

PT Charoen Pokphand Indonesia
Food Division
R&D Department

BUKTI PENYERAHAN DOKUMEN TERKENDALI PD

Tgl : 25/03/2024

Nama Dokumen : Spesifikasi Produk No. RTE/126

OLD CHANG KEE (CHICKEN FILLING CURRY NEW)

| | | | | |
|---|---|--|--|---|
| 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 : 25/03/2024 | Nama : Tgl : 25/03/2024 | Nama : Tgl : 25/03/2024 | Nama : Tgl : 25/03/2024 | Nama : Tgl : 25/03/2024 |
| 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/126 Issue date : 22/03/2024 Revision : 00 Rev. Date : - Page : 1 of 7 | PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION | PRODUCT NAME OLD CHANG KEE (CHICKEN FILLING CURRY NEW) |
|---|--|--|

A. PRODUCTION FLOW DIAGRAM

SAUTEE / TUMIS SAMPAI MATANG
SAMBIL ADUK MANUAL

↓
COOKING & STIRRING I
SAMBIL ADUK MANUAL

↓
TRANSFER TO MESIN ALCO

↓
COOKING & STIRRING II

↓
COOKING & STIRRING III

↓
COOLING DOWN

↓
PACKING

↓
SEALING
(Standing Sealed)

↓
SHOCKED COOLING

↓
FREEZING I

↓
X-RAY

↓
METAL DETECTOR

↓
CARTON BOX

↓
CHECK WEIGHER

↓
FREEZING II

↓
COLD STORAGE

COOKING CATTLE

FORMULA 1

| | | |
|-------------------|-------|------------------------|
| Panaskan minyak | 2 - 3 | minutes |
| Paddle (pengaduk) | ON | (setelah minyak panas) |
| Time | 7 - 8 | minutes |
| Api Besar | 3 | tuas |

FORMULA II

| | | |
|-------------------|---------|---------|
| Paddle (pengaduk) | ON | |
| Time | 10 - 11 | minutes |
| Api Besar | 3 | tuas |

FORMULA III

| | | |
|-------------------------------------|-------|---------|
| Suhu Infeed | 40-50 | °C |
| Stir | 10 | RPM |
| Time (daging + kentang) | 4 | minutes |
| Time (+ N100OCKCRNB dan A100OCKCRN) | 7 - 8 | minutes |

N100OCKCRNB dan A100OCKCRN ditaburkan perlahan agar merata

FORMULA IV

| | | |
|-------------|-------|---------|
| Suhu Infeed | 40-50 | °C |
| Stir | 10 | RPM |
| Time | 4 - 5 | minutes |

N100OCKCRNA +air ditaburkan perlahan agar merata

Di simpan di Chill room atau menggunakan vacuum cooling mesin sampai suhu produk mencapai 60 - 70 derajat

Jika tidak habis simpan di Cold storage
(jika akan digunakan di thawing dahulu)

| | | |
|--------------|------------|--------|
| Nett Weight | 980 - 1010 | g /bag |
| Gross Weight | 990 - 1020 | g /bag |

| | | |
|---|-----------|----|
| Suhu Pemanas Sealer (Pastikan hasil Seal rapat sempurna) | 150 - 180 | °C |
|---|-----------|----|

| | | |
|-------------------|---------|-------|
| Suhu air rendaman | 0 - 5 | °C |
| Waktu | 20 - 22 | menit |
| Core temp produk | 10 - 15 | °C |

| | | |
|------------------|-------|----|
| IQF | | |
| Core temp produk | ≤ - 5 | °C |

Sensitivity :

| | | |
|-------------------------|-----------|----|
| SUS 304 (ball) | 0.6 - 1.5 | mm |
| SUS 304 (curve) | 0.2 - 0.7 | mm |
| Ceramic ball (3.6 g/cm) | 2.0 - 8.0 | mm |
| Glass ball | 0.2 - 7.0 | mm |
| Fe | 1.5 | mm |
| Non Fe | 2.0 | mm |




| | | | |
|--------------|-----------------|-----|----|
| Sensitivity: | SUS 304/SUS 316 | 2.5 | mm |
| | Fe | 1.5 | mm |
| | Non Fe | 2.0 | mm |

| | | |
|--------|---|-------------|
| Target | 8 | Pack/carton |
|--------|---|-------------|

| | | |
|------------------------------|---------------|--------------|
| Target nett weight | 8,000 | g/carton box |
| Nett weight (pack) | 7,920 - 8,160 | g/carton box |
| Gross weight (pack + carton) | 8,300 - 8,500 | g/carton box |

