PT Charoen Pokph	and Indonesia
Food Division	
R&D Department	

T-1	викті	PENYERAHAN DOKUMEN TE	RKENDALI PD	
Tgl : 20/11/2023 Nama Dokumen :	Spesifikasi Produk No. RTE/	122		
		F BULGOGI 300G ISI 8 PACK/CARTO	ON BOX	
E SECTION SECT		100 800 000		
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 : 20/11/2023	Tgl : 20/11/2023	Tgl : 20/11/2023	Tgl:	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 :	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 Bandung Plant	Dept. : QC Bali Plant	Dept. :	Dept.:	Dept. :
Nama :	Nama :	Nama :	Nama :	Nama :
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:

No. : RTE/122 PT C Issue date : 16/11/2023	CHAROEN POKPHAND INDONESIA READY TO MEAL PLANT	PRODUCT NAME :	
Revision : 00		FIESTA READY TO SERVE	
Revision Date : -		BEEF BULGOGI 300G ISI 8 PACK/CARTON BOX	
Page : 1 of 6	PRODUCT SPECIFICATION		
A. PRODUCTION FLOW DIAGRAM	I BULGOGI SAUCE		
WITH PROVISUR			
COOKING & STIRRING	← Formula 1		
(hingga mengkilap dan aroma mentah hila	ng) PADDLE ON		
SAMBIL DIADUK MANUAL	Temperature ground machine	240 °C	
	Temperature wall machine	230 °C	
	Cooking time	30 - 40 menit	
	Stir speed Core temperature	100 % ≥ 80 °C	
↓ COOKING & STIRRING	-	2 00	
(hingga tercampur rata)	← Formula 2 PADDLE ON		
SAMBIL DIADUK MANUAL	Temperature ground machine	240 °C	
	Temperature wall machine	230 °C	
	Stir speed	100 %	
V COOKING & STIRRING	← Formula 3		
(hingga mendidih dan agak mengental)			
	Temperature ground machine	240 °C	
	Temperature wall machine	230 °C	
	Cooking time	50 menit	
	Stir speed	100 %	
G001 N/2 T01	Core temperature	≥ 95 °C	
COOLING DOWN IN CHILLROOM		60 - 70 °C	
	Room temperature Jika tidak habis simpan di cold stora	0 - 5 °C	
	Jika akan digunakan dithawing terle		
V READY FOR PORTIONING ON TRA		on data	
B. PRODUCTION FLOW DIAGRAM WITH COOKING KETTLE			
WITH COOKING KETTLE	I BEEF BULGOGI MEAT ← Formula Beef Bulgogi Marinade Drum on	Temp. (0 - 10°C) 48 menit	
WITH COOKING KETTLE	← Formula Beef Bulgogi Marinade	Temp. (0 - 10°C) 48 menit 0 menit	
WITH COOKING KETTLE	Formula Beef Bulgogi Marinade Drum on Drum off Total time	48 menit 0 menit 48 menit	
WITH COOKING KETTLE	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40)	
WITH COOKING KETTLE TUMBLING	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING	← Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum ← Formula Sauteed Beef Bulgogi (m	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg	
WITH COOKING KETTLE TUMBLING	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m PADDLE ON, API 2 - 2,5	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m PADDLE ON, API 2 - 2,5 Cooking time Core temperature	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Cooking time Setting temperature	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI COOKING & STIRRING	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Setting temperature Core temperature Core temperature	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C ≥ 90 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Setting temperature Core temperature Core temperature Core temperature	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C ≥ 90 °C 60 - 70 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI COOKING & STIRRING	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Setting temperature Core temperature Core temperature Core temperature Room temperature	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C ≥ 90 °C 60 - 70 °C 0 - 5 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI COOKING & STIRRING	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Setting temperature Core temperature Core temperature Core temperature	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C ≥ 90 °C 60 - 70 °C 0 - 5 °C	
WITH COOKING KETTLE TUMBLING COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI COOKING & STIRRING	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Setting temperature Core temperature Core temperature Room temperature Room temperature Jika tidak habis simpan di cold stora Jika akan digunakan dithawing dulu	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C ≥ 90 °C 60 - 70 °C 0 - 5 °C	
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COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI COOKING & STIRRING COOLING DOWN IN CHILLROOM READY FOR PORTIONING ON TRA	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Setting temperature Core temperature Core temperature Room temperature Room temperature Jika tidak habis simpan di cold stora Jika akan digunakan dithawing dulu	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C ≥ 90 °C 60 - 70 °C 0 - 5 °C age kemudian dipanaskan R&D TERKENDALI Controlled Copy No. 3	
COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI COOKING & STIRRING COOKING & STIRRING	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Setting temperature Core temperature Core temperature Room temperature Room temperature Jika tidak habis simpan di cold stora Jika akan digunakan dithawing dulu	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C ≥ 90 °C 60 - 70 °C 0 - 5 °C age kemudian dipanaskan	
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COOKING & STIRRING (hingga mengkilap dan aroma mentah hila SAMBIL DIADUK MANUAL TRANSFER INTO ALTO MACHINI COOKING & STIRRING COOLING DOWN IN CHILLROOM READY FOR PORTIONING ON TRA	Formula Beef Bulgogi Marinade Drum on Drum off Total time Drum speed Vacuum Formula Sauteed Beef Bulgogi (m ng) PADDLE ON, API 2 - 2,5 Cooking time Core temperature Gunakan standar aroma, aroma men rasa pahit/mentah E Formula Sauteed Beef Bulgogi PADDLE ON, HEAT ON Speed paddle Cooking time Setting temperature Core temperature Core temperature Room temperature Room temperature Jika tidak habis simpan di cold stora Jika akan digunakan dithawing dulu	48 menit 0 menit 48 menit 2.5 - 3.0 RPM (display F40) -27 in Hg inyak goreng + bahan fresh) 20 - 25 menit ≥ 80 °C tah sudah hilang, jika dimakan tidak ada 10 RPM 18 - 20 menit 150 °C ≥ 90 °C 60 - 70 °C 0 - 5 °C age kemudian dipanaskan R&D TERKENDALI Controlled Copy No. 3	

