

PT Charoen Pokphand Indonesia

Food Division

R&D Department




BUKTI PENYERAHAN DOKUMEN TERKENDALI PD

Tgl : 09/02/2023

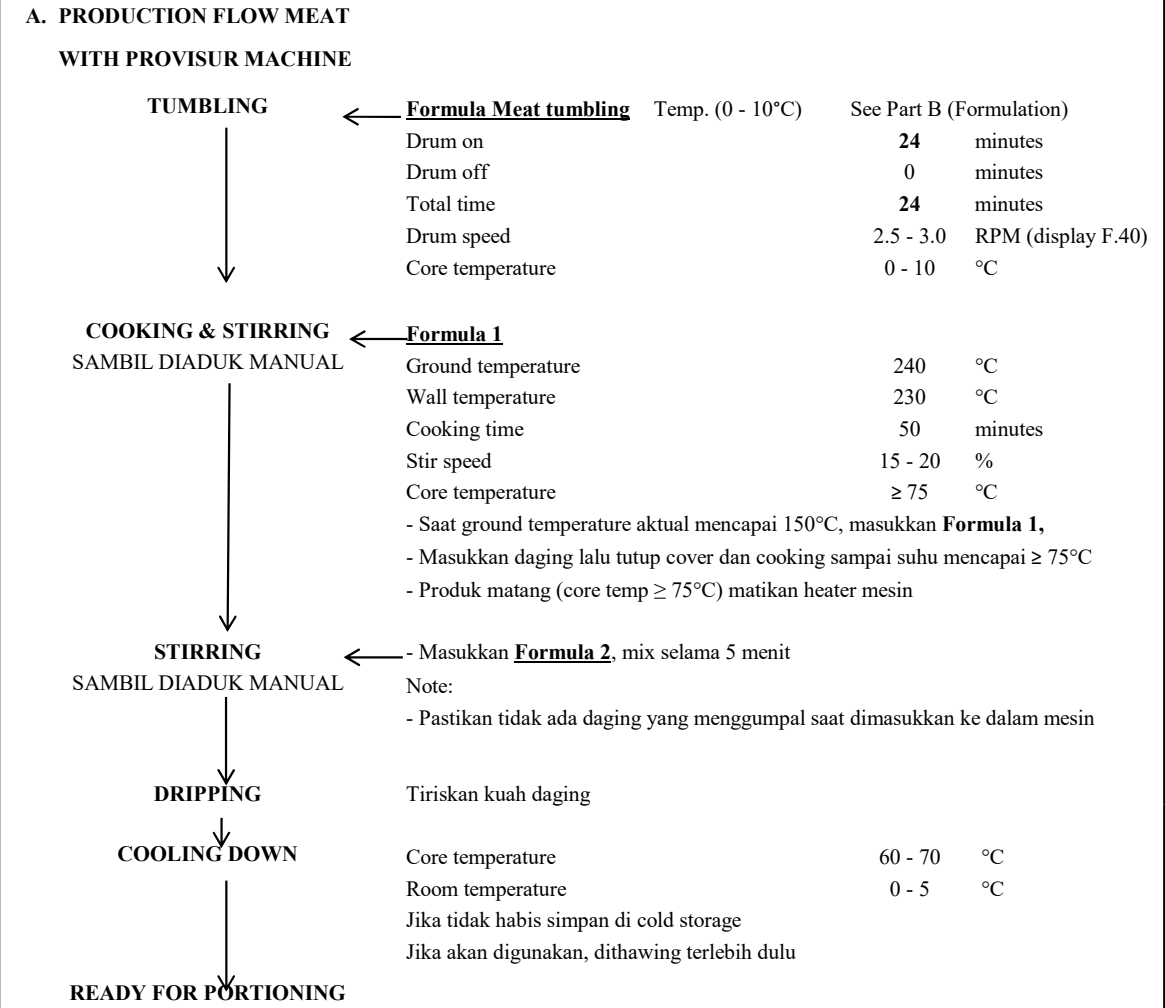
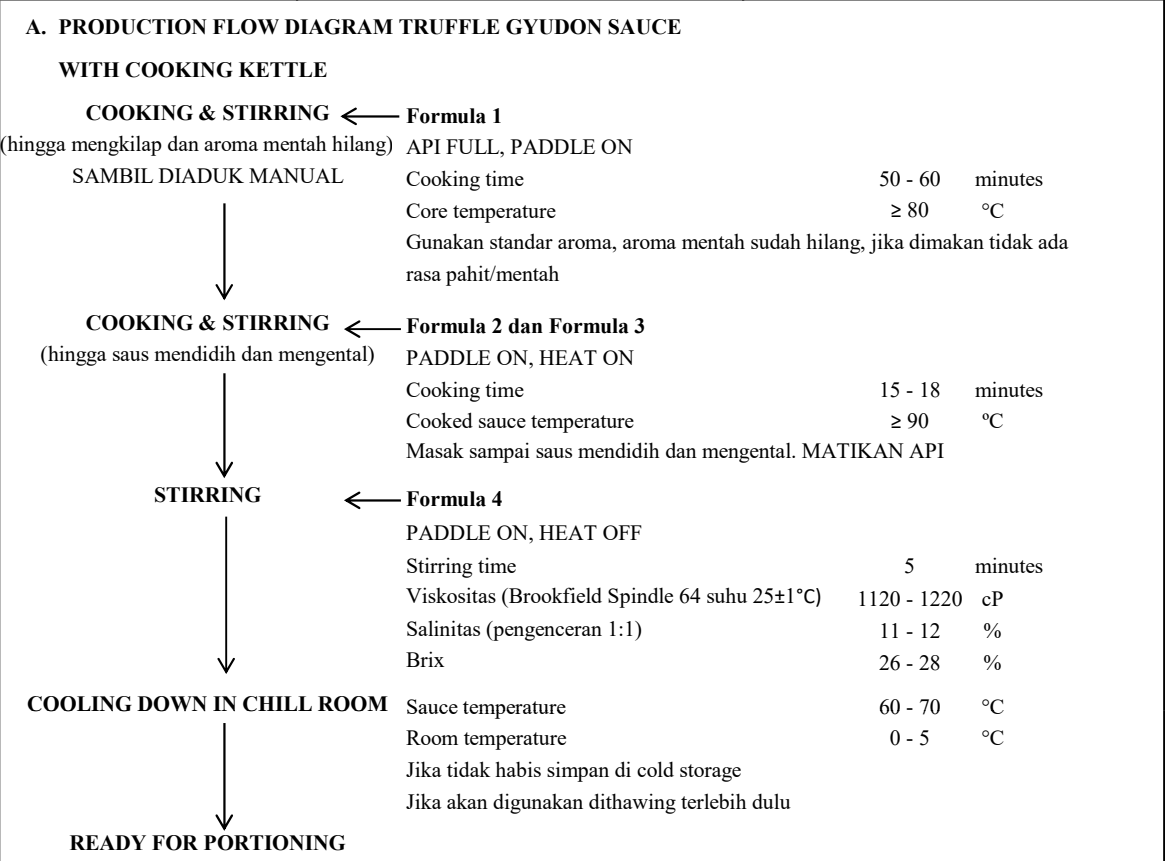
Nama Dokumen : Spesifikasi Produk No. RTE/107

