PT Charoen Pokphand Indonesia Food Division R&D Department

Tgl: 15/1	1/2023		BUKII	PENYERAHAN DO	OKUMEN TE	rkendali PD			
Nama Dokumer):	Spesifikasi Prod	luk No. RTE/	101					
				D CHICKEN BALL PIZ	ZA 230 G				
Copy No.	1	Copy No.	2	Copy No.	3	Copy No.	4	Copy No.	5
Diterima Oleh		Diterima Oleh		Diterima Oleh	N.	Diterima Oleh		Diterima Oleh	
Dept.:PPIC		Dept. : Produk	si	Dept. : Q C		Dept. : Q A		Dept. : D C C	
N				N		l.		N	
Nama :	0	Nama :		Nama : Tgl : 15/11/202	2	Nama :		Nama :	
Tgl : 15/11/2023 Copy No.	6	Tgl : 15/11/202: Copy No.	7	Copy No.	8	Tgl : Copy No.	9	Tgl : Copy No.	10
Diterima Oleh	0	Diterima Oleh	,	Diterima Oleh	200/15	Diterima Oleh	9	Diterima Oleh	RICAGY
Dept. : Premix		Dept. : QC Med	dan Plant	Dept. : QC Sala		Dept. : QC Sur	ahaya Plant	Dept. : QC Ng	
				PALSON PARTY NO. 100 PARTY NO.					
Nama :		Nama :		Nama :		Nama :		Nama :	
Tgl:		Tgl:		Tgl:		Tgl:		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 Band	ung Plant	Dept. : QC Bali	Plant	Dept. :		Dept.:		Dept.:	
Nama :		Nama :		Nama :		Nama :		Nama :	
Tgl:		Tgl:		Tgl:		Tgl:		Tgl:	

No. : RTE/101 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME :
Issue date : 01/03/2022 READY MEAL PLANT

Revision : 01 FIESTA CHICKEN SAUSAGE AND
Revision Date : 13/11/2023 CHICKEN BALL PIZZA 230 G

Page : 1 of 7 PRO	DDUCT SPECIFICATION	HICKEN BALL PIZZA 230 V	u
A. PRODUCTION FLOW DIAGRAM BOLOG	GNESE SAUCE		
WITH PROVISUR MACHINE			
COOKING	Formula 1	See Formulation	ı
	Ground temperature	240	$^{\circ}\mathrm{C}$
	Wall temperature	230	°C
	Cooking time	13 - 20	minutes
	Stir speed	0	%
\downarrow	Core temperature	≥ 80	°C
COOKING & STIRRING	Formula 2		
(hingga mengkilap dan aroma mentah hilang)	Ground temperature	240	°C
SAMBIL DIADUK MANUAL	Wall temperature	230	$^{\circ}\mathrm{C}$
	Cooking time	20 - 25	minutes
\downarrow	Stir speed	70	%
COOKING & STIRRING	Formula 3, 4, dan 5		
	Ground temperature	240	°C
	Wall temperature	230	°C
	Cooking time	15 - 20	minutes
	Stir speed	100	%
\downarrow	Cooked temperature sauce	≥ 90	$^{\circ}\mathrm{C}$
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 terlebil	ı dulu	
	Viskositas (Brookfield Spindle 64 suh	u 25±1°C) 10000 - 12000	cP
	Salinitas (pengenceran 1 : 1)	18 - 20	%
\downarrow	Brix	35 - 39	%
READY FOR PORTIONING			
WITH COOKING KETTLE BESAR BARU	(XCG3000)		
COOKING	Formula 1	See Formulation	ı
	Api	1 dan 2	
	Cooking time	8-15	minutes
	Stir speed	0	%
\downarrow	Core temperature	≥ 80	°C
COOKING & STIRRING	Formula 2		
(hingga mengkilap dan aroma mentah hilang)	Api	1 dan 2	
SAMBIL DIADUK MANUAL I	Cooking time	24 - 30	minutes
\downarrow	Stir speed	50	%
COOKING & STIRRING	Formula 3, 4, dan 5		
	Api	1 dan 2 (besar)	
	Cooking time	30-45	minutes
	Stir speed	50	%
\downarrow	Cooked temperature sauce	≥ 90	°C
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 terlebil		
	Viskositas (Brookfield Spindle 64 suh		
	Salinitas (pengenceran 1 : 1)	18 - 20	%
iguplus	Brix	35 - 39	%
READY FOR PORTIONING			
Keterangan Revisi 01 13/11/2023 Penambahan paramete	er cooking menggunakan cooking kettle be	sar baru	
Prepared by :	Acknowledge by :	Approved by :	
0.	(0)	Λ 1	
CHO	THE LIKE HE	m	
P	001	V - 01	
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,		: 13/11/2023	
	Date		RD 10/04



: RTE/101 No.