PT CHAROEN POKPHAND INDONESIA : RTE/122 PRODUCT NAME: No. Issue date : 16/11/2023
Revision : 00 READY MEAL PLANT FIESTA READY TO SERVE Revision .
Revision Date : Page : 2 of 6 BEEF BULGOGI 300G

PRODUCT SPECIFICATION

ISI 8 PACK/CARTON BOX

↓ PLASTIC FILLING (INNER)	With Furukav	va Machine		
	Target berat		100	g/pack inner
	Meat topping		50 - 52	g/pack inner
	Bulgogi sauce	e	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	ture	≤-18	°C
Ψ	•			
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 car	rton box	8	pack outer/carton box
ullet				
CHECK WEIGHER	Net weight		2480 - 2592	g/carton box
	Gross weight		2698 - 2810	g/carton box
COLD STORAGE	Temperature		$(-19) \pm 1$	°C
	Shelf life		12	months



Prepared by:	Acknowledge by:	Approved by:
	THERE	The
Beatrix Riski Restiani	Ria Wijayanti	Cynthia Dewi Adikara
PD Spv.	PD Manager	Head PDQC-R&D
Date: 16/11/2023	Date: 16/11/2023	Date: 16/11/2023

RTE/122 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME No.

16/11/2023 READY MEAL PLANT Issue date FIESTA READY TO SERVE Revision 00 Rev. Date : -BEEF BULGOGI 300G Page : 3 of 6 PRODUCT SPECIFICATION ISI 8 PACK/CARTON BOX

C. FORMULASI

FORMULA BEEF BULGOGI MARINADE

Beef 85 cl sliced 2 mm 80.300 kg Kecap manis (KMN) 2.412 kg Kikkoman soy sauce (KAS B) 0.804 kg 0.404 Minyak wijen (MWJ) kg Gochujang sauce 0.644 kg **PRRMBBG**

A PRRMBBG (1 bag : 1.124 kg) 1.124 kg N PRRMBBG (1 bag : 1.294 kg) 1.294 kg 4.018 kg Air Total 91.000 kg

FORMULA SAUTEED BEEF BULGOGI

Total	96.942	kg
Minyak goreng (PAL A)	1.444	_kg
Bawang bombay iris	1.606	kg
Bawang merah giling	1.286	kg
Bawang putih giling	1.606	kg
Beef bulgogi marinade	91.000	kg

FORMULA BULGOGI SAUCE

Total

Formula 1

Minyak goreng (PAL A) 4.370 kg Bawang putih giling 3.880 kg Tumis hingga matang Bawang merah giling 3.400 kg 3.400 Bawang bombay giling kg