FIESTA TRUFFLE GYUDON

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 : 09/02/2023	Nama : Tgl : 09/02/2023	Nama : Tgl : 09/02/2023	Nama : Tgl : 09/02/2023	Nama : Tgl : 09/02/2023
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 :

No. : RTE/107 Issue date : 28/06/2022 Revision : 02 Rev. Date : 06/02/2023 Page : 1 of 7		PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION		PRODUCT NAME FIESTA TRUFFLE GYUDON	
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	kg	
		Susunan basket pada saat cooking	9	kg	
↓		Basket pertama dan terakhir harus basket isi air	9	kg	
↓	COOKING	Gas ON	20	menit	
		Core temp.	95-100	°C	
↓	COOLING DOWN	Tutup basket jangan dibuka	10	menit	
↓	VACUUM COOLING	Nasi didinginkan dengan mesin vacuum cooling	40 - 70	°C	
↓	PORTIONING IN TRAY	Tray NON sekat	18 - 19	gram/pcs	
		Target berat nasi per tray	180	g/tray	
		Range nasi	180 - 190	g/tray	
		+ Meat Topping/Beef	45	g/tray	
		+ Sauce	90	g/tray	
		+ Bawang putih goreng	1	g/tray	
		+ Daun bawang rebus	4	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	
		Gross weight	345 - 355	g/tray	
↓	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	
		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	6	pack (tray)	
↓	CHECK WEIGHER	Net weight	2.070 - 2.130	g/carton box	
		Gross weight	2.285 - 2.345	g/carton box	
↓	COLD STORAGE	Temp.	(-19) ± 1	°C	
		Shelf life	12	months	
<div><div><div>R&D</div><div>CPI Cikande</div></div><div><div>TERKENDALI</div><div>Controlled Copy No. 3</div></div></div>					
Note: Jika saat portioning daging sapi slice menggumpal, suwir atau pisahkan dahulu menjadi bagian yang lebih kecil					
Keterangan :					
Revisi 01 01/08/2022		Revisi jumlah tray/box, nett weight dan gross weight per box			
Revisi 02 06/02/2023		Penambahan keterangan core temp. nasi			
Prepared by :		Acknowledge by :		Approved by :	
					
Agatha Dewi. C		Ria Wijayanti		Cynthia Dewi Adikara	
PD Spv.		PD Manager		Head PDQC-R&D	
Date : 06/02/2023		Date : 06/02/2023		Date : 06/02/2023	

No. : RTE/107	PT CHAROEN POKPHAND INDONESIA	PRODUCT NAME :
Issue date : 28/06/2022	READY MEAL PLANT	
Revision : 00		FIESTA TRUFFLE GYUDON
Revision Date : -		
Page : 2 of 7	PRODUCT SPECIFICATION	