: 01/03/2022 Issue date

Revision 01 : Revision Date: 13/11/2023

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PT CHAROEN POKPHAND INDONESIA

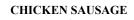
READY MEAL PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA CHICKEN SAUSAGE AND CHICKEN BALL PIZZA 230 G

B. PRODUCTION FLOW DIAGRAM CHICKEN SAUSAGE SLICED





SLICING **BELAH 8-9 BAGIAN**

Manual atau dengan mesin Jika dengan mesin menggunakan setting nomor 5

SLICED CHICKEN SAUSAGE





OK

READY FOR PORTIONING

C. PRODUCTION FLOW DIAGRAM CHICKEN BALL





Manual atau dengan mesin

BELAH 8



READY FOR PORTIONING

DICING



Keterangan

Revisi 01 13/11/2023 Pemindahan production flow diagram chicken ball dari Page 1 ke Page 2



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No. : RTE/101 PT CHAROEN POKPHAND INDONESIA
Issue date : 01/03/2022 READY MEAL PLANT

Revision : 01 FIESTA CHICKEN SAUSAGE AND
Revision Date : 13/11/2023 CHICKEN BALL PIZZA 230 G

PRODUCT SPECIFICATION

D. PRODUCTION FLOW DIAGRAM PORTIONING					
PIZZA BASE D-20	Target berat p	pizza base D-20	100	g/pcs	
	Range berat pizza base D-20		90 - 105	g/pcs	
TAMBAHKAN SAUS BOLOGNESE	+ saus bolognese		40	g/pcs	
DI ATAS PIZZA BASE D-20	Range berat s	saus bolognese	40 - 45	g/pcs	
\downarrow					
TAMBAHKAN CHICKEN SAUSAGE	+ chicken sau	sage sliced	40	g/pcs	
DISEBAR MERATA DI ATAS	Range berat of	chicken sausage sliced	40 - 45	g/pcs	
SAUS BOLOGNESE					
TAMBAHKAN CHICKEN BALL	+ chicken bal	l sliced	20	g/pcs	
DISEBAR MERATA DI ATAS	Range berat of	chicken ball sliced	20 - 25	g/pcs	
SAUS BOLOGNESE					
TAMBAHKAN SHREDDED J PIZZA	+ shredded j	pizza cheese	30	g/pcs	
CHEESE DISEBAR MERATA	Range shrede	led j pizza cheese	30 - 35	g/pcs	
MENUTUPI AREA YANG KOSONG					
FREEZING/IQF TUNNEL	Core temperature		≤ -18	°C	
PLASTIC PACKING	Target net weight		230	g/pcs	
SHRINK WRAP	Net weight		220 - 255	g/pcs	
INNER CARTOON	Gross weight		273 - 308	g/pcs	
\downarrow					
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	5	pcs	
V CHECK WEIGHER	Net weight		1367 - 1542	g/carton box	
CHECK WEIGHER	Gross weight			g/carton box	
√					
COLD STORAGE	Temperature		$(-19) \pm 1$	°C	
	Shelf life		12	months	

Keterangan

Page

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Revisi 01 13/11/2023 Revisi jenis packaging dari plastic menjadi plastic+shrink+inner cartoon

Revisi gross weight per inner carton

Revisi target isi per box dari 14 pcs menjadi 5 pcs Revisi net dan gross weight per cartoon box



Prepared by:	Acknowledge by:	Approved by :
30	Bank.	AN /
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Date: 13/11/2023	Date: 13/11/2023	Date: 13/11/2023

PT CHAROEN POKPHAND INDONESIA RTE/101 PRODUCT NAME No. Issue date 01/03/2022 READY MEAL PLANT FIESTA CHICKEN SAUSAGE AND 01 Revision ######## CHICKEN BALL PIZZA 230 G Revision Date: PRODUCT SPECIFICATION Page 4 of 7 E. FORMULASI FORMULA BOLOGNESE SAUCE Formula 1 (1) (2) 0.600 Minyak goreng (PAL A) 0.600 kg kg Formula 2 Bawang bombay giling fresh 3.690 3.690 kg kg Bawang putih giling fresh 0.300 kg 0.300 kg Formula 3 Saus tomat (STO) 31.590 kg 33.510 kg Saus sambal A (SSM A) 4.860 kg kg Saus sambal B (SSM B) 2.940 kg kg Formula 4 **42BLSN 1** N 42BLSN 1 (1 bag : 0.636 kg) 0.636 0.636 kg kg A 42BLSN 1 (1 bag: 0.144 kg) 0.1440.144kg kg Formula 5 N 42BLSN 2 (1 bag : 0.180 kg) 0.180 0.180 kg kg Total 42.000 42.000 kg kg CHICKEN SAUSAGE NON CASING 1 KG 34.000 kg INSTITUSI CHICKEN BALL 17.000 kg SHREDDED J PIZZA CHEESE 24.000 kg PIZZA BASE D-20 82.000 kg R&D TERKENDALI CPI Cikande Controlled Copy No. 3

*Tanpa Revisi

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RTE/101 No.