| | | |
|------------------|---------|-----|
| Cold storage | | |
| Waktu | 48 - 72 | jam |
| Core temp produk | ≤ - 18 | °C |

| | | |
|------------|-----------|-------|
| Temp. | (-20) ± 2 | °C |
| Shelf life | 12 | month |

| | | |
|---|---|---|
| Prepared by : | Acknowledge by : | Approved by : |
|  |  |  |
| Beatrix Riski Restiani | Ria Wijayanti | Cynthia Dewi Adikara |
| PD Supervisor | PD Manager | HEAD PDQC-R&D |
| Date : 22/03/2024 | Date : 22/03/2024 | Date : 22/03/2024 |

RD 10/04



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| Page : 2 of 7 | PRODUCT SPECIFICATION | |

PROSES KENTANG DADU (1.5 x 1.5 cm)

KENTANG FRESH



WASHING / CUCI

T_{water} = ambient temperature; t = 1 - 2 menit
Blower on, pump on, conveyor on



PEELING / KUPAS

Kupas kentang di mesin peeling/pengupas sampai bersih
Kupas bersih sampai mata Kentangnya
Waktu = 3 - 5 menit



RENDAM KENTANG
YANG SUDAH
DICUCI DAN KUPAS

Rendam kentang yang sudah di cuci dan kupas

Dengan Air Biasa sebelum di potong dice (dadu)



DICING

Proses Dicing (potong dadu) secara manual



BLANCHING
(RENDAM KENTANG
DICE)

Rendam Kentang dice dengan Air Hangat 50 - 60 °C

Rendam kentang dice selama waktu tunggu proses steam



Finish good kentang dice

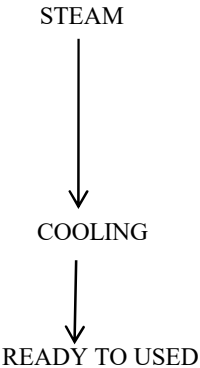


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| Page : 3 of 7 | PRODUCT SPECIFICATION | |

A. PRODUCTION FLOW DIAGRAM KENTANG

WITH STEAMER



Jenis kentang Granola/Kentang Tess

Steaming Temperature 100 °C
Up temperature time 10 - 15 menit
Steaming time 7 - 10 menit
Core Temp 85 - 90 °C
Berat maks produk 6 - 6.5 kg/tray
Sampai kentang empuk

Simpan chill dengan wadah tertutup jika tidak langsung digunakan
WIP maks 8 jam



Finish Good OCK Chicken Curry Filling

| | | |
|------------------------|-------------------|----------------------|
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|---|--|--|

B. FORMULASI

Formula 1 (Untuk Tumis Rempah)

| | | |
|---------------------|-------|----|
| Minyak goreng | 2.400 | Kg |
| Bawang merah minced | 1.440 | Kg |
| Sereh minced | 0.120 | Kg |
| Lengkuas minced | 0.120 | Kg |
| Bawang putih minced | 0.240 | Kg |
| Kemiri giling | 0.120 | Kg |

Formula 2

| | | |
|----------------------|--------|----|
| * SBL block 3-5 gram | 18.720 | Kg |
| Minyak goreng | 1.440 | Kg |

Formula 3

| | | |
|---|--------|----|
| ** Kentang Dice (1.5 x 1.5 cm) sudah di steam | 76.000 | Kg |
| N 100OCKCRN B | 3.716 | Kg |
| A100OCKCRN | 0.500 | Kg |

Formula 4

| | | |
|--------------|-------|----|
| N 100OCKCRNA | 0.540 | Kg |
| Air | 1.050 | Kg |

Larutkan

TOTAL 106.406 Kg

Note :




- * Berat 18.720 kg merupakan berat SBL saat mentah
- ** Berat 76 kg merupakan berat kentang setelah di steam (sudah dikupas, dicuci, di dice dan dikukus)
Yield kentang mentah sebelum dikupas sampai dengan setelah kukus sekitar 80%

Note Premix :