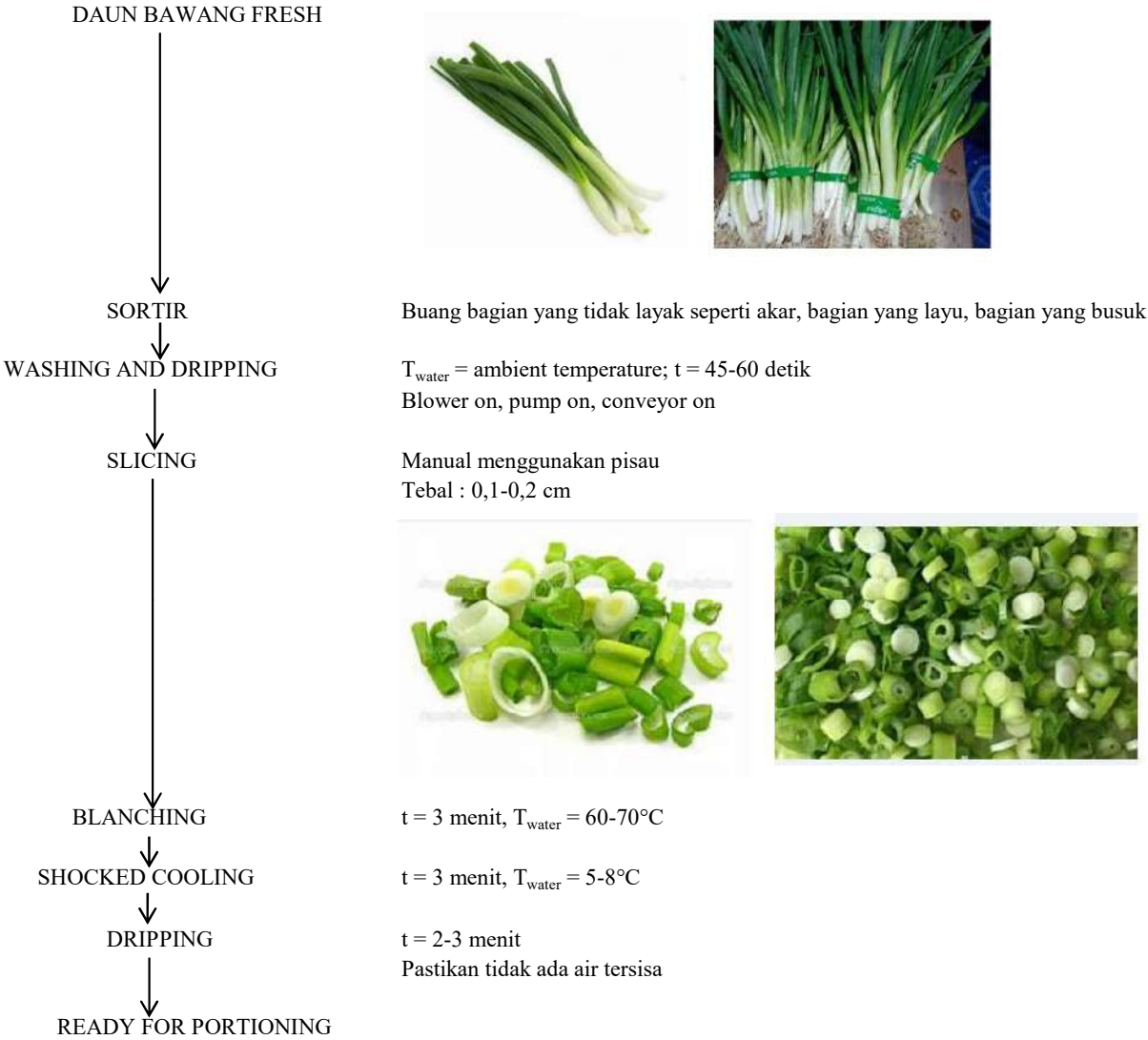


Keterangan :		
Revisi 01 06/02/2023 Revisi parameter waktu tumbling		
Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi. C	Ria Wijayanti	Cynthia Dewi Adikara
PD Spv.	PD Manager	Head PDQC-R&D
Date : 06/02/2023	Date : 06/02/2023	Date : 06/02/2023



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A. PRODUCTION FLOW DIAGRAM DAUN BAWANG REBUS



Shelf Life : 2 days at chill room (temp. 0 - 5°C) (after slicing & blanching)

DAUN BAWANG TIDAK OK

















Keterangan :

Revisi 01 06/02/2023 Penambahan spesifikasi/foto daun bawang TIDAK OK



Prepared by :	Acknowledge by :	Approved by :
Agatha Dewi. C	Ria Wijayanti	Cynthia Dewi Adikara
PD Spv.	PD Manager	Head PDQC-R&D
Date : 06/02/2023	Date : 06/02/2023	Date : 06/02/2023