01/03/2022 Issue date Revision 01

13/11/2023 Revision Date :

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PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT

PRODUCT NAME:

FIESTA CHICKEN SAUSAGE AND CHICKEN BALL PIZZA 230 G

PRODUCT SPECIFICATION

F. PACKAGING

Page

PL PE POLOS 23X27CMX80MC 1. Inner Plastic

∞ Material Plastic PE Polos ∞ Dimensi 23 X 27 CM X 80 MC

IC Fiesta Chicken Sausage and Chicken Ball Pizza Ready Meal 230 G 2. Inner Cartoon

∞ Material Ivory 350 gsm 8C LAMINATING GLOSSY 2 SISI

∞ Dimensi 220 x 220 x 22 mm

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

Tahun produksi (A: 2010, B: 2011, dst.) M Bulan produksi (A: Jan, B: Feb, dst.)

: Tanggal produksi DD

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) NN

Grup produksi X Z Grup packing P : Process type Best Before : BB 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



DESAIN INNER CARTON CHICKEN SAUSAGE & CHICKEN BALL PIZZA

3. Shrink Wrap Film POF SHRINK FILM CF RTM 390MMX2000MX10MC

∞ Material POF SHRINK FILM CF RTM ∞ Dimensi 390 MM X 2000 M X 10MC

MC FIESTA BASO KUAH 100GR NEW NKV 4. Carton box

K200/M125/K200 C/F GLUE 1C ∞ Material

∞ Dimensi 300 X 240X 130 MM

5 pack ∞ Isi per carton box

TERKENDALI

Controlled Copy No. 3

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

> (A: 2010, B: 2011, dst.) Tahun produksi Y M Bulan produksi (A: Jan, B: Feb, dst.)

DD Tanggal produksi

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

> 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

NN : Nomor urut adonan (01 - 99)

X Grup produksi Z Grup packing Р : Process type **Best Before** : BB DD MM YYYY

12 bulan setelah tanggal produksi : Tanggal best before Dua digit pertama Dua digit kedua : Bulan best before

Empat digit ketiga : Tahun best before

Keterangan

R&D

CPI Cikand

Revisi jenis packaging dari Plastic menjadi Plastic Polos+Shrink Wrap+Inner Cartoon Revisi 01 13/11/2023

Revisi carton box dan isi per carton box

Revisi design dari plastic packaging ke Inner Carton

Prepared by:	Acknowledged by:	Approved by:
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No. RTE/101

Issue date 01/03/2022

Revision 01

Revision Date 13/11/2023 Page 6 of 7

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME:

FIESTA CHICKEN SAUSAGE AND CHICKEN BALL PIZZA 230 $\,\mathrm{G}$

PRODUCT SPECIFICATION

















LAYOUT CARTON BOX

Kode daerah / lokasi produksi dicantumkan sebelum kode produksi

: Plant CPI Food Cikande, Serang

LBP : Plant CPI Food Medan Processing Plant (Lubuk Pakam) 2

MDN : Plant CPI Food Medan Slaughter House 3 4 SOR Plant CPI Food Bandung (Soreang)

5 SLT : Plant CPI Food Salatiga

: Plant CPI Food Berbek, Sidoarjo 6 SDA 7 $\,MJK\,$: Plant CPI Food Ngoro, Mojokerto 8 TAB : Plant CPI Food Bali (Tabanan) : Plant CPI Food Sragen 9 SGN 10 MJL Plant CPI Food Majalengka : Plant CPI Food Makassar MKS 11 12 PLG : Plant CPI Food Palembang

13 **PWT** Plant CPI Food Banyumas (Purwokerto)

: Plant CPI Food Karawang 14 KWG : Plant CPI Food Bondowoso 15 BDW 16 PML : Plant CPI Food Pemalang : Plant CPI Food Madiun (Mejayan) 17 MJY

8993207222714 Barcode 5.

QR code

Keterangan

Revisi 01 13/11/2023 Revisi layout carton box



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No. : RTE/101 Issue date : 01/03/2022

Revision : 01

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PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME:

FIESTA CHICKEN SAUSAGE AND CHICKEN BALL PIZZA 230 G

PRODUCT SPECIFICATION



G. STANDAR PRODUK

1. Standar Mikrobiologi

TPC : $< 10^4 \, \text{cfu/g}$ Salmonella : Negative/25 g

S. aureus : $< 10^2 \, \text{cfu/g}$ Enterobacteriaceae : $< 10 \, \text{cfu/g}$ Mold and yeast : $< 10^2 \, \text{cfu/g}$

2. Alergen

Pizza base D-20 : Gandum
Saus bolognese : Kedelai
Chicken sausage : Kedelai dan telur

Chicken ball : -Shredded J Pizza cheese : Susu



*Tanpa Revisi

Prepared by:	Acknowledged by:	Approved by:
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