		63.000 kg
Air asam jawa		3.780 kg
		
TOTAL	184.330 kg	
<div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. 3</div></div>		
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D. PACKAGING

7. Carton box : Box RTE isi 12 tray
- ∞ Material : K150/M125x3/K150, BC/F

∞ Dimensi : 420 x 310 x 138 mm

∞ Isi per box : 12 tray

∞ Printing : F. R. W. CHICK RUJAK SAUCE

∞ Kode Produksi : (KODE DAERAH / LOKASI PRODUKSI) YMDD L NN XZ P

SRG : Plant CPI Food Cikande, Serang

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 Mkasar

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
- ∞ Kode Produksi : YMDD L NN XZ P

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E = Sragen ; F = Bondowoso ; G = Pemalang ; H = Madiun

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Z : Grup packing

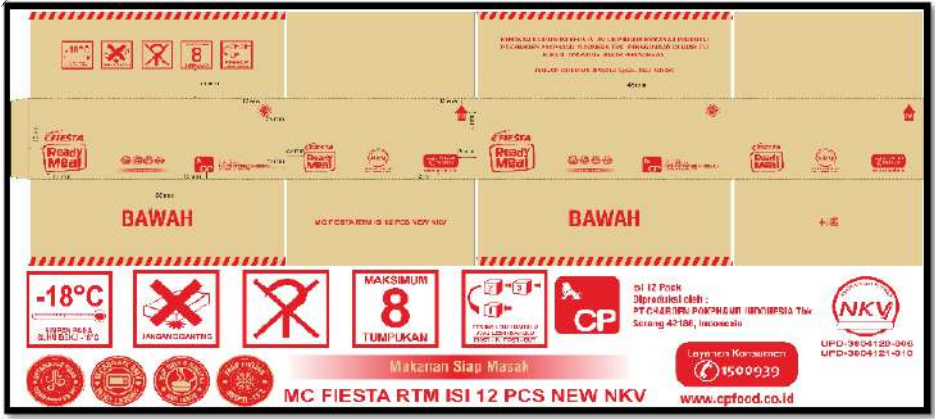
P : Process type
- ∞ Best Before : DD MM YYYY

Dua digit pertama : Tanggal best before

Dua digit kedua : Bulan best before

Empat digit ketiga : Tahun best before

Frozen : 12 months



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E. STANDAR PRODUK

1. Standar Mikrobiologi

TPC	: < 10 ⁴ cfu/g
Enterobacteriaceae	: < 10 cfu/g
Salmonella	: Negative/25 g
S. aureus	: < 10 ² cfu/g
L. monocytogenes	: Negative/25 g
B. cereus	: < 10 ³ cfu/g



2. Alergen

Pop bites	: Gandum, ikan, dan kedelai
Saus rujak	: kedelai

3. Standar Parameter Fisik



WARNA SAUS RUJAK
MAKSIMAL

WARNA SAUS RUJAK
TARGET

WARNA SAUS RUJAK
MINIMAL

PENAMPAKAN PORTIONING RICE WITH CHICKEN RUJAK SAUCE



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