- 1. Huruf "N" : Premix Menandakan Premix tidak mengandung bahan Allergen
- 2. Huruf "A" : Premix Menandakan premix mengandung bahan Allergen



| | | |
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| No. : RTE/126 Issue date : 22/03/2024 Revision : 00 Revision Date : - Page : 5 of 7 | PT CHAROEN POKPHAND INDONESIA SAUSAGE PROCESSING PLANT PRODUCT SPECIFICATION | PRODUCT NAME : OLD CHANG KEE (CHICKEN FILLING CURRY NEW) |
| C. PACKAGING 1. Plastic Bag ∞ Material : Nylon ON 15 PE 15 LLDPE40 ∞ Dimensi : 27 x 26.5 cm ∞ Printing : OCK CURRY NEW 1000G -CPI- ∞ Stamp : ∞ 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 : Nourut Adonan (01 - 99) X : Grup Produksi Z : Grup Packing P : Procces Type ∞ Kode daerah/Lokasi Produksi SRG : Plant CPI Food Cikande, Serang LBP : Plant CPI Food Medan, Deli serdang (Lubuk Pakam) SOR : Plant CPI Food Bandung, Soreang SLT : Plant CPI Food Salatiga SDA : Plant CPI Food Berbek, Sidoarjo MJK : Plant CPI Food Ngoro, Mojokerto TAB : Plant CPI Food Bali, Tabanan ∞ Best Before : DD MM YYYY 1 TAHUN setelah tanggal produksi Dua digit pertama : tanggal best before Dua digit kedua : bulan best before Empat digit terakhir : empat angka terakhir tahun best before ∞ Netto : 1000 g ∞ Contain allergen : Non allergent ∞ May contains allergen : Wheat, barley, egg, soy, milk, peanut, fish, mollusc, celery, mustard, sesame, sama crustacean | | |
| Prepared by : | Acknowledge by : | Approved by : |
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|---|--|--|

C. PACKAGING

2. Carton Box

- ∞

Material
- :

K150/M125x3/K150, BC/F
- ∞

Dimensi
- :

445 x 273 x 140 mm
- ∞

Content
- :

8 packs/box
- ∞

Stamp
- :

OCK CURRY NEW 1000G -CPI-
- ∞

Netto : 1000 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 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

:

Procces Type
- ∞

Kode daerah/Lokasi Produksi
- SRG

:

Plant CPI Food Cikande, Serang
- LBP

:

Plant CPI Food Medan, Deli serdang (Lubuk Pakam)
- SOR

:

Plant CPI Food Bandung, Soreang
- SLT

:

Plant CPI Food Salatiga
- SDA

:

Plant CPI Food Berbek, Sidoarjo
- MJK

:

Plant CPI Food Ngoro, Mojokerto
- TAB

:

Plant CPI Food Bali, Tabanan
- ∞

Best Before
- :

DD MM YYYY
- 1 TAHUN setelah tanggal produksi
- Dua digit pertama

:

tanggal best before
- Dua digit kedua

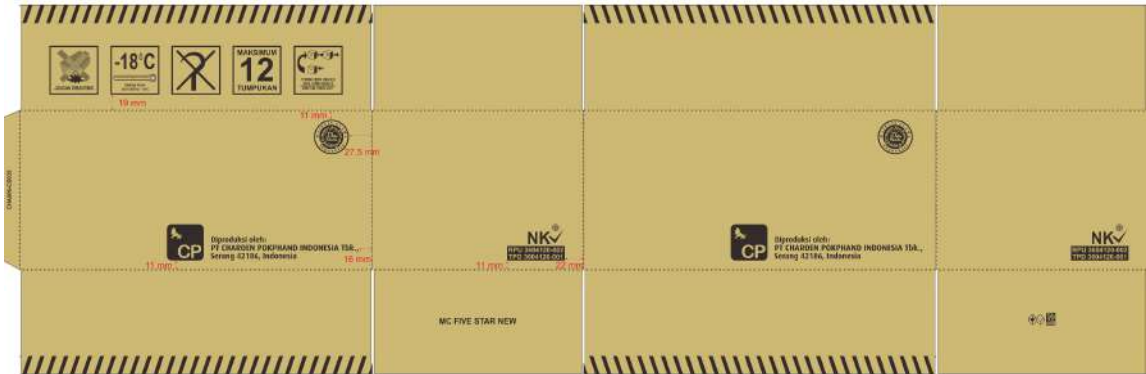
:




bulan best before
- Empat digit terakhir

:

empat angka terakhir tahun best before

∞ Lay out carton box



| | | |
|---|---|---|
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|---|--|--|

D. STANDAR PRODUK

1. Standar Kimia

Kadar air : 72 - 74 %
pH : 6 - 7
Kadar garam : 0,8 - 1 %

2. Standar Mikrobiologi

ALT : max 1,0 x 10⁴ koloni/g
Listeria monocytogenes : negatif/25g
Salmonella sp. : negatif/25g
Staph. aureus : max 1,0 x 10² koloni/g
Enterobacteriaceac : max 10/g



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