15.050

kg

Formula 2

94.700 kg Tapfil 8 (MTP D) 4.860 kg Total 99.560 kg

Larutkan

Formula 3

Kecap manis (KMN) 8.740 kg Kikkoman soy sauce (KAS B) 3.760 kg 1.340 Minyak wijen (MWJ) kg Gochujang sauce 4.370 kg Wijen sangrai 0.970 kg

PRRMSBG2

A PRRMSBG2 (1 bag : 4.320 kg) 4.320 kg N PRRMSBG2 (1 bag : 5.630 kg) 5.630 kg **Total** 29.130 kg

> R&D TERKENDALI Controlled Copy No. 3

Prepared by:	Acknowledge by :	Approved by:
30	Bush	qui
Beatrix Riski Restiani	Ria Wijayanti	Cynthia Dewi Adikara
PD Spv.	PD Manager	Head PDQC-R&D
Date: 16/11/2023	Date: 16/11/2023	Date: 16/11/2023

No. RTE/122 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME: READY MEAL PLANT 16/11/2023 Issue date FIESTA READY TO SERVE Revision BEEF BULGOGI 300G Revision Date :

PRODUCT SPECIFICATION

D. PACKAGING

4 of 6

Page

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

∞ Material ON15/DRY/LLDPE60 ∞ Dimensi 120 x 160 mm

∞ Printing Kode Produksi YMDD L NN XZ P

(A: 2010, B: 2011, dst.) Y Tahun produksi 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

ISI 8 PACK/CARTON BOX

Nomor urut adonan (01 - 99) NN

Grup produksi X Z Grup packing р Process type **Best Before** 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

2. Plastic outer Plastic Fiesta RTS Beef Bulgogi 300 g 3 side seal top opening

ON15/DRY/LLDPE60 8C ∞ Material

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

∞ Printing Kode Produksi YMDD L NN XZ P

Tahun produksi (A: 2010, B: 2011, dst.) 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 P Process type

Best Before 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

3. Carton box **Box MC Fiesta RTS** K200/M125/K200 B/F 1C ∞ Material ∞ Dimensi 300 x 200 x 165 mm ∞ Isi per carton box 8 pack outer

TERKENDALI

Controlled Copy No. 3

R&D

CPI Cikande

∞ Printing FIESTA RTS BEEF BULGOGI 300 g

YMDD L NN XZ P Kode Produksi

(A: 2010, B: 2011, dst.) Y Tahun produksi 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) NN

X Grup produksi Z Grup packing р

Process type **Best Before** 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

Prepared by:	Acknowledge by :	Approved by :
30	Rush	
Beatrix Riski Restiani	Ria Wijayanti	Cynthia Dewi Adikara
PD Spv.	PD Manager	HEAD PDQC-R&D
Date: 16/11/2023	Date: 16/11/2023	Date: 16/11/2023

No. : RTE/122

Issue date : 16/11/2023

Revision : 00 Revision Date : -Page : 5 of 6 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME :

FIESTA READY TO SERVE

BEEF BULGOGI 300G ISI 8 PACK/CARTON BOX

PRODUCT SPECIFICATION

D. PACKAGING



DESAIN BAG FIESTA RTS BEEF BULGOGI 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 230207

5. QR Code





Prepared by:	Acknowledged by:	Approved by :
PA	BUNK	ANN
Beatrix Riski Restiani	Ria Wijayanti	Cynthia Dewi Adikara
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PT CHAROEN POKPHAND INDONESIA

READY TO MEAL PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA READY TO SERVE BEEF BULGOGI 300G ISI 8 PACK/CARTON BOX

E. STANDAR PRODUK

1. Standar Mikrobiologi

: $<10^4 \text{ cfu/g}$ TPC : <10 cfu/g Enterobacteriaceae : Negative/25 g Salmonella : $<10^2 \text{ cfu/g}$ S. aureus S. aureus L. monocytogenes : Negative/25 g $< 10^3 \text{ cfu/g}$ B. cereus

2. Alergen

: Gandum, kacang tanah, kedelai, dan wijen Beef Bulgogi Bulgogi Sauce : Gandum, kacang tanah, kedelai, susu, dan wijen

3. Standar Produk

Brix : 19 - 21 % Salinitas 18 - 20 % Viskositas : 3500 - 4500 cP

(Brookfield S64 suhu 25 ± 1 °C)



Prepared by:	Acknowledged by:	Approved by :
Pa	Dank	any
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