PT Charoen Pokphand Indonesia Food Division R&D Department

Tgl: 23/08/2023				
Nama Dokumen :	Spesifikasi Produk No. RTE/1			
	FIESTA READY TO SERVE CHIC	CKEN WITH SAMBAL MATAH 300G		
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.:PPIC	Dept. : Produksi	Dept. : Q C	Dept. : Q A	Dept. : D C C
Nama :	Nama :	Nama :	Nama :	Nama :
Tgl : 23/08/2023	Tgl: 01/09/2023	Tgl : 01/09/2023	Tgl: 01/09/2023	Tgl: 01/09/2023
Copy No. 6	Copy No7	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
Newscapes		D. Constitution	N	• Contemporer
Nama :	Nama :	Nama :	Nama :	Nama :
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:
Copy No. 11 Diterima Oleh	Copy No. 12 Diterima Oleh	Copy No. 13 Diterima Oleh	Copy No. 14 Diterima Oleh	Copy No. 15 Diterima Oleh
		100000000000000000000000000000000000000		
Dept. : QC Bandung Plant	Dept. : QC Bali Plant	Dept. :	Dept.:	Dept. :
Nama :	Nama :	Nama :	Nama :	Nama :
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: RTE/113

Issue date : 22/08/2023

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Revision: 00 Rev. Date:

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME

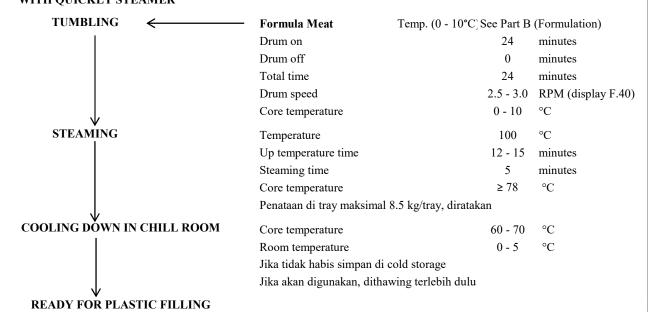
FIESTA READY TO SERVE CHICKEN WITH SAMBAL

MATAH 300G

PRODUCT SPECIFICATION

WITH QUICKLY STEAMER

A. PRODUCTION FLOW DIAGRAM MEAT TOPPING





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No. : RTE/113 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT SPECIFICATION

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FIESTA READY TO SERVE

CHICKEN WITH SAMBAL

MATAH 300G

A. PRODUCTION FLOW DIAGRAM MINYAK GORENG FAT CARCASS

WITH AIHO (COOKING KETTLE)

COOKING
Gas on
Paddle off
Panaskan minyak goreng

160 - 170 °C

FRYING Tambahkan fat carcass (lihat formulasi)

Goreng hingga fat carcass larut 35 - 40 menit Core temperature ≥ 99 °C

SCREENING Saring fat carcass yang tidak larut dengan minyak

Target oil temperature

READY TO USED

A. PRODUCTION FLOW DIAGRAM SLICED RAW MATERIAL

WASHING Semua bahan fresh yang di-slice (lihat formulasi)

Dengan mesin washer

 T_{water} = ambient temperature; t = 45-60 detik

Blower on, pump on, conveyor on

SLICING Dengan mesin slicer atau manual dengan pisau atau gunting

Ketebalan 0.3 - 0.5 cm

READY TO USED

A. PRODUCTION FLOW DIAGRAM SAMBAL MATAH

MIXING Aduk formula 1 (prepared raw material) hingga tercampur rata

POURING MINYAK GORENG FAT Siram minyak goreng fat carcass

CARCASS

COOLING DOWN IN CHILL ROOM Temperature 60 - 70 °C

READY FOR PORTIONING ON TRAY

R&D TERKENDALI
CPI Cikande Controlled Copy No. 3

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Agatha Dewi Christie	Ria Wijayanti	Cynthia Dewi Adikara
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: RTE/113 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME : No. Issue date : 22/08/2023 READY MEAL PLANT FIESTA READY TO SERVE Revision : 00 Revision Date: -CHICKEN WITH SAMBAL PRODUCT SPECIFICATION Page : 3 of 7 MATAH 300G PLASTIC FILLING (INNER) With Furukawa Machine 100 Target berat g/pack inner 50 - 52 g/pack inner Meat topping

		,		O 1
	Sambal matal	h	50 - 52	g/pack inner
	Net weight		100 - 104	g/pack inner
	Gross weight		103 - 108	g/pack inner
PLASTIC FILLING (OUTER)	Manual			
	Terget berat		300	g/pack outer
	Net weight		300 - 312	g/pack outer
	Gross weight		310 - 324	g/pack outer
FREEZING ↓	Core tempera	ature	≤-18	°C
X RAY	Sensitivity:	SUS 304 (ball)	1.5	mm
		SUS 304 (wire)	0.7	mm
		Ceramic ball (3.6 g/cm ³)	8.0	mm
\downarrow		Quartz ball	6.0	mm
METAL DETECTING	Sensitivity:	Fe	1.5	mm
		SUS 316	2.5	mm
		Non Fe	2.0	mm
CARTON BOX ↓	Target per ca	rton box	24	pack outer/carton box
CHECK WEIGHER	Net weight		7440 - 7776	g/carton box
	Gross weight		8190 - 8576	g/carton box
COLD STORAGE	Temperature		$(-19) \pm 1$	$^{\circ}\mathrm{C}$
	Shelf life		12	months

R&D TERKENDALI Controlled Copy No. 3

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PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT SPECIFICATION

PRODUCT NAME

FIESTA READY TO SERVE

CHICKEN WITH SAMBAL

MATAH 300G

B. FORMULASI MEAT TOPPING

FORMULA MEAT TOPPING

SBL block (8 - 15 gr)	100.000	kg
Garlic fresh	0.260	kg
Ice	6.000	kg
Water	21.280	kg
Palm oil (PAL A)	1.320	kg
134CTR		
N134CTR (1 bag: 0.690 kg)	0.690	kg
A134CTR (1 bag: 1.840 kg)	1.840	_kg

FORMULA MINYAK GORENG FAT CARCASS

131.390 kg

Minyak goreng (PAL A) 24.000 kg Fat carcass 20.000 kg 44.000 kg Total

FORMULA SAMBAL MATAH

Total

Total

Formula 1 (Prepared Raw Material)

Bawang merah slice	38.600	kg
Bawang putih slice	3.780	kg
Cabe rawit merah slice	11.360	kg
Sereh slice	6.000	kg
Daun jeruk slice	2.400	kg
Air jeruk nipis	2.500	kg
N 105SMT (1 hag : 3.020 kg)	6.040	kσ

N 105SMT (1 bag : 3,020 kg) 70.680 kg

Formula 2

___34.800 kg Minyak goreng fat carcass Total 34.800 kg Bahan fresh yang digunakan harus dalam kondisi baik, tidak ada yang busuk



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No. : RTE/113 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME : Issue date : 22/08/2023 READY MEAL PLANT

Revision : 00 FIESTA READY TO SERVE
Revision Date : - CHICKEN WITH SAMBAL
Page : 5 of 7 PRODUCT SPECIFICATION MATAH 300G

C. PACKAGING

1. Plastic inner : Plastic polos inner 100 g RTS 3 side seal top opening

NN

∞ Material
 ∴ ON15/DRY/LLDPE60
 ∞ Dimensi
 ∴ 120 x 160 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 0 = Eksternal ; 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga ;

5 = Bali ; 6 = Medan ; 7 = Sidoarjo (Berbek) ; 8 = Bandung ; 9 = Karawang ; O = Cikande SH2 ; A = Banyumas ;

B = Palembang ; C = Makassar ; D = Majalengka ; E = Sragen ; F = Bondowoso ; G = Pemalang ; H = Madiun

: Nomor urut adonan (01 - 99)

X : Grup produksi
Z : Grup packing
P : Process type

Best Before : DD MM YYYY

12 bulan setelah tanggal produksiDua digit pertama: Tanggal best beforeDua digit kedua: Bulan best before

Empat digit ketiga : Tahun best before

2. Plastic outer : Plastic Fiesta RTS chicken matah 300 g 3 side seal top opening

∞ Material : ON15/DRY/LLDPE60 8C

∞ Dimensi : 186 x 230 mm ∞ Isi per plastic outer : 3 pack inner

∞ Printing : Kode Produksi : YMDD L NN XZ P

 $\begin{array}{lll} Y & : & Tahun \ produksi & (A: 2010, B: 2011, \ dst.) \\ M & : & Bulan \ produksi & (A: Jan, B: Feb, \ dst.) \end{array}$

DD : Tanggal produksi

L : Lokasi 0 = Eksternal; 1 = Cikande; 2 = Surabaya; 3 = Salatiga;

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$$\begin{split} 9 &= Karawang \; ; \; O = Cikande \; SH2 \; ; \; A = Banyumas \; ; \\ B &= Palembang \; ; \; C = Makassar \; ; \; D = Majalengka \; ; \\ E &= Sragen \; ; \; F = Bondowoso \; ; \; G = Pemalang \; ; \; H = Madiun \end{split}$$

NN : Nomor urut adonan (01 - 99)

X : Grup produksi
Z : Grup packing
P : Process type

Best Before : DD MM YYYY

12 bulan setelah tanggal produksiDua digit pertama: Tanggal best beforeDua digit kedua: Bulan best beforeEmpat digit ketiga: Tahun best before

3. Carton box

∞ Material

∴ MC CP GENERAL K200 NEW NKV

∴ K200/M150X3/K200 BC/F GLUE 1C

Dimensi
 420 x 350 x 185 mm
 Isi per carton box
 24 pack outer

∞ Printing : FIESTA RTS Chicken Matah 300 g

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 0 = Eksternal; 1 = Cikande; 2 = Surabaya; 3 = Salatiga; 5 = Bali; 6 = Medan; 7 = Sidoarjo (Berbek); 8 = Bandung;

9 = Karawang ; O = Cikande SH2 ; A = Banyumas ;
B = Palembang ; C = Makassar ; D = Majalengka ;
E = Sragen ; F = Bondowoso ; G = Pemalang ; H = Madiun

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

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

R&D TERKENDALI
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Dua digit pertama:Tanggal best beforeDua digit kedua:Bulan best beforeEmpat digit ketiga:Tahun best before

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PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA READY TO SERVE CHICKEN WITH SAMBAL

MATAH 300G

C. PACKAGING





DESAIN BAG FIESTA RTS CHICKEN MATAH SAUCE 300 G



LAYOUT CARTON BOX

*Print nama produk, kode produksi, dan best before

*Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

4. Barcode : 8993207 230184

5. QR Code





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READY MEAL PLANT

PRODUCT SPECIFICATION

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FIESTA READY TO SERVE CHICKEN WITH SAMBAL

MATAH 300G

D. STANDAR PRODUK

1. Standar Mikrobiologi

TPC : $<10^4 \, \mathrm{cfu/g}$ Enterobacteriaceae : $<10 \, \mathrm{cfu/g}$ Salmonella : Negative/25 g S. aureus : $<10^2 \, \mathrm{cfu/g}$ L. monocytogenes : Negative/25 g

2. Standar Kimia

Salinitas (tanpa pengenceran) : 16.1 - 18.9 %
Salinitas (pengenceran 1 : 1) : 2.8 - 5.3 %

3. Alergen

Daging ayam : Kedelai, telur Sambal matah : Non alergen

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