No. : RTE/107 Issue date : 28/06/2022 Revision : 00 Rev. Date : - Page : 4 of 7		PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION		PRODUCT NAME FIESTA TRUFFLE GYUDON	
B. 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 MEAT					
MEAT TUMBLING					
Beef 85cl slice RM (tebal 1.5-2 mm)		80.000	kg		
Sweet seasoning sauce		10.000	kg		
Kikkoman Soy Sauce		10.000	kg		
Kecap Manis (KMN)		2.000	kg		
Gula merah		1.200	kg		
Minyak goreng (PAL A)		0.400	kg		
Air		3.000	kg		
A80BTRM					
A80BTRM		1.000	kg		
N80BTRM		1.260	kg		
Total		108.860	kg		
Formula 1					
Jamur kancing slice		20.000	kg		
Formula meat after tumbling		108.860	kg		
Palm Oil		7.500	kg		
Formula 2					
FL H (Truffle Autumn Alba)		1.020	kg		
Total		137.380	kg		
FORMULA SAUS TRUFFLE GYUDON					
Formula 1					
Minyak goreng (PAL A)		8.060	kg		
Bawang bombay minced		16.120	kg		
Formula 2					
Kikkoman Soy Sauce		20.160	kg		
Kecap Manis (KMN)		10.080	kg		
HFCS		6.460	kg		
Gula merah		8.940	kg		
A90STGY (x 2bag)					
N90STGY (x 2bag)		12.336	kg		
A90STGY (x 2bag)		6.160	kg		
Formula 3					
Air		99.540	kg	} LARUTKAN	
Tapfil 8		6.040	kg		
Formula 4					
FL H (Truffle Autumn Alba)		0.840	kg		
TOTAL		194.736	kg		
DAUN BAWANG REBUS		6.000	kg		
BAWANG PUTIH GORENG		1.500	kg		
* Tanpa revisi					
Prepared by :		Acknowledge by :		Approved by :	
					
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No. : RTE/107 Issue date : 28/06/2022 Revision : 00 Revision Date : - Page : 5 of 7	PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT PRODUCT SPECIFICATION	PRODUCT NAME : FIESTA TRUFFLE GYUDON															
<div>C. PACKAGING</div> <div>1. Plastic top seal : Plastic top seal ∞ Material : PET 12/PE25/LLDPE 30 ∞ Dimensi : 285 mm x 500 m</div> <div>2. Tray tanpa sekat : ∞ Material : PP black with anti freeze, 800mc ∞ Dimensi : 215 x 152 x 43 mm</div> <div>3. Shrink wrap film : Plastic shrink wrap film ∞ Material : 9 Micron POF 2 layer ∞ Dimensi : 10 inch x 2150 meter ∞ Printing : 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</div> <div>4. Sticker</div> <div><div></div><div>STICKER FIESTA TRUFFLE GYUDON</div></div> <div>5. Barcode : 8993207 222745</div> <div>7. QR Code : </div> <div><div>R&D CPI Cikande</div><div>TERKENDALI Controlled Copy No. 3</div></div> <div>*Tanpa revisi</div> <table><tr><td>Prepared by :</td><td>Acknowledged by :</td><td>Approved by :</td></tr><tr><td></td><td></td><td></td></tr><tr><td>Agatha Dewi. C</td><td>Ria Wijayanti</td><td>Cynthia Dewi Adikara</td></tr><tr><td>PD Spv.</td><td>PD Manager</td><td>Head PDQC-R&D</td></tr><tr><td>Date : 06/02/2023</td><td>Date : 06/02/2023</td><td>Date : 06/02/2023</td></tr></table>			Prepared by :	Acknowledged by :	Approved by :				Agatha Dewi. C	Ria Wijayanti	Cynthia Dewi Adikara	PD Spv.	PD Manager	Head PDQC-R&D	Date : 06/02/2023	Date : 06/02/2023	Date : 06/02/2023
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Issue date	: 28/06/2022	READY MEAL PLANT	
Revision	: 01		FIESTA TRUFFLE GYUDON
Revision Date	: 01/08/2022		CHICKEN
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D. 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

Beef topping	: Gandum dan kedelai
Saus truffle gyudon	: Gandum dan kedelai



PENAMPAKAN PORTIONING TRUFFLE GYUDON



Keterangan :

Revisi 01 01/08/2022 Penambahan foto produk finish good
*Tanpa revisi

Prepared by :	Acknowledged by :	Approved by